
BRUNCH

EGGS BENEDICT

two poached eggs & ham on a cheddar scone, Hollandaise, home-fried potatoes 16.
substitute for smoked salmon 3.
add avocado 2.

O&B BREAKFAST

two eggs any style, three slices of bacon, two sausages, multigrain toast, home-fried potatoes 17.

STEAK & EGGS

grilled 7oz flat iron, two eggs any style, Hollandaise, home-fried potatoes 28.

BRAISED BRISKET HASH

two poached eggs, smashed fried Yukon Gold potatoes, spinach, caramelized onions, Hollandaise 22.

AVOCADO TOAST (v)

open faced, vine-ripened tomatoes, basil cucumber, hummus, mixed green salad 16.
add crispy bacon 2.

SMOKED SALMON CROISSANT

two poached eggs, Hollandaise, home-fried potatoes 17.

SPINACH & FETA SHAKSHOUKA (v)

two poached eggs, roasted tomato sauce, toasted multigrain bread 16.

ROAST CHICKEN CLUB

maple bacon, Swiss, lettuce, tomato, multigrain ciabatta, mixed green salad 19.

BELGIAN WAFFLE (v)

macerated summer berries, vanilla Chantilly 17.

FRIED CHICKEN & FRENCH TOAST

whipped cream, organic maple syrup 18.

BROCCOLI, LEEK & CHEDDAR QUICHE

smoked salmon, arugula salad 15.

BRÛLÉED GRAPEFRUIT (v)

with mint 7.

ADDITIONS

BACON 4.

BREAKFAST SAUSAGE 4.

HOME-FRIED POTATOES (v) 4.

BUTTERMILK SCONE (v) 3.

TOAST (v) 2.

FRUIT SALAD (v) 8.

SOUPS & SALADS

add to your salad: salmon fillet 13. chicken breast 11. flat iron steak 15.

SOUP OF THE DAY

seasonally inspired cup 7.

cup 7.
bowl 9.

O&B MUSHROOM SOUP (v)

no cream or butter cup 7.

bowl 9.

CLASSIC CAESAR (v)

croutons, lemon, Parmigiano-Reggiano 12.

BABY KALE SALAD (v)

edamame, sunflower seeds, beets, orange ginger dressing 13.

SPINACH SALAD (v)

potato sticks, radish, pepitas, sherry dressing 12.

LITTLE GEM & CABBAGE SALAD

avocado, green goddess dressing, poppy seeds, bacon, tomato 13.

MIXED GREENS (v)

red oak lettuce, endive, radicchio, Tuscan kale, house-pickled vegetables, red wine vinaigrette 12.

LUNCH

CLASSIC CHEDDAR BURGER

aged white cheddar, iceberg lettuce, tomato, pickle, garlic aioli, Yukon Gold fries 20.
add bacon 2. avocado 2.

TURKEY BURGER

avocado, chipotle, onion ring, arugula, griddled bun, sweet potato fries 20.
add bacon 2.

MARGHERITA (v)

San Marzano tomato sauce, mozzarella, basil 16.

SEARED YELLOWFIN TUNA POKE BOWL

avocado, sticky rice, cucumber, pickled ginger, nori, ponzu 24.

MISO-GLAZED SALMON

Japanese Caesar salad, cashews, shiitake, wasabi peas, miso dressing 26.

MAC & CHEESE (v)

Canadian aged cheddar, cheese curds, au gratin 18.
add bacon 2. chicken 3.

CHEF DE CUISINE
OMAR MCLEOD

(v) vegetarian

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