

THE GRILLE

Oak Hammock
at the University of Florida

BREAKFAST

Breakfast hours are 7 - 10:30am unless denoted with asterisk

OMELETS * **V** 6
 choose four toppings: peppers, onions, mushrooms, spinach, tomato, ham, bacon, sausage, cheddar, Swiss, American or provolone cheese
 .60 per additional items
 (egg whites available upon request)

EGGS YOUR WAY * **V** ONE TWO
 3 5
 choose from: one or two eggs and choice of toast
 (egg whites available upon request)

HOUSEMADE QUICHE * **V** 6.50
 ask your server for today's selection of our chef's choice housemade quiche

SEASONAL FRUIT PLATE **V** 7
 honeydew, cantaloupe, pineapple, grapes, strawberries, and cottage cheese

CRAB CAKE BENEDICT 10.25
 English muffin with housemade crab cake, sautéed spinach, grilled tomato, poached egg and topped with a citrus hollandaise sauce

HOT CEREAL **VG** 2
 a healthy bowl of quaker oatmeal or grits

YOGURT PARFAIT **V** 5
 seasonal fresh fruit layered with low-fat yogurt and honey granola

HOUSEMADE FRENCH TOAST **V** 6.25
 signature brioche french toast topped with powdered sugar and fresh berries and served with warm syrup

PANCAKES **V** 5
 two buttermilk pancakes plain or blueberry served with pancake syrup

BREAKFAST BREADS AND SWEETS 1
 white, wheat, rye, multigrain, bagel, bun or English muffin
 +2.25 for banana bread

PROTEINS & FAVORITES 2
 bacon, sausage, home fries, apple sauce, cottage cheese, seasonal mixed fruit or half avocado

STARTERS & SALADS

SHRIMP COCKTAIL 11.50
 six wild-caught shrimp cooked, peeled and served with house-made zesty cocktail sauce

CHICKEN NOODLE SOUP SM LG
 2.50 3.50
 made fresh in house with a blend of onion, celery, carrots fresh herbs, pulled chicken and savory chicken broth with egg noodles

CHEF'S SOUP DU JOUR SM LG
 2.50 3.50
 ask your server for today's fresh housemade selection

HOUSE SALAD **VG** SIDE LG 4
 2.75
 artisan greens topped with cherry tomatoes, cucumbers, and matchstick carrots

CAESAR SALAD 4
 romaine lettuce, croutons, parmesan and asiago cheese tossed in a creamy caesar dressing

BONNIE BLUE **V** 4
 romaine lettuce, pears, walnuts, raisins, bleu cheese crumbles and poppy seed dressing

CRAB CAKE TWO THREE
 10.75 14
 petite 2oz housemade crab cakes with jumbo lump crab meat served with roasted mango and pineapple succotash and topped with remoulade sauce

ADD-ONS VARIES
 2oz chicken salad (2.25), egg salad (2.25) or tuna salad (2.50)
 4oz grilled chicken (4)
 3 grilled shrimp (6)
 4oz grilled salmon (7)

Dressing selections: ranch, bleu cheese, poppy seed, balsamic vinaigrette, Caesar or blood orange vinaigrette

MENU LEGEND **VG** *
 VG - vegan option
 * - available all day
 V- vegetarian

HANDHELDS

BEER BATTERED FISH SANDWICH

9.50

house dipped beer battered fish on a soft roll with tartar sauce and mixed greens served French fries

LOBSTER SLIDERS

ONE TWO
8 15

Fresh Maine lobster meat, lemon aioli and fresh herbs on soft slider rolls (substitute bread for split avocado)

HOUSE BREADED CHICKEN OR SHRIMP PLATTER

8

three house-breaded chicken tenders or five shrimp lightly fried & served with French fries. +2 for house battered shrimp

CLUB SANDWICH

8

Boar's Head turkey and ham, bacon, American cheese, lettuce, tomato and mayonnaise on your choice of bread served with French fries

HOT DOG

4.75

Hebrew national all-beef, quarter-pound hot dog grilled to order

THE OH SMASH BURGER

7.50

100% angus beef patty seared and topped with your choice of lettuce, tomato, onion, pickle, and cheese (plant based meat available) add bacon, sautéed mushrooms, or sautéed onions for additional .60 per item

HOUSEMADE SALAD SANDWICH OR GRILLED CHEESE

4.50

choose from egg salad, chicken salad, tuna salad, or grilled cheese with your choice of bread.

COLD CUT SANDWICHES

6

maple ham, maple turkey, or a classic BLT with your choice of cheese and bread with mayonnaise

CRISPY CHICKEN

8

butter milk marinated chicken hand breaded and topped with gruyere cheese, pickles, and coleslaw on a toasted bun

VEGETABLE PANINI v

6

whole wheat bread with roasted zucchini, tomatoes, onions, and goat cheese pressed warm

choose from white, rye, wheat, multigrain

All burgers are 100% angus beef.

plant based burger available upon request

SIDES

HARICOT VERTS

2

BROCCOLI

2

+1 for Au Gratin

PEAS

2

CARROTS

2

SPINACH

2

COLESLAW

2

ONION RINGS

3

FRENCH FRIES

2

MASHED POTATOES

2

POTATO CHIPS

2

WHITE CHEDDAR MAC AND CHEESE

3

COTTAGE CHEESE

2

APPLE SAUCE

2

FRESH FRUIT MEDLEY

2

HALF AVOCADO

2

BEVERAGES

RONNOCO COFFEE

regular or decafe

2

HOT TEA

ginger peach, chamomile, earl grey, green (mint, regular, decafe)

2

ICED TEA

unsweet or raspberry

2

OTHER DRINKS

V-8, tomato, pineapple

2

MILK

whole, 2%, fat free, almond, oat

2

OCEAN SPRAY JUICE

orange, apple, cranberry, lemonade

2

SOFT DRINKS

coke, diet coke, sprite, ginger ale, root beer

2

WINES

Chardonnay, Pinot Grigio, Cabernet, Merlot

4.25

BEERS

Miller Lite, Yuengling Black and Tan, Guinness, Stella Artois

DOM IMP
2.5 3.75

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.