



Local Ingredients. Global Techniques.
Passion for Perfection.

JUST GRAZING

- Gulf Oysters** \$MP
House Cocktail Sauce, Horseradish, Seasonal Mignonette.
- Crab Rangoon Beignet** \$10.00
Crab Cassoulet, Sweet Chili Sauce. 🍴
- Salt and Pepper Seafood Crudo** \$14.00
Ponzu Braised Octopus, 5-Spiced Seared Tuna, Bell Pepper Relish, Scallion Coulis, Ponzu-Balsamic Reduction. 🍴
- Truffle Loaded Tots** \$11.00
Bacon, Tater Tots, Gouda, Fried Egg, Truffle Oil, Cilantro Aioli. 🍴
- "The OX" Fried Chicken Mac and Cheese** \$13.00
Korean Spiced Fried Chicken, Ditalini Pasta, Smoked Bechamel.
- Char Siu Ribs** \$12.00
Confit Pork Spare Ribs, House 5-Spice, Char Siu Glaze.
- "Tebasaki" Japanese Chicken Wings** \$10.00
Shoyu-Chili Reduction, Fields Dressing. 🍴
- "The OX" Tacos**
Flour Tortilla, House-Cured Vegetables, Cilantro Aioli.
Veggie \$3.00 | Crispy Chicken \$3.50 | Braised Beef \$3.75 | Tempura Shrimp \$4.00

FROM THE FIELDS

Add: Grilled Chicken \$5.00 | Short Rib \$6.00 | Shrimp \$7.00 | Seared Tuna \$9.00

- Watermelon Salad** \$11.00
Marinated Watermelon, Arugula, Pickled Red Onion, Feta, Basil Vinaigrette, Balsamic Reduction. 🍴
- Spinach & Bacon Salad** \$10.00
Grape Tomatoes, Red Onions, Wonton Crisp, Warm Bacon Dressing.

- 🍴 Denotes Vegetarian
- 🍴 Denotes Gluten-Free
- 🍴 Denotes Spicy

THE OX BRUNCH

- The "Local" Burger** \$13.00
Providence Cattle Co. Grass-Fed Burger, Gouda Cheese, Bacon, Spicy Aioli, Home Fries.
- "The OX" Grits and Gravy** \$5.00
Gouda Grits, Sausage Gravy.
Add: Fried Chicken \$5.00 | Short Rib \$6.00 | Pork Belly \$6.00 | Shrimp \$7.00
- Biscuits and Gravy** \$7.00
Buttermilk Biscuit, Sausage Gravy.
- Chicken and French Toasts Waffles** \$13.00
French Toast Waffle, Buttermilk Dipped Fried Chicken.
- "The OX" Chicken Biscuit** \$10.00
Fried Chicken, Sausage Gravy, Home Fries, Fried Egg.
- French Toasts Waffle** \$9.00
French Baguette, Seasonal Compote, Whipped Cream.
- Eggs & Hash** \$8.00
2 Eggs, Home Fries, Mushroom Ragout. 🍴
Add: Fried Chicken \$5.00 | Short Rib \$6.00 | Pork Belly \$6.00 | Shrimp \$7.00
- Hangover Platter** \$12.00
3 Eggs, Home Fries, Sausage, Bacon, Biscuits and Gravy.

FROM THE SWEETER PASTURE

- Blueberry Cobbler for 2** \$13.00
Blueberry Compote, 5-Spiced Streusel, Working Cow Vanilla Bean Ice Cream.
- Seasonal Mousse** \$7.00
Chef's Seasonal Selection, Dakin Dairy Farm Anglaise. 🍴
- The Chocolate "O"** \$10.00
Porter Chocolate Cake, Berry Compote, Working Cow Vanilla Bean Ice Cream, White Chocolate Anglaise, 5-Spice Streusel.
- Cheesecake Rangoons** \$8.00
Cheesecake Mousse, Wonton Skins, Seasonal Compote.

ON THE FENCE

- Home Fries** \$5.00
- Bacon** \$3.00
- Sausage Patties** \$3.00
- Gouda Grits** \$4.00
- Biscuit** \$2.00
- Fried Egg** \$2.00

www.OXandFields.com

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



#OxandFields