
SOUPS & SALADS

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

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

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

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

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

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

SNACKS & APPS

WARM CRAB DIP
cheddar, artichoke, pretzel bread 16.

BEEF EMPANADAS
three pieces, green olive, piquillo pepper 16.

SALT & PEPPER CALAMARI
herb aioli 15.

O&B GRILLED CALAMARI
roasted garlic, capers, anchovies,
black olives, tomato, brown butter 15.
make it a main 26.

POLENTA FRIES (v)
Parmigiano-Reggiano, marinara sauce 8.

SPICY MEATBALLS
prosciutto, tomato sauce, Parmesan focaccia 12.

EDAMAME (v)
chili oil, lime salt 8.

YELLOWFIN TUNA TARTARE
avocado, lime, cilantro, taro chips,
XO sauce 16.

MAINS

YELLOWFIN TUNA NIÇOISE SALAD
egg, Jerusalem artichokes, green beans, olives,
squash, creamy lemon anchovy dressing 26.

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

STEAK FRITES
10oz strip loin, red wine jus,
lemon & roasted garlic aioli 39.

LIVER & ONIONS
whipped potatoes, double-smoked bacon,
onion marmalade, seasonal vegetables 26.

BUTTER CHICKEN
basmati rice, mint raita, cilantro,
garlic naan 23.

ROAST CHICKEN SUPRÊME
mushrooms, tarragon, café au lait sauce 26.

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

FISH & CHIPS
7oz haddock, Yukon Gold fries,
caper & dill pickle tartar sauce 19.

PEEKYTOE CRAB & COD CAKE
shrimp, avocado, pico de gallo,
charred jalapeño dressing 18.

FOGO ISLAND COD
puttanesca sauce, escarole,
grilled country loaf 32.

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

PIZZA

from our Wood Stone oven

MARGHERITA (v)

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

FUNGHI (v)

roasted mushrooms, goat cheese,
porcini cream 19.

SMOKED SPECK HAM

caramelized onions, baby kale, fior di latte,
San Marzano tomato sauce 21.

CHEF'S DAILY SPECIAL mp.

PASTA

ask your server about gluten-free options

MAC & CHEESE (v)

Canadian aged cheddar, cheese curds,
au gratin 19.
add double-smoked bacon 2. roast chicken 3.

LAMB GNOCCHI

tomato sauce, braised lamb shoulder,
rosemary, Parmigiano-Reggiano 21.

RIGATONI AL FORNO

fennel sausage, creamy rosé sauce,
roasted red peppers, mozzarella, basil 21.

SHRIMP SPAGHETTINI

white wine, tomato, basil, roasted garlic 23.

ROASTED MUSHROOM FETTUCCINE (v)

spinach, truffled crema 19.

SIDES

YUKON GOLD FRIES (v)

lemon & roasted garlic aioli 7.

SWEET POTATO FRIES (v)

Sriracha mayo 7.

SEASONAL VEGETABLES (v) 5.

DAILY SPECIALS

MON - SPINACH & RICOTTA RAVIOLI (v)

sage brown butter, pine nuts,
rapini, vincotto 21.

TUES - LAMB KABOBS

lemon & harissa marinade,
grilled vegetables, roasted eggplant 23.

WED - SALMON À LA PLANCHA

citrus salsa, crispy polenta,
arugula, chicory 24.

THURS - CHICKEN MILANESE

arugula & tomato salad, lemon,
shaved Parmigiano-Reggiano 22.

FRI - BOUILLABaisse

shrimp, scallops, cod, mussels,
tomato, saffron, fine herbs,
grilled artisan loaf 32.

SAT - CHEF OMAR'S RIBS

jerk spice sauce, jalapeño cornbread,
corn on the cob, Tajín butter, coleslaw 28.

SUN - ROAST DINNER

roasted Black Angus strip loin,
Yorkshire pudding, buttermilk mash,
pan gravy 29. kids 14.

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.