
SNACKS & APPS

CRISPY FRIED CAULIFLOWER (v)
lime aioli 13.

GRASS-FED ORGANIC BEEF EMPANADAS
three pieces, green olive, piquillo pepper 16.

FRIED SALT & PEPPER CALAMARI
herb aioli 15.

NOONIE'S SPRING ROLLS (v)
three pieces, sweet ginger chili sauce 12.

SPICY MEATBALLS
six pieces, prosciutto, tomato sauce,
Parmesan focaccia 14.

O&B GRILLED CALAMARI
Tuscan beans, escarole, roasted garlic, capers,
anchovies, olives, tomato, brown butter 17.
make it a main 26.

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

GARLIC HUMMUS & FLATBREAD (v)
simmered chickpeas, tomato, eggplant,
mint, hazelnut dukkah,
house-baked flatbread 14.

SOUPS & SALADS

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

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 12.

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

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

MIXED GREENS (v)
red oak lettuce, endive, radicchio,
Tuscan kale, house-pickled vegetables,
red wine vinaigrette 12.

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

MAINS

WARM BLACK PEPPER TOFU BOWL (v)
basmati rice, mango, broccoli,
kohlrabi, cilantro 16.

SEARED YELLOWFIN TUNA POKE BOWL
avocado, sticky rice, cucumber,
pickled ginger, nori, ponzu 24.

LEMON & ROSEMARY CHICKEN
marble new potatoes, garlic broccolini,
chicken gravy 26.

ROASTED SALMON
simmered chickpeas, tomato, eggplant,
mint, hazelnut dukkah 26.

STEAK FRITES
chimichurri, lemon & roasted garlic aioli
7oz flat iron 28. 10oz strip loin 42.

HALF RACK OMAR'S JERK RIBS
passion fruit BBQ sauce,
coleslaw, cornbread 22.

SEARED TUNA NIÇOISE SALAD
soft-poached egg, green beans,
marinated artichokes, cherry tomatoes,
olives, lemon anchovy dressing 26.

LIVER & ONIONS
scallion buttermilk mash, Swiss chard,
charred corn, cipollini onion gravy 26.
add bacon 2.

BAKED CHERRY SNAPPER
parsley & mustard crust, mantis shrimp,
potato & leek chowder 23.

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

7oz PEEKYTOE CRAB & COD CAKE
shrimp, smashed avocado, pico de gallo,
charred jalapeño dressing 18.

BURGERS

add bacon 2. avocado 2.

CLASSIC CHEDDAR BURGER

aged white cheddar, iceberg lettuce, tomato, pickle, garlic aioli, Yukon Gold fries 20.

UMAMI VEGGIE (v)

marinated portobello mushroom, miso yuzu mayo, grilled onion, kale, oven-roasted tomato, Yukon Gold fries 18.

TURKEY

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

BEEF & REUBEN

beef patty, Beauty's Torontreal smoked meat, Thousand Island dressing, Swiss, sauerkraut, Yukon Gold fries 18.

PIZZAS

from our Wood Stone oven

MARGHERITA (v)

San Marzano tomato sauce, mozzarella, basil 16.

SMOKED CHICKEN

roasted mushrooms, goat cheese, Pecorino, basil pesto, Mornay sauce 19.

PEPPERONI

San Marzano tomato sauce, mozzarella, basil 17.

CHEF'S DAILY SPECIAL MP.

PASTAS

ask your server about gluten-free options

SPAGHETTI POMODORO (v)

Italian tomato, fresh basil 17.
add shrimp 11. meatballs 8.
smoked chicken 9.

SMOKED CHICKEN FUSILLI

pesto, oven-dried cherry tomatoes, peas, spinach 21.

MAC & CHEESE (v)

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

RIGATONI BOLOGNESE

veal, beef, tomato, Parmigiano-Reggiano 19.

SIDES

YUKON GOLD FRIES (v)

lemon & roasted garlic aioli 7.

SEASONAL VEGETABLES (v) 5.

SWEET POTATO FRIES (v)

chipotle mayo 7.

Sunday Roast

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

CHEF DE CUISINE
OMAR MCLEOD

(v) vegetarian

We are happy to provide bread upon request.

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