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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.

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

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

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

**SOUP & SALAD COMBO**  
your choice of soup & mixed greens  
or Caesar salad, served with fresh  
house-baked flatbread 17.  
substitute for any other salad 2.

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## SNACKS & APPS

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

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

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

**O&B GRILLED CALAMARI**  
roasted garlic, capers, anchovies,  
black olives, tomato, brown butter 15.  
make it a main 26.

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

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

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

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

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## MAINS

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

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

**STEAK FRITES**  
grilled 7oz flat iron, chimichurri,  
lemon & roasted garlic aioli 28.

**BROCCOLI, LEEK & CHEDDAR QUICHE**  
smoked salmon, pickled red onion,  
arugula salad 16.

**JAPANESE CHICKEN CAESAR SALAD**  
teriyaki-glazed chicken breast, cashews,  
shiitake mushrooms, wasabi peas,  
miso dressing 23.

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

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

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## SIDES

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**YUKON GOLD FRIES**  
lemon & roasted garlic aioli 7.

**SWEET POTATO FRIES**  
Sriracha mayo 7.

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# SANDWICHES

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## CLASSIC GRIDDLED BURGER

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

## TURKEY BURGER

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

## CRISPY HADDOCK

griddled bun, chunky tartar sauce, butter lettuce, Yukon Gold fries 17.

## BEEF DIP

roast strip loin, melted onions, au jus, onion pain au lait, Yukon Gold fries 18.

## ROAST CHICKEN CLUB

maple bacon, Swiss, lettuce, tomato, pain au lait, garden lettuce salad 19.

## AVOCADO TOAST

hummus, vine-ripened tomato, crispy shallots, garden lettuce salad 16.  
add crispy bacon 2.

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# PIZZA

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from our Wood Stone oven

## MARGHERITA

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

## FUNGHI

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.

## 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 - SARDINIAN GRILLED OCTOPUS

tomato, roasted garlic, artichoke, black olives, white wine, broccolini 24.

### SUN - ROAST DINNER

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

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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.