



LUNCH MENU - Served 11am-5pm

STARTERS

- BRIE FONDUE 14  
creamy brie served with apples, candied pecans, truffle honey, fig jam, and a toasted butter croissant
- WHIPPED FETA 12  
smooth whipped feta topped with olive oil and pistachios and served with a side of house made pickled red onions and toasted naan bread
- ROASTED FRIED BRUSSEL SPROUTS 12  
fresh brussel sprouts roasted then fried crispy, sprinkled with aged parmesan and served with balsamic vinaigrette and garlic aioli
- TOMATO BRUSCHETTA 12  
vine ripe tomatoes mixed with fresh mozzarella and balsamic, sprinkled with aged parmesan and served with garlic toast
- TRUFFLE PARMESAN FRIES 10  
fries tossed in white truffle oil topped with aged parmesan and served with a garlic aioli
- OAK BOARD 22  
cheese and charcuterie served with crackers, fig jam, toasted nuts, pickled onions, and toasted bread.  
Serves 2-4 people

HARVEST SALADS

- dressing choices include Italian, Caesar, ranch, bleu cheese, honey mustard, red wine fig vinaigrette, balsamic vinaigrette, lemon honey vinaigrette, and white truffle vinaigrette
- add grilled or blackened chicken breast 6  
add 5 grilled or blackened jumbo shrimp 8  
add 6oz grilled or blackened salmon 12  
add 6oz filet 14
- SPINACH 13  
baby spinach with apples, almonds, pumpkin seeds, dried cranberries, and goat cheese crumbles with a lemon honey vinaigrette
- RED WINE PEAR 13  
baby arugula with red wine pears, candied pecans, and gorgonzola with a red wine fig vinaigrette
- OAK CAESAR 13  
romaine hearts tossed in our house made caesar dressing topped with aged parmesan and garlic croutons
- SHAUNESSY TRUFFLE 13  
baby arugula with sopressata salami, pepperoni, Swiss cheese, red onion, aged parmesan with a white truffle vinaigrette
- COTTAGE ROMAINE WEDGE 13  
split head of romaine lettuce, topped with bleu cheese crumbles, bacon, tomatoes, ranch dressing and balsamic glaze
- GARDEN 13  
mixed greens with vine ripe tomatoes, red onions, cucumbers, cheddar cheese, and house made croutons with balsamic vinaigrette

COTTAGE COMBO

- pick 2 to create your perfect pair 14
- CUP OF SOUP
  - 1/2 SANDWICH
  - 1/2 SALAD

SOUP DU JOUR

ASK YOUR SERVER 9

ARTISAN SANDWICHES

- all sandwiches come with house made pub chips and are garnished with a pickle - side options available for an additional charge - gluten friendly bread available upon request
- FRENCH ONION MELT 17  
shaved London broil beef topped with gruyere and caramelized onions, with red wine mustard toasted on rustic panini bread with a side of au jus
- OAK GRILLED CHEESE 16  
aged cheddar, gouda, and gruyere toasted on rustic panini bread add smoked bacon 2
- ITALIAN VILLAGE MELT 15  
sopressata salami, pepperoni, fontina, fresh mozzarella, and roasted red peppers with basil pesto toasted on rustic panini bread
- CLASSIC CLUB 15  
ham, shaved roasted turkey, smoked bacon, vine ripe tomatoes, romaine lettuce, and swiss cheese with garlic aioli toasted on sourdough bread
- COTTAGE CURRY CHICKEN SALAD 15  
grilled chicken breast, pistachios, golden raisins, and dried cranberries mixed together, topped with pickled red onions and curry aioli on a toasted butter croissant
- GRILLED PEAR AND TURKEY 15  
shaved roasted turkey, red wine pears, brie, and baby arugula on sourdough bread

GOURMET BURGERS

- all burgers come with house made pub chips and are garnished with a pickle. gluten friendly bun available upon request
- COTTAGE BURGER 19  
8oz cottage blend burger topped with sweet and smokey tomato bacon jam, garlic aioli, fresh arugula, fontina, and finished with crispy shallots served on a toasted brioche bun
- BEYOND™ BURGER 19  
vegan burger topped with mayonnaise, lettuce, tomato, shredded mozzarella and served on a toasted brioche bun

BURGER BOWL

- COTTAGE BURGER BOWL 19  
8oz cottage blend burger tossed with fontina cheese, crispy shallots, bleu cheese crumbles, red onion, arugula, aged parmesan and white truffle vinaigrette

