

# SNACKS

**OAK PRETZEL + VEGGIE DIP**  
warm salted bavarian pub  
pretzel. kale + artichoke dip.  
shaved parmesan.



12

**SWEET POTATO WEDGES**  
dusted + fried hand cut sweet  
potatoes. parsley. smoky chipotle  
aioli.



9

**DEVILED EGGS**  
house made deviled eggs.  
pickled onion. calabrian  
pepper. proud pickle. paprika.



10

**CHICKEN WINGS**  
six breaded or naked deep-fried  
chicken wings brined in pickle  
juice. oak hot honey drizzle. bleu  
cheese or ranch dressing.

12

# FIXIN'S

TRI COLOR CARROTS	6	WAFFLE FRIES	5
GRILLED ASPARAGUS	6	SWEET FRIES	6
SIDE HOUSE/CAESAR	6	CHEESE GRITS	5
VEGGIE OF THE DAY	6	MAC + CHEESE	6
SAUTEED KALE	5	GARLIC MASH	4



**CONGRATS GRADUATES!**

OAKGAINESVILLE.COM  
15 SOUTHEAST 1ST AVE  
GAINESVILLE FL 32601  
352.283.8646



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# EVENING PLATES

**OAK FILET**  
fire grilled six ounce filet mignon.  
rosemary demi-glace. tobacco onions. garlic  
mash. grilled asparagus.

30

**SEAFOOD OF THE DAY** **GF**

seasonal seafood catch. artichoke jasmine rice.  
sun-dried tomato cream sauce. veggie of the day.

26

**WILD MUSHROOM RAVIOLI** **VEGETARIAN**  
wild mushroom ravioli. spiced parmesan cream  
sauce. fresh basil + mushrooms. garlic bread.

17

**FLANK STEAK** **GF**  
fire grilled angus cut. kale chimichurri. sweet  
potato wedges. southern dippin' sauce.

26

**QUINOA BOWL** **VEGETARIAN**  
red + white quinoa. crumbled goat cheese.  
heirloom tomatoes. sweet potato + black  
bean mix. fresh avocado. sautéed kale.  
sunny side up egg. chipotle vinaigrette.

14

**SWEET TEA SHORT RIB**  
boneless angus short rib. onion + garlic.  
sweet tea demi-glace. smashed fingerling  
potatoes. candied heirloom carrots.

28

**HERB ROASTED CHICKEN DINNER**  
roasted half chicken. rosemary + thyme blend.  
house gravy. garlic mash. choice of side.

23

**SHRIMP + GRITS** **GF**  
sautéed shrimp. andouille sausage. roasted  
tomatoes. roasted red peppers. cheese grits.  
crumbled bacon. green onion.

19

**GRAD BURGER**  
half-pound angus burger. sharp cheddar  
cheese. caramelized onions. proud pickle  
chips/lettuce/tomato on side. brioche  
bun. seasoned waffle fries.

16

# SALADS



**CHOPPED CAESAR**  
chopped romaine heart. shaved  
parmesan. seasoned routons. caesar  
dressing.

14

**CAROLINA BEET SALAD** **GF**  
mixed greens. roasted red beets.  
candied pecans. crumbled goat  
cheese. toasted pecan vinaigrette.

13

**FALL SALAD** **GF**  
lemon + oil tossed baby arugula.  
burrata cheese. fresh basil + mint.  
fresh red apple. heirloom tomatoes.

13

+ grilled chicken breast \$6  
+ sautéed shrimp \$6  
+ fried/grilled tofu \$3

# DESSERTS

**FRIED OREOS** 7  
five deep fried oreos. vanilla bean ice  
cream. powdered sugar. chocolate drizzle.

**HOMEMADE BREAD PUDDING** 9  
house made bread pudding. vanilla bean  
ice cream. bourbon caramel sauce.

**PECAN PIE + ICE CREAM** 7  
warm pecan pie. vanilla bean ice cream.  
crumbled candied pecans. caramel drizzle.

**ICE CREAM** 3  
two scoops vanilla bean ice cream.

Heads up! The consumption of raw or  
undercooked eggs, meat, poultry, seafood, or  
shellfish may increase your risk of food  
borne illness.

