

# BRUNCH MENU

🌱 vegetarian 🌾 gluten-free 🔥 spicy

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

## BRUNCH

### **Yoghurt Granola Bowl** 🌱

seasonal fruit, toasted granola, honey 9

### **Poached Eggs & Avocado Toast** 🌱

hummus, vine-ripened tomato, basil 16

### **O&B Breakfast**

two eggs any style, three slices of bacon, two sausages, multigrain toast, home-fried potatoes 16

### **Eggs Benedict**

two poached eggs & maple peameal on English muffin, Hollandaise, home-fried potatoes 16

### **Fried Chicken & French Toast**

scratch chicken gravy, maple syrup 17

### **Huevos Rancheros**

two poached eggs, spiced peppers & tomatoes, tomatillo salsa, corn tortillas 17

### **Classic Corned Beef Hash** 🌾

brisket, smashed fried Yukon Gold potatoes, two poached eggs, spinach, caramelized onions 17

### **Steak & Eggs**

grilled 7oz flat iron, sunny-side-up eggs, Hollandaise, home-fried potatoes 27

## STARTERS

### **O&B Mushroom Soup** 🌱 🌾

no cream or butter 9

### **Traditional Caesar**

croutons, lemon, Parmesan, garlic, black pepper, bacon 14

### **Kale Salad** 🌱 🌾

orange, ginger, edamame, sunflower seeds, beets 13

### **Tomato & Watermelon Salad** 🌱

olives, pickled onions, cucumber, feta, red wine vinaigrette 16

## DESSERTS

### **Phyllo-wrapped Cheesecake** 🌱

dulce de leche, malt chocolate crumble 11

### **Oliver's Famous Carrot Cake** 🌱

with candied walnuts 10  
add sour cream gelato 4

### **Gelato & Sorbet Selection** 🌱 🌾

two scoops 9

## ADDITIONS

**Bacon** 4

**Breakfast Sausage** 4

**Home-fried Potatoes** 4

**Toast** 2

**Fruit Salad** 7

**Fries** 9

Yukon Gold or sweet potato

## LUNCH-ISH

substitute burger bun with the gluten-free, keto, paleo "Unbun" 3

### **Tuna Tataki Bowl**

snap peas, spicy greens, honey miso, nori, cold soba noodles 19

### **Sashimi & Charred Salmon Bowl**

broccoli, snow peas, sushi rice, grains, citrus ponzu dressing, shallots 19

### **Mac & Cheese**

Gouda, Gruyère, cheddar 19  
add chicken or bacon 3

### **33 Burger**

American cheese, tomato, iceberg lettuce, pickle, Russian dressing, Yukon Gold fries 20

### **The O&B Beyond Meat Burger** 🌱

plant-based patty, onion, mayo, lettuce, tomato, Yukon Gold fries 18

OLIVER & BONACINI  
CAFÉ GRILL

**WINES BY THE GLASS**

<b>Sparkling</b>	5oz	btl	
Spumante Brut, Casalotta, IT	14	53	
Prosecco, Canti, IT	15	60	
<b>Rosé</b>	5oz	8oz	btl
Henry of Pelham, Niagara, ON	14	19	51
<b>White</b>			
Pinot Grigio, Monvin, IT	10	14	—
Pinot Grigio, Farnese, IT	11	16	47
Chardonnay, Jump, ON	12	18	48
Riesling, Cave Spring, ON	13	19	49
Pinot Grigio, Mission Hill, BC	15	22	59
Chardonnay, Tin Roof, CA	17	23	62
Sauvignon Blanc, Stoneleigh, NZ	17	23	62
<b>Red</b>			
Cabernet Sauvignon, Monvin, IT	10	14	—
Cabernet Sauvignon, Argento, AR	11	16	47
Malbec, Esmeralda, Tilia, AR	11	16	47
Cabernet Blend, Biff's Juicy Red, ON	12	18	48
Tempranillo, Campo Viejo, Rioja, ES	13	19	49
Chianti, Rocca delle Macie, Riserva, IT	15	22	59
Shiraz, Wyndham Estate, Bin 555, AU	15	22	59
Merlot, Tin Roof, CA	15	22	59
Malbec, Esquinas, Mendoza, AR	15	22	59
Cabernet Sauvignon, Fox Brook, CA	17	23	62
Pinot Noir, McManis, CA	18	26	68

