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## SOUPS & SALADS

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**SOUP OF THE DAY** cup 7.  
seasonally inspired bowl 9.

**GARDEN LETTUCE**  
shaved vegetables, house pickles,  
red wine vinaigrette 11.

**BABY KALE**  
toasted almonds, buttermilk dressing,  
dried cherries, sliced apple 13.

**O&B MUSHROOM SOUP** cup 7.  
no cream or butter bowl 9.

**CLASSIC CAESAR**  
croutons, bacon bits, lemon,  
Parmigiano-Reggiano 13.

**ROASTED BEETS**  
goat cheese, lemon, poppy seeds, arugula 12.

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## SNACKS & APPS

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**WARM CRAB DIP**  
cheddar, artichoke, pretzel bread 16.

**POLENTA FRIES**  
marinara sauce, Parmigiano-Reggiano 8.

**EDAMAME**  
chili oil, lime salt 8.

**SPICY MEATBALLS**  
prosciutto, tomato sauce, Parmesan focaccia 12.

**SALT & PEPPER CALAMARI**  
herb aioli 15.

**BEEF EMPANADAS**  
three pieces, green olive, piquillo pepper 16.

**YELLOWFIN TUNA TARTARE**  
avocado, lime, cilantro, taro chips,  
XO sauce 16.

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## MAINS

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**STEAK FRITES**  
grilled 10oz strip loin, red wine jus,  
lemon & roasted garlic aioli 39.

**TURKEY BURGER**  
avocado, chipotle, onion ring, griddled bun,  
sweet potato fries 19.

**ROAST CHICKEN SUPRÊME**  
mushrooms, tarragon,  
café au lait sauce 26.

**BUTTER CHICKEN**  
basmati rice, mint raita,  
cilantro, garlic naan 23.

**CLASSIC GRIDDLED BURGER**  
American cheese, tomato, iceberg lettuce,  
pickle, lemon & roasted garlic aioli,  
Yukon Gold fries 20.  
add bacon 2. avocado 2.

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## SEAFOOD

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**SEARED SALMON**  
zucchini, chickpea purée, radish, tomato,  
white wine, thyme, lemon 26.

**YELLOWFIN TUNA NIÇOISE SALAD**  
egg, Jerusalem artichokes, green beans, olives,  
squash, creamy lemon anchovy dressing 26.

**PEEKYTOE CRAB & COD CAKE**  
shrimp, avocado, pico de gallo,  
charred jalapeño dressing 18.

**FOGO ISLAND COD**  
puttanesca sauce, escarole,  
grilled country loaf 32.

**FISH & CHIPS**  
7oz haddock, Yukon Gold fries,  
caper & dill pickle tartar sauce 19.

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# PIZZA

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from our Wood Stone oven

## MARGHERITA

San Marzano tomato sauce,  
fior di latte, basil 17.

## FUNGI

roasted mushrooms, goat cheese,  
porcini cream 19.

## SMOKED SPECK HAM

caramelized onions, baby kale, fior di latte,  
San Marzano tomato sauce 21.

## CHEF'S DAILY SPECIAL mp.

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# PASTA

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ask your server about gluten-free options

## MAC & CHEESE

Canadian aged cheddar, cheese curds,  
au gratin 19.  
add double-smoked bacon 2. roast chicken 3.

## LAMB GNOCCHI

tomato sauce, braised lamb shoulder,  
rosemary, Parmigiano-Reggiano 21.

## RIGATONI AL FORNO

fennel sausage, creamy rosé sauce,  
roasted red peppers, mozzarella, basil 21.

## SHRIMP SPAGHETTINI

white wine, tomato, basil, roasted garlic 23.

## ROASTED MUSHROOM FETTUCCINE

spinach, truffled crema 19.

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# SIDES

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## YUKON GOLD FRIES

lemon & roasted garlic aioli 7.

## SWEET POTATO FRIES

Sriracha mayo 7.

# DAILY SPECIALS

## MON – SPINACH & RICOTTA RAVIOLI

sage brown butter, pine nuts,  
rapini, vincotto 21.

## TUES – LAMB KABOBS

lemon & harissa marinade,  
grilled vegetables, roasted eggplant 23.

## WED – SALMON À LA PLANCHA

citrus salsa, crispy polenta,  
arugula, chicory 24.

## THURS – CHICKEN MILANESE

arugula & tomato salad, lemon,  
shaved Parmigiano-Reggiano 22.

## FRI – BOUILLABAISSE

shrimp, scallops, cod, mussels,  
tomato, saffron, fine herbs,  
grilled artisan loaf 32.

## SAT – RIBS

smoky BBQ sauce, jalapeño cornbread,  
corn on the cob, Tajín butter, cole-  
slaw 28.

## SUN – ROAST DINNER

roasted Black Angus strip loin,  
Yorkshire pudding, buttermilk mash,  
pan gravy 29. kids 14.

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## JOIN US FOR WEEKEND BRUNCH

enjoy French toast & waffles,  
classic eggs Benedict and more

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CHEF DE CUISINE  
JOEL BENNETT

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Please inform us of any allergies. We will do our utmost to accommodate,  
though we are unable to guarantee an allergen-free kitchen.