
SOUPS & SALADS

SOUP OF THE DAY (v) cup 6.
seasonally inspired bowl 9.

O&B MUSHROOM SOUP (v) cup 6.
no cream or butter bowl 9.

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

HEIRLOOM TOMATOES (v)
Celebrity goat's milk feta, basil, balsamic 12.

BABY SPINACH (v)
toasted almonds, buttermilk dressing,
dried cherries, sliced apple 12.

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

CLASSIC CAESAR (v)
croutons, lemon, Parmigiano-Reggiano 12.

SNACKS & APPS

SALT & PEPPER CALAMARI
herb aioli 13.50

WARM CRAB DIP
cheddar, artichoke, pretzel bread 16.

ZUCCHINI CHIPS (v)
pickled pepper mayo, Parmigiano-Reggiano 8.

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

O&B GRILLED CALAMARI
roasted garlic, capers, anchovies,
black olives, tomato, brown butter 14.
make it a main 26.

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

RED CURRY MUSSELS
1lb mussels, bok choy, rice cakes 18.

MAINS

CLASSIC CHEDDAR BURGER
100% Canadian ground chuck, iceberg,
pickle, lemon & roasted garlic aioli,
tomato, Yukon Gold fries 18.
add bacon 2. avocado 2.

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

STEAK FRITES
8oz tenderloin, red wine jus,
lemon & roasted garlic aioli 40.

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.

FISH & CHIPS
two pieces of haddock, Yukon Gold fries,
caper & dill pickle tartar sauce 22.
one piece 18.

YELLOWFIN TUNA NIÇOISE SALAD
purple potatoes, soft-poached egg,
green beans, Picholine olives 25.

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.

SEARED SCALLOPS
sweet pea risotto, lemon 35.

PIZZA

from our Wood Stone oven

MARGHERITA (v)

San Marzano tomato sauce,
fior di latte, basil 16.

PESTO (v)

eggplant, goat cheese, sun-dried tomato 18.

AL SALMONE

smoked ricotta, Yukon Gold potatoes 18.

FUNGHI (v)

roasted mushrooms, goat cheese,
porcini cream 19.

PROSCIUTTO

fior di latte, San Marzano tomato sauce,
arugula, balsamic 21.

CHEF'S DAILY SPECIAL mp.

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 22.

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 28. kids 14.

PASTA

ask your server about gluten-free options

MAC & CHEESE (v)

Canadian aged cheddar, cheese curds,
au gratin 18.

add double-smoked bacon 2. roast chicken 3.

SEAFOOD SPAGHETTINI

shrimp, scallops, mussels, tomato,
white wine 23.

LAMB GNOCCHI

tomato sauce, braised lamb shoulder,
rosemary, Parmigiano-Reggiano 20.

RIGATONI AL FORNO

fennel sausage, pomodoro,
roasted red peppers, fresh mozzarella 21.

SMOKED CHICKEN PENNE

snap peas, mushrooms, rosé sauce 19.

ROASTED MUSHROOM FETTUCCINE (v)

truffled crema 19.

SIDES

YUKON GOLD FRIES (v)

roasted garlic mayo 6.

SWEET POTATO FRIES (v)

spicy tomato mayo 7.

SEASONAL VEGETABLES (v) 5.

(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.