
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 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)

open faced, vine-ripened tomatoes, cucumber, basil, spinach 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, pain au lait, spinach 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 16.

SOUP OF THE DAY cup 7.
seasonally inspired bowl 9.

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

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

HEIRLOOM TOMATO & FETA SALAD (v)
fennel, green olives, oregano, almonds 15.

BABY KALE SALAD (v)
orange, ginger, edamame, sunflower seeds, beets 13.

SPINACH SALAD (v)
potato sticks, radish, pepitas, sherry dressing 12.

LITTLE GEM & CABBAGE SALAD
avocado, green goddess dressing, poppy seeds, bacon, tomato 13.

LUNCH

CLASSIC CHEDDAR BURGER
American cheese, iceberg lettuce, tomato pickle, garlic aioli 20.
add bacon 2. avocado 2.

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

MARGHERITA (v)
San Marzano tomato sauce, fior di latte, 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 19.
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.