
LUNCH MENU - *Served All Day*

STARTERS

BRIE FONDUE 14
creamy brie served with apples, 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 14
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 25
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 10
add 6oz grilled or blackened salmon 12

SPINACH 17
baby spinach with apples, almonds, pumpkin seeds, dried cranberries, and goat cheese crumbles with a lemon honey vinaigrette

RED WINE PEAR 17
baby arugula with red wine pears, candied pecans, and gorgonzola with a red wine fig vinaigrette

OAK CAESAR 17
romaine hearts tossed in our house made caesar dressing topped with aged parmesan and garlic croutons

SHAUNESSY TRUFFLE 17
baby arugula with sopressata salami, pepperoni, Swiss cheese, red onion, aged parmesan with a white truffle vinaigrette

COTTAGE ROMAINE WEDGE 17
split head of romaine lettuce, topped with bleu cheese crumbles, bacon, tomatoes, ranch dressing and balsamic glaze

COTTAGE COMBO

pick 2 to create your perfect pair 17

- 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 18
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 17
aged cheddar, gouda, and gruyere toasted on rustic panini bread add smoked bacon 4

ITALIAN VILLAGE MELT 16
sopressata salami, pepperoni, fontina, fresh mozzarella, and roasted red peppers with basil pesto toasted on rustic panini bread

CLASSIC CLUB 16
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 16
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 16
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.

sub Beyond Burger 2

COTTAGE BURGER 19.5
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

BURGER BOWL

COTTAGE BURGER BOWL 19.5
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

SIDES

<i>garden or caesar salad 5.5</i>	<i>house made pub chips 5.5</i>
<i>cottage vegetables 6.5</i>	<i>cup of soup 6.5</i>
<i>creamy parmesan risotto 7.5</i>	
<i>french fries 6.5</i>	

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.

BRUNCH MENU - *Served until 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 15

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 18

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 19

grilled to order 8oz sirloin 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 13

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

one biscuit 2	bacon 4	breakfast potatoes 4
two pieces of toast 3	ham 4	
two eggs 4	sausage 4	

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 directly to your inbox. Scan the QR Code or visit TheWhiteOakCottage.com/newsletter

**PLANNING A PARTY?
 HOST IT WITH US!**

For more information please visit TheWhiteOakCottage.com/private-room

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