



Local Ingredients. Global Techniques.  
Passion for Perfection.

### SHAREABLE

- 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 GARDEN

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

### BRUNCH FIT FOR A QUEEN

- 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.

### SIDES

- |                                     |                                 |
|-------------------------------------|---------------------------------|
| <b>Home Fries</b> ..... \$5.00      | <b>Gouda Grits</b> ..... \$4.00 |
| <b>Bacon</b> ..... \$3.00           | <b>Biscuit</b> ..... \$2.00     |
| <b>Sausage Patties</b> ..... \$3.00 | <b>Fried Egg</b> ..... \$2.00   |

### SWEETS

- Cobbler for Two** ..... \$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.

[www.OXandFields.com](http://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.



#OxandFields

## TV MOM APPROVED BOOZE

<b>Kitty Forman</b> .....	\$6.00
Champagne, Orange Juice.	
<b>June Cleaver</b> .....	\$6.00
Rose, St. Germaine, Lemongrass.	
<b>Lois Griffin</b> .....	\$7.00
Crop Cucumber Vodka, House Bloody Mix.	
<b>Morticia Addams</b> .....	\$8.00
1800 Tequila, Blackberry, Lime.	
<b>Claire Dunphy</b> .....	\$8.00
Crop Meyer Lemon Vodka, Lemon, Lemongrass, Watermelon.	
<b>Roseanne Conner</b> .....	\$10.00
Milagro Resposado, Campari, Grapefruit, Lime.	
<b>Lucille Ball</b> .....	\$15.00
Bottomless Champagne, Orange Juice.	

## REDS

	gl/btl
<b>"The House" Red</b> , Garnacha .....	\$6
Spain   2015	
<b>99 Rosas</b> , Tempranillo-Merlot .....	\$8/28
Spain   2015	
<b>Rios De Chile</b> , Carmenere .....	\$9/32
Chile   2015	
<b>Love Noir</b> , Pinot Noir .....	\$9/32
California   2015	
<b>Rios De Chile</b> , Malbec .....	\$10/35
Chile   2015	
<b>Cantine Valpane Euli</b> , Grignolino .....	\$10/35
Italy   2012	
<b>Red Puro</b> , Malbec-Cabernet .....	\$11/39
Argentina   2015	
<b>Chateau Les Grandes</b> , Bordeaux .....	\$12/42
France   2015	
<b>Pierre Rougon</b> , Syrah-Grenache .....	\$12/42
Cote Du Rhone   2013	
<b>The 75 Wine Company</b> , Cabernet .....	\$13/46
California   2014	
<b>Babylonstoren</b> , Shiraz .....	\$13/46
South Africa   2013	
<b>Smoke Tree</b> , Pinot Noir .....	\$15/51
California   2015	

## WHITES

	gl/btl
<b>"The House" White</b> , Viura.....	\$6
Spain   2015	
<b>99 Rosas</b> , Chardonnay-Viognier .....	\$7/25
Spain   2015	
<b>Rios De Chile</b> , Sauvignon Blanc .....	\$9/32
Chile   2014	
<b>Castelbeaux</b> , Chardonnay.....	\$9/32
France   2015	
<b>Michel Lynch</b> , Sauvignon Blanc .....	\$10/35
France   2014	
<b>Cape Mentelle</b> , Sauvignon Blanc-Semillon .....	\$11/39
Austria   2015	
<b>Chateau Fage Blanc</b> , White Bordeaux .....	\$12/42
France   2015	
<b>Pablo Claro</b> , Sauvignon Blanc.....	\$12/42
Spain   2014	
<b>Glatzer</b> , Gruner Veltliner .....	\$13/46
Austria   2014	
<b>Blue Slate</b> , Riesling .....	\$14/49
Germany   2013	
<b>Quails Gate</b> , Gewurztraminer .....	\$14/49
Canada   2013	
<b>Ciarlibo</b> , Rose .....	\$13/46
Italy   2015	
<b>Chloe</b> , Rose .....	\$8/28
California   2015	

## BOTTLES AND CANS

<b>Motorworks V-Twin</b>   LAGER .....	\$5.00
Bradenton, FL 6.0%	
<b>Ommegang Fruition</b>   WHEAT ALE .....	\$6.00
New York, Ny. 5.3%	
<b>Funky Buddha Floridian</b>   HEFEWEIZEN .....	\$6.00
Oakland Park, FL 5.2%	
<b>Founders All Day</b>   SESSION IPA .....	\$5.00
Grand Rapids, Mi. 4.7%	
<b>Coppertail Unholy</b>   TRIPPEL .....	\$7.00
Tampa, FL 9.5%	
<b>Rekorderlig</b>   CIDER .....	\$5.00
Sweden, 4.5 %	
<b>Stiegl</b>   GRAPEFRUIT RADLER .....	\$6.00
Austria, 2.5 %	
<b>Motorworks Midnight Espresso</b>   COFFEE PORTER .....	\$8.00
Bradenton, FL 6.5%	

ASK YOUR SERVER ABOUT  
WHAT'S ON TAP!

## BUBBLES

	gl/btl
<b>Terre di Marca</b> , Prosecco .....	\$6/22
Italy	
<b>Terre di Marca</b> , Prosecco Frizzante .....	\$6/22
Italy	
<b>Michel Olivier</b> , Sparkling Rose .....	\$8/28
France	
<b>Chloe</b> , Prosecco .....	\$10/35
California	
<b>Louis Dumont</b> , Brut, Champagne .....	\$18/85
France	



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Ask about joining the Yoke Club for 10% of your bill.



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