

THE GRILLE

Oak Hammock
at the University of Florida®

BREAKFAST

Breakfast hours are 7 - 10:30am Mon thru Sat and Sun 7 - 1:30pm unless denoted with asterisk

OMELETS * (V) 6	HOT CEREAL (VG) 2
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)	a healthy bowl of quaker oatmeal or grits
EGGS YOUR WAY * (V) ONE TWO 3 5	YOGURT PARFAIT (V) 5
choose from: one or two eggs and choice of toast (egg whites available upon request)	seasonal fresh fruit layered with low-fat yogurt and honey granola
HOUSEMADE QUICHE * (V) 6.50	HOUSEMADE FRENCH TOAST (V) 6.25
ask your server for today's selection of our chef's choice housemade quiche	signature brioche french toast topped with powdered sugar and fresh berries and served with warm syrup
SEASONAL FRUIT PLATE (V) * 7	PANCAKES (V) 5
honeydew, cantaloupe, pineapple, grapes, strawberries and cottage cheese	two buttermilk pancakes plain or blueberry served with pancake syrup
EGGS BENEDICT 9	BREAKFAST BREADS AND SWEETS * 1
English muffin stacked with canadian bacon and poached eggs then topped with a citrus hollandaise sauce and black olives	white, wheat, rye, multigrain, gluten free bread, bagel, bun or English muffin +2.25 for banana bread
	PROTEINS & FAVORITES * 2
	bacon, sausage, Canadian bacon, home fries, apple sauce, cottage cheese, seasonal mixed fruit or half avocado

STARTERS & SALADS

SHRIMP COCKTAIL 11.50	CAESAR SALAD 4
six wild-caught shrimp cooked, peeled and served with house-made zesty cocktail sauce	romaine lettuce, croutons, parmesan and asiago cheese tossed in a creamy caesar dressing
CHEF'S VEGETRIAN SOUP OF THE WEEK SM LG 2.50 3.50	BONNIE BLUE (V) 4
ask your server for this week's vegetarian soup of the week	romaine lettuce, pears, walnuts, raisins, bleu cheese crumbles and poppy seed dressing
CHEF'S SOUP DU JOUR SM LG 2.50 3.50	ROASTED BEET SALAD (V) 4
ask your server for today's fresh housemade selection	roasted beets, goat cheese, orange segment, candied pecan, arugula and pickled onions served with a light citrus vinaigrette
HOUSE SALAD (VG) SIDE LG 4 2.75	ADD-ONS VARIES
artisan greens topped with cherry tomatoes, cucumbers and matchstick carrots	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) 4oz tofu (2)

MENU LEGEND (VG) *

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

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

HANDHELDS

FISH SANDWICH 9.50
choice of pan seared, blackened or panko fried fish on a soft roll with tartar sauce and mixed greens served with French fries

LOBSTER AVOCADO **GF** HALF WHOLE
8 15
Fresh Maine lobster meat, lemon aioli and fresh herbs stuffed in a fresh 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

PRESSED REUBEN 8
traditional Reuben with corned beef, sauerkraut, swiss cheese and thousand island dressing on rye bread then pressed

HOT DOG 4.75
Hebrew national all-beef, quarter-pound hot dog grilled to order

THE OH STEAK 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

CHICKEN SANDWICH 8
house marinated chicken sandwich served on a soft roll with lettuce, tomato and pickles (available fried, grilled, or pan seared)

FLATBREAD CREATION **V** 6
housemade flatbread pizza topped with marinara, mozzarella cheese, and your choice of four toppings: peppers, onions, mushrooms, tomato, ham, bacon, sausage or pepperoni .60 per additional items

choose from white, rye, wheat, multigrain, gluten free
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
SIDE OF BEANS 2
black, garbonzo, or lentil

BEVERAGES

RONNOCO COFFEE 2
regular or decafe
HOT TEA 2
ginger peach, chamomile, earl grey, green (mint, regular, decafe)
ICED TEA 2
unsweet or raspberry
OTHER DRINKS 2
V-8, tomato, pineapple
MILK 2
whole, 2%, fat free, almond, oat

OCEAN SPRAY JUICE 2
orange, apple, cranberry, lemonade
SOFT DRINKS 2
coke, diet coke, sprite, ginger ale, root beer
WINES 4.25
Chardonnay, Pinot Grigio, Cabernet, Merlot
BEERS
DOM IMP
2.5 3.75
Miller Lite, Yuengling Black and Tan, Guinness, Stella Artois

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