
SNACKS & APPS

SALT & PEPPER CALAMARI

herb mayo 13.50

YELLOWFIN TUNA TARTARE

avocado, lime, cilantro, taro chips 16.

RED CURRY MUSSELS

1lb mussels, bok choy, rice cakes 18.

WARM CRAB DIP

cheddar, artichoke, pretzel bread 16.

POLENTA FRIES

marinara sauce, Parmigiano-Reggiano 8.

ZUCCHINI CHIPS

Parmigiano-Reggiano, pickled pepper mayo 8.

SOUPS & SALADS

O&B MUSHROOM SOUP

no cream or butter

cup 6.

bowl 9.

SOUP OF THE DAY

seasonally inspired

cup 6.

bowl 9.

ROASTED BEETS

goat cheese, lemon, poppy seeds, arugula 12.

HEIRLOOM TOMATOES

Celebrity goat's milk feta, basil, balsamic 12.

GARDEN LETTUCE

shaved vegetables, house pickles,
red wine vinaigrette 11.

BABY SPINACH

toasted almonds, buttermilk dressing,
dried cherries, sliced apple 12.

CLASSIC CAESAR

croutons, bacon bits, lemon,
Parmigiano-Reggiano 12.

PASTA

ask your server about gluten-free options

MAC & CHEESE

Canadian aged cheddar, cheese curds,
au gratin 18.

add double-smoked bacon 2. roast chicken 3.

SEAFOOD SPAGHETTINI

shrimp, scallops, mussels, tomato,
white wine 23.

LAMB GNOCCHI

tomato sauce, braised lamb shoulder,
rosemary, Parmigiano-Reggiano 20.

SMOKED CHICKEN PENNE

snap peas, mushrooms, rosé sauce 19.

RIGATONI AL FORNO

fennel sausage, roasted red peppers,
pomodoro, fresh mozzarella 21.

ROASTED MUSHROOM FETTUCCHINE

truffled crema 19.

SPAGHETTI & MEATBALLS

pomodoro, pork & veal meatballs, basil 19.

PIZZA

from our Wood Stone oven

CHEF'S DAILY SPECIAL mp.

MARGHERITA

San Marzano tomato sauce,
fior di latte, basil 16.

PESTO

eggplant, goat cheese,
sun-dried tomatoes 18.

FUNGHI

roasted mushrooms, goat cheese,
porcini cream 19.

PROSCIUTTO

fior di latte, San Marzano tomato sauce,
arugula, balsamic 21.

CHEF DE CUISINE
JOEL BENNETT

MAINS

STEAK FRITES

grilled 8oz tenderloin, red wine jus,
lemon & roasted garlic aioli 40.

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.

SEAFOOD

SEARED SALMON

herb crust, zucchini, white wine,
thyme, lemon 26.

YELLOWFIN TUNA NIÇOISE SALAD

purple potatoes, soft-poached egg,
green beans, Picholine olives 25.

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

two pieces of haddock, Yukon Gold fries,
caper & dill pickle tartar sauce 22.
one piece 18.

SEARED SCALLOPS

sweet pea risotto, lemon 35.

SIDES

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 22.

WED - SALMON À LA PLANCHA

citrus salsa, crispy polenta,
arugula, chicory 24.

THURS - CHICKEN MILANESE

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

FRI - BOUILLABAISSÉ

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, coleslaw 28.

SUN - ROAST DINNER

roasted Black Angus strip loin,
Yorkshire pudding, buttermilk mash,
pan gravy 28. kids 14.

JOIN US FOR WEEKEND BRUNCH

enjoy steak & eggs, classic eggs Benedict,
French toast and more...