
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.

YELLOWFIN TUNA TARTARE

avocado, lime, cilantro, taro chips,
XO sauce 16.

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.

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

seasonally inspired

cup 7.
bowl 9.

O&B MUSHROOM SOUP (v)

no cream or butter

cup 7.
bowl 9.

LITTLE GEM & CABBAGE SALAD

avocado, green goddess dressing,
poppy seeds, bacon, tomato 13.

BABY KALE SALAD (v)

edamame, sunflower seeds, beets,
orange ginger dressing 13.

SPINACH SALAD (v)

potato sticks, radish, pepitas, sherry dressing 12.

MIXED GREENS (v)

red oak lettuce, endive, radicchio,
Tuscan kale, house-pickled vegetables,
red wine vinaigrette 12.

CLASSIC CAESAR (v)

croutons, lemon, Parmigiano-Reggiano 12.

SOUP & SALAD COMBO

your choice of soup & mixed green
or Caesar salad, served with fresh
house-baked flatbread 17.

substitute for any other salad 2.

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.

GRILLED CHICKEN CAESAR

romaine, croutons, double-smoked bacon,
Caesar dressing, Parmigiano-Reggiano 22.

HALF RACK OMAR'S JERK RIBS

passion fruit BBQ sauce,
coleslaw, cornbread 22.

STEAK FRITES

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

LEMON & ROSEMARY CHICKEN

marble new potatoes, garlic broccolini,
chicken gravy 26.

SEARED TUNA NIÇOISE SALAD

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

7oz PEEKYTOE CRAB & COD CAKE

shrimp, smashed avocado, pico de gallo,
charred jalapeño dressing 18.

MISO-GLAZED SALMON

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

FISH & CHIPS

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

LIVER & ONIONS

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

BURGERS & SANDWICHES

CLASSIC CHEDDAR BURGER

aged white cheddar, iceberg lettuce, tomato, pickle, garlic aioli, Yukon Gold fries 20.
add bacon 2. avocado 2.

UMAMI VEGGIE BURGER (v)

marinated portobello mushroom, miso yuzu mayo, grilled onion, kale, oven-roasted tomato, Yukon Gold fries 18.
add bacon 2. avocado 2.

TURKEY BURGER

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

ROAST CHICKEN CLUB

maple bacon, Swiss, lettuce, tomato, multigrain ciabatta, mixed green salad 19.

AVOCADO TOAST (v)

open faced, vine-ripened tomatoes, basil, cucumber, hummus, mixed green salad 16.
add crispy bacon 2.

REUBEN SANDWICH

Beauty's Torontreal smoked meat, Swiss, sauerkraut, Thousand Island dressing, pretzel bun, 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.

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.