ARTISAN FLATBREADS

- gluten friendly flatbread available upon request
- BRUSCHETTA 17  
flatbread with a layer of basil pesto and olive oil topped with fresh mozzarella, vine ripe tomatoes, and a balsamic drizzle
- LONDON BROIL 18  
flatbread with shaved London broil, gruyere, caramelized onions, and roasted garlic topped with baby arugula
- PEAR AND BRIE 17  
flatbread with red wine pears, brie, gruyere, fig jam, topped with baby arugula and a truffle honey drizzle
- ITALIAN 18  
flatbread with a layer of pomodori basil sauce topped with chef's seasonal charcuterie and fresh mozzarella
- VEGAN VEGGIE 17  
flatbread with shredded mozzarella, tomato, roasted red pepper, mushroom, spinach and red onion

SIDES

- |                           |                        |
|---------------------------|------------------------|
| mixed berries 3           | french fries 6         |
| garden or caesar salad 5  | house made pub chips 5 |
| cottage vegetables 6      | cup of soup 6          |
| creamy parmesan risotto 7 |                        |

DRINK. DINE. SHOP.

BRUNCH MENU - *Served 11am-2pm*

FARMERS BREAKFAST 15  
*hickory smoked bacon, Virginia Ham, breakfast sausage, 2 eggs  
any way served with a side of breakfast potatoes*

COTTAGE BREAKFAST SANDWICH 12  
*toasted butter croissant, Virginia ham, bacon, cheddar cheese,  
over medium egg topped with a honey mustard sauce and served  
with a side of breakfast potatoes*

BISCUITS AND GRAVY 15  
*sausage gravy over freshly baked biscuit with choice of hickory  
smoked bacon or sausage, 2 eggs any way and served with a side  
of breakfast potatoes*

STEAK AND EGGS 18  
*grilled to order 8oz ribeye paired with 2 eggs any way and served  
with a side of breakfast potatoes*

BUILD YOUR OWN OMELETTE 16  
*includes 3 eggs and 3 ingredients served with a side  
of breakfast potatoes\**  
*sausage, bacon, ham, onion, tomato, mushroom, bell peppers,  
spinach, or cheese \* additional ingredients .50 each*

COTTAGE BENEDICT 15  
*freshly baked biscuits, grilled Virginia ham, poached eggs and classic  
hollandaise sauce served with a side of breakfast potatoes*

CLASSIC PANCAKES OR BELGIAN WAFFLES 12  
*3 fluffy pancakes or Belgian waffles served with real  
Vermont maple syrup  
add strawberries, blueberries, chocolate chips, or cinnamon swirl 2*

SIGNATURE FRENCH TOAST 12  
*2 slices of brioche bread grilled and brûléed then topped with vanilla  
custard, berry compote, and whipped cream*

CHICKEN AND WAFFLES 16  
*crispy fried chicken tossed in honey butter placed over a Belgian  
waffle drizzled with real Vermont maple syrup and dusted with  
powdered sugar*

SHRIMP AND GRITS 17  
*5 jumbo blackened shrimp in a light white wine nage placed over  
creamy cheddar grits with fresh arugula*

SIDES

<i>one biscuit 2</i>	<i>bacon 3</i>	<i>breakfast potatoes 3</i>
<i>two pieces of toast 2</i>	<i>ham 4</i>	<i>mixed berries 3</i>
<i>two eggs 3</i>	<i>sausage 3</i>	

The White Oak Cottage is a great place for your next date night, girls’ night out, or your ‘go to’ lunch spot. You can enjoy one of our charcuterie boards with hand-picked provisions that offer a robust showcase of worldly cheeses and meats. With wines by the bottle or glass, we proudly serve award winning libations from the Pacific Northwest, as well as local brew master Coppertail Brewing located in Ybor City. Fresh ground, aromatic coffee and our signature blend of teas made locally are also available. We are always striving to source local products for our menu and create unique and flavorful dishes that appeal to all parties.

*We thank you for choosing to drink, dine, and shop with us!*

SWEET TOOTH?  
SATISFY YOUR CRAVINGS HERE...



*Thank You  
for Dining  
with Us!*



STAY IN THE KNOW...  
SIGN UP TODAY!

Sign up for our newsletter and receive daily  
specials, offers and news directy to your inbox.  
Scan the QR Code or visit  
[TheWhiteOakCottage.com/newsletter](http://TheWhiteOakCottage.com/newsletter)

PLANNING A PARTY?  
HOST IT WITH US!

For more information please visit  
[TheWhiteOakCottage.com/private-room](http://TheWhiteOakCottage.com/private-room)

DRINK. DINE. SHOP.

THE WHITE OAK COTTAGE OFFERS LOCALLY SOURCED BREADS, MEATS, CHEESES, COFFEE, AND PROVISIONS WHENEVER POSSIBLE.  
\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS IF YOU HAVE CERTAIN MEDICAL CONDITIONS.\* \* BEFORE PLACING AN ORDER PLEASE INFORM US IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.