



OX & FIELDS

Local Ingredients. Global Techniques.
Passion for Perfection.

JUST GRAZING

- 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.
- Tuna Poke** \$11.⁰⁰
Cucumber-Carrot Relish, Ponzu Vinaigrette, Sesame Crisps.
- 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

STREAMS AND MEADOWS

- 5-Spice Seared Tuna** \$19.⁰⁰
Squash Medley, Bell Pepper Pilaf, Scallion-Ginger Emulsion, Ponzu-Balsamic Reduction. 🍴
- Surf and Turf** \$21.⁰⁰
Braised Pork Belly, Pan Seared Shrimp, Gouda Grits, Haricot Verts, Pork Jus. 🍴
- Crispy Skin Salmon** \$20.⁰⁰
Glazed Carrots, Roasted Squash, Braised Spinach, Grape Tomatoes, Seafood Fumet. 🍴
- Spaghetti Squash Stir-Fry** \$11.⁰⁰
Spaghetti Squash, Rice Noodles, Chinese Cabbage, Bell Pepper, Mushroom Medley, Tamarind Coulis. 🍴
Add: Grilled Chicken \$5.⁰⁰ | Short Rib \$6.⁰⁰ | Shrimp \$7.⁰⁰ | Seared Tuna \$9.⁰⁰
- Picahna Steak & Frites** \$22.⁰⁰
Top Sirloin, Squash Ragout, Sweet Potato Home Fries, Natural Jus. 🍴
(Ask about our local Grass-Fed Steak from Providence Cattle Co.)
- Szechuan Style Duck Confit** \$23.⁰⁰
Providence Cattle Co. Grass-Fed Oxtail Dumpling, Braised Greens, Bell Peppers, Apricot Coulis.

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

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| Fried Rice \$6. ⁰⁰ | Gouda Grits \$3. ⁰⁰ |
| Roast Squash \$4. ⁰⁰ | Haricot Verts \$4. ⁰⁰ |
| Glazed Carrots \$3. ⁰⁰ | Braised Spinach \$3. ⁰⁰ |

www.OXandFields.com

7701 N. Nebraska Ave, Tampa, FL 33604 (813) 443-6125

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



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