STARTERS

wood-fired garlic knots parmesan ranch dippin' butter / san marzano **5**
pale ale mac' n cheese bacon crust **8**
shrimp scampi arugula / tuscan beans / lemon garlic butter **14**
house meatball sliders fried mozzarella / king's hawaiian buns **8**
pretzel crusted tuna sashimi ginger honey mustard **14**
spinach dip bruschetta fried pizza dough **11**
whipped hummus fresh veggies / house chips **8**
crispy mozzarella lollipops san marzano sauce **10**
bbq chicken quesadilla white cheddar cheese / black bean salsa / sour cream **12**
calamari basket san marzano sauce / garlic ranch butter **13**
machos bison chile nachos / cheddar / lettuce / pico / sour cream **14**

SOUP & SALADS
WITH FRESH INGREDIENTS

(salad additions: chicken breast **5**, salmon or sliced steak **10**)
craft beer & amish cheddar soup IPA / crispy onion petals **5**
bison chile sweet potato & kale **5**
house mix organic greens / strawberry / shaved veggies / citrus vinaigrette **6**
hand-made mozzarella caprese tomato / arugula / balsamic **10**
kale & apple dates / almonds / poppy seed dressing **8**
caesar romaine hearts/ garlic knot croutons **8**
chopped chef salad turkey / ham / avocado / bacon / egg / olives / dijon vinaigrette **15**
black'n bleu steak salad spinach / tomato / onion petals / pinenuts / blue cheese vinaigrette **19**

WOOD-OVEN WINGS
fireplace roasted / hot sauce butter / garlic knot toasts

$10

MORE!

OAK & STONE
CRAFT BEER • ARTISAN PIZZA

PIZZA MAKES ME THINK THAT ANYTHING IS POSSIBLE.

- HENRY ROLLINS -

BURGERS & SANDWICHES

griddle burger white cheddar / lettuce / special sauce / onion petals **14**
pizza burger pepperoni / fried mozzarella / pizza sauce **14**
buffalo chicken sandwich bleu cheese potato chip crust / lettuce / tomato / ranch / long roll **13**
turkey club bacon / avocado / lettuce / tomato / mayo / brioche **12**
black angus hot dog pale ale smothered onions / fried bacon / pickled jalapeno **10**
(add bison chili or cheese)
shrimp po-boy lettuce / tomato / remoulade sauce **15**
hillview cheese steak peppers / onions / mushrooms / provolone **14**

MAIN PLATES

(Add a small house salad for $2)
roasted springer mountain half chicken mac 'n cheese **16**
stone-fired bison meatloaf sunny egg / mashed potato / onion petals **16**
salmon fillet sauteed spinach'n tuscan beans / lemon vinaigrette **18**
ravioli lasagna san marzano / sausage & pepperoni / mozzarella **15**
shrimp fettuccine cajun alfredo butter/garlic knot toasts **20**
6 ounce filet mignon mashed potato / bleu cheese bacon crust **24**

BUILD YOUR OWN PIZZAS

FLIP MENU OVER

OAK & STONE
CRAFT BEER • ARTISAN PIZZA

BEER IS PROOF THAT GOD LOVES US AND WANTS US TO BE HAPPY.

- BENJAMIN FRANKLIN -

WOOD-FIRED ARTISAN PIZZA

Each 10" pizza is handcrafted after a 36-hour triple-filtered water fermentation process using spring wheat flour, sea salt, and extra virgin olive oil. The wood fired result is the signature O&S crisp crust, chewy center and unique artisan flavor. **Gluten Free dough option available.**

HOUSE PIZZAS

classic
fresh mozzarella / basil / pizza sauce **10**

prosciutto
garlic spinach / roasted peppers / ricotta **14**

pepperoni
pizza sauce / fresh mozzarella / provolone **12**

carpaccio
arugula / shaved parmesan / extra virgin olive oil **16**

B.L.T. PIE
mozzarella / bacon / lettuce / tomato / bacio mozzarella **12**

vegetarian
kale pesto / broccoli / feta / artichoke / bacio mozzarella **11**

rotisserie chicken
garlic spinach / goat cheese / pinenuts / balsamic **12**

sausage & meatball
provolone / fried mozzarella / pizza sauce / basil **14**

taylor pork roll
roasted pineapple / pickled jalapeno / white cheddar **12**

cedar key clam
white cheddar / roasted garlic / fried bacon / oregano **14**

baked potato
white cheddar / applewood bacon / caramelized onion / sour cream **12**

caesar
grilled romaine hearts / fresh mozzarella / caramelized garlic / parmesan **11**

ale buttermilk chicken tenders
bleu cheese / white cheddar / onion petals / hot sauce aioli **13**

MADE WITH ONLY THE FRESH ARTISAN PIZZA FRESHEST INGREDIENTS

BUILT YOUR OWN BYO $9

Each BYO pie starts with OAK & STONE pizza sauce and fresh mozzarella.

add each $1	goat cheese / ricotta cheese / bleu cheese / white cheddar / additional mozzarella
add each $2	florida mushrooms / roasted peppers / garlic spinach / pineapple / black olives / basil / onions / japalenos
add each $2	fried chicken tenders / proscuitto / ham / pepperoni / meatballs / roasted chicken / sausage / applewood bacon

SAUCE ALTERNATIVES: Kale Pesto or White Garlic'n Cheddar

FIFTY-SIX ON TAP CRAFT BEERS
BE YOUR OWN BARTENDER

HOUSE & BEER COCKTAILS

Uzi olmeca altos silver tequila / lime juice / grapefruit bitters / stiegl grapefruit radler

Heaterz skyy citrus vodka / watermelon / hibiscus tea syrup / lime / tabasco / 3 daughters beach blonde ale

Triumph dorothy parker nydc gin / blackberries / honey syrup / lemon / orange blossom brewery honey pilsner

Intro absolut mandarin vodka / lime sour / fresh seasonal berries / ginger beer

Fader plantation dark rum / pineapple juice / lime / brown sugar simple syrup / tiki bitters

Bassline maker's mark Bourbon / Disaronno / Orange Wheel / Drunk Cherries

Acapella Tito's Vodka / St. Germain / Lemon / Rosemary / Simple Syrup / Soda

Oak & Stone was started by four buddies who love craft beer and great pizza. The wood-fired pizza starts with a handcrafted dough which undergoes a 36-hour fermentation process made with triple-filtered water. Top that with a 4th generation sauce recipe, as well as unique toppings and local ingredients, and we're talking about one hell of a pie. The burgers and wings become elevated finger food, smothered in an assortment of homemade sauces or piled high with fresh add-ons. Oak & Stone also boasts the largest RIFD technology self-serve brew wall in the region with 56 taps of golden goodness. This local hotspot is perfect for enjoying live music, sports or just a great meal with family and friends.