We kindly ask that any menu modifications are for food allergies only.

# THE BENEDICTS

**VEGGIE BENNY**   
poached eggs. sun dried tomatoes.  
asparagus. house hollandaise.  
buttermilk biscuits. breakfast potatoes. **11**

**NOT YOUR TRADITIONAL BENNY**  
poached eggs. hickory smoked bacon.  
house hollandaise. buttermilk  
biscuits. breakfast potatoes. **12**

# BISCUITS

**CHICKEN + BISCUITS** **13**  
fried springer mountain chicken  
breast. frank's red hot sauce.  
buttermilk biscuits. lettuce. spicy  
proud pickle chips.

**COUNTRY GRAVY** **7**  
fehrenbacher sausage gravy. buttermilk  
biscuits. green onion. paprika.

# WAFFLES

**THE CLASSIC**   
golden malted waffle. whipped  
cream. fresh berries. bourbon  
maple syrup. powdered sugar. **11**

**FRIED BIRD + WAFFLE** **16**  
golden malted waffle. fried springer  
mountain chicken breast. sliced  
watermelon. bourbon maple syrup.

# BRUNCH SIDES

- WAFFLE FRIES/TOTS 5    TOAST + BUTTER 2
- BREAKFAST POTATOES 4    BISCUITS + BUTTER 2
- SWEET POTATO FRIES 6    FEHRENBACHER SAUSAGE 6
- HOUSE/CAESAR SALAD 6    HICKORY SMOKED BACON 6
- HOLLANDAISE 1    TWO EGGS (ANY STYLE) 4

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# MORNIN' PLATES

**BRUNCH TACOS**  
fehrenbacher breakfast sausage.  
scrambled eggs. cheddar cheese. tater  
tots. green onion. house hot sauce.

**14**

**VEGETARIAN BOWL**   
breakfast potatoes. sweet potato + black bean  
mix. avocado. asparagus. heirloom tomatoes.  
scrambled eggs. green onion. hot honey garlic.  
multigrain toast.

**15**

**FLANK+ EGGS**  
eight ounce fire grilled angus cut. two eggs  
any style. breakfast potatoes. kale  
chimichurri.

**26**

**LUKE'S BAGEL + LOX**  
woodsmoke provisions smoked salmon. luke's  
everything or plain bagel. spiced cream  
cheese. capers. tomatoes. red onion.

**13**

**FARMER'S BREAKFAST**  
two eggs any style. breakfast potatoes.  
Fehrenbacher sausage or hickory  
smoked bacon. buttermilk biscuit.

**14**

**OMELET OF THE DAY**   
please ask your server for details.  
served with breakfast potatoes.  
\*egg white only + \$2

**13**

**AVOCADO TOAST**   
multigrain toast. fresh avocado. baby  
arugula. shallot. tomato. spices. two  
over easy eggs. southern dippin' sauce.

**15**

**GRAD BURGER**  
half-pound angus burger. sharp cheddar  
cheese. caramelized onions. proud pickle  
chips/lettuce/tomato on side. brioche  
bun. seasoned waffle fries.

**16**



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# SALADS

**CHOPPED CAESAR**   
chopped romaine heart. shaved  
parmesan. seasoned croutons.  
house made caesar dressing. **14**

**FALL SALAD**   
lemon + oil tossed baby arugula.  
burrata cheese. fresh basil +  
mint. fresh red apple. heirloom  
tomatoes. **14**

**CAROLINA BEET SALAD**   
mixed greens. beets. candied  
pecans. crumbled goat cheese.  
toasted pecan vinaigrette. **13**

- + grilled chicken breast \$6
- + sautéed shrimp \$6
- + fried/grilled tofu \$3

# DESSERTS

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warm pecan pie. vanilla bean ice cream.  
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