
BRUNCH

EGGS BENEDICT

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

O&B BREAKFAST

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

STEAK & EGGS

grilled 8oz 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)

hummus, vine-ripened tomato, crispy shallots, garden lettuce 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.

BELGIAN WAFFLE (v)

macerated summer berries, vanilla Chantilly 17.

ROAST CHICKEN CLUB

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

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

SOUP OF THE DAY (v) cup 7.
seasonally inspired bowl 9.

CLASSIC CAESAR (v)
croutons, lemon, Parmigiano-Reggiano 13.

GARDEN LETTUCE (v)
shaved vegetables, house pickles, red wine vinaigrette 11.

O&B MUSHROOM SOUP (v) cup 7.
no cream or butter bowl 9.

ROASTED BEETS (v)
goat cheese, lemon, poppy seeds, arugula 12.

BABY KALE (v)
toasted almonds, buttermilk dressing, dried cherries, sliced apple 13.

LUNCH

CLASSIC CHEDDAR BURGER

100% Canadian ground chuck, iceberg, pickle, lemon & roasted garlic aioli, tomato, Yukon Gold fries 19.
add bacon 2. avocado 2.

YELLOWFIN TUNA NIÇOISE SALAD

egg, Jerusalem artichokes, green beans, olives, squash, creamy lemon anchovy dressing 26.

MARGHERITA PIZZA (v)

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

MISO-GLAZED SALMON

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

TURKEY BURGER

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

MAC & CHEESE (v)

Canadian aged cheddar, cheese curds, au gratin 19.
add double-smoked bacon 2. roast 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.