**SIGNATURE COCKTAILS**

<b>Sangria Bianco</b> 3.5oz	14
Pinot Grigio, triple sec, peach lemonade, orange, blackberries	
<b>Sangria Rosso</b> 3.5oz	14
Cabernet Sauvignon, apricot brandy, blackberry lemonade, lemon, blackberries	
<b>Burlesque Mule</b> 1.5oz	13
Dillon's Selby strawberry rhubarb vodka, apricot brandy, lime, ginger beer, mint	
<b>Peach Julep</b> 1.5oz	13
Wild Turkey bourbon, peach liqueur, mint, lemon	
<b>Too Soon?</b> 1.5oz	14
Disaronno amaretto, cherry brandy, lemon, egg white	
<b>416-Rum-Punch</b> 1.5oz	13
El Dorado 3 Year Old rum, orange juice, pineapple juice, lime, nutmeg	
<b>Mint 'n' Tonic</b> 1.25oz	14
Dillon's Selby gin, peppermint schnapps, tonic, mint	
<b>Jalapeño Margarita</b> 1.5oz	13
Sauza Silver tequila, triple sec, jalapeño & chili syrup, lime	

**DRAUGHT BEER**

	12oz	16oz
Maison Selby Wit	7	8
Henderson Best Amber Ale	7	8
Lost Craft 'Milkshake' IPA	7	8
Lost Craft 'Revivale' Lagered Ale	7	8
Mill Street IPA	7	8
Mill Street Organic Lager	7	8
Side Launch Session IPA	7	8
Steam Whistle Pilsner	7	8
Estrella Damm	8	9
Stella Artois	8	9
Guinness 12oz / 20oz	8	10

**WHITE BY BOTTLE**

<b>Champagne</b>	
Taittinger Brut Réserve, FR	150
<b>Chardonnay</b>	
Kendall-Jackson, Reserve, CA	69
Domaine Laroche, Chablis, FR	74
La Crema, Sonoma Coast, CA	90
<b>Sauvignon Blanc</b>	
Henry of Pelham, Niagara, ON	49
Yealands, Marlborough, NZ	59
Te Henga, Marlborough, NZ	60
Kenwood, Sonoma County, CA	66
<b>Pinot Grigio &amp; Pinot Gris</b>	
Mission Hill, Pinot Gris, BC	68
Santa Margherita, Pinot Grigio, IT	70
<b>Other Interesting Whites</b>	
McManis, Viognier, CA	66
Bighead, Chenin Blanc, ON	68

**RED BY BOTTLE**

<b>Cabernet Sauvignon &amp; Blends</b>	
Jacob's Creek, Reserve, AU	57
Grayson Cellars, CA	66
Louis M. Martini, CA	70
Kenwood, Sonoma County, CA	76
Rodney Strong, CA	79
Decoy, Sonoma County, CA	100
Angels & Cowboys, Sonoma County, CA	110
Duckhorn, Napa Valley, CA	184
<b>Merlot</b>	
Wildass, Niagara, ON	60
Rodney Strong, CA	68
<b>Malbec</b>	
Luigi Bosca, La Linda, AR	57
Catena, Mendoza, AR	68
Tomero, Mendoza, AR	70
<b>Pinot Noir</b>	
Henry of Pelham, ON	57
Mission Hill, Okanagan Valley, BC	61
Bouchard Pere & Fils, Bourgogne, FR	74
La Crema, Sonoma Coast, CA	95
<b>Shiraz</b>	
Earthworks, Barossa Valley, AU	63
Penley Estate, Hyland, AU	72
Heartland, Langhorne Creek, AU	78
<b>Other Interesting Reds</b>	
Luccarelli, Primitivo, Puglia, IT	49
Bodegas Lan, Crianza, ES	55
Cruz de Piedra, Garnacha, ES	55
Henry of Pelham, Baco Noir ON	61
Cesari, Zardini, Amarone, IT	126

All bottles listed are 750ml