

SOUPS & SALADS

- O&B MUSHROOM SOUP** cup 6.
no cream or butter bowl 9.
- SOUP OF THE DAY** cup 6.
seasonally inspired bowl 9.
- ROASTED BEETS**
goat cheese, lemon, poppy seeds, arugula 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.
- HEIRLOOM TOMATOES**
Celebrity goat's milk feta, basil, balsamic 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.

SNACKS & APPS

- WARM CRAB DIP**
cheddar, artichoke, pretzel bread 16.
- YELLOWFIN TUNA TARTARE**
avocado, lime, cilantro, taro chips 16.
- O&B GRILLED CALAMARI**
roasted garlic, capers, anchovies,
black olives, tomatoes, brown butter 14.
make it a main 26.

- POLENTA FRIES**
marinara sauce, Parmigiano-Reggiano 8.
- SALT & PEPPER CALAMARI**
herb mayo 13.50
- ZUCCHINI CHIPS**
Parmigiano-Reggiano, pickled pepper mayo 8.
- RED CURRY MUSSELS**
1lb mussels, bok choy, rice cakes 18.

SANDWICHES

- BEEF DIP**
roast strip loin, melted onions, au jus,
French baguette, Yukon Gold fries 18.
- ROAST CHICKEN CLUB**
maple bacon, Swiss, lettuce, tomato,
pain au lait, garden lettuce salad 18.
- HAM & CHEESE**
Kaiser bâtard, Gruyère, French ham,
Dijonnaise, tomato, garden lettuce salad 18.
- CRISPY HADDOCK**
griddled bun, chunky tartar sauce,
butter lettuce, Yukon Gold fries 17.
- AVOCADO TOAST**
hummus, vine-ripened tomato,
crispy shallots, garden lettuce salad 16.
add crispy bacon 2.
- TURKEY BURGER**
avocado, chipotle, onion ring, griddled bun,
sweet potato fries 19.
- CLASSIC GRIDDLED BURGER**
American cheese, tomato, iceberg lettuce,
pickle, lemon & roasted garlic aioli,
Yukon Gold fries 20.
add bacon 2. avocado 2.

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 - SARDINIAN GRILLED OCTOPUS**
tomato, roasted garlic, artichoke,
black olives, white wine, broccolini 22.
- SUN - ROAST DINNER**
roasted Black Angus strip loin,
Yorkshire pudding, buttermilk mash,
pan gravy 28. kids 14.

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 FETTUCCINE

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.

MAINS

PEEKYTOE CRAB & COD CAKE

shrimp, avocado, pico de gallo,
charred jalapeño dressing 18.

JAPANESE CHICKEN CAESAR SALAD

teriyaki-glazed chicken breast, cashews,
shiitake mushrooms, wasabi peas,
miso dressing 22.

STEAK FRITES

grilled 8oz flat iron, red wine jus,
lemon & roasted garlic aioli 26.

BROCCOLI, LEEK & CHEDDAR QUICHE

smoked salmon, pickled red onion,
arugula salad 15.

YELLOWFIN TUNA NIÇOISE SALAD

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

SEARED SALMON

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

FISH & CHIPS

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

SIDES

YUKON GOLD FRIES

lemon & roasted garlic aioli 7.

SWEET POTATO FRIES

Sriracha mayo 7.

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JOIN US FOR WEEKEND BRUNCH

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

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CHEF DE CUISINE
JOEL BENNETT

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