
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.

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

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

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

SOUP & SALAD COMBO
your choice of soup & mixed greens
or Caesar salad, served with fresh
house-baked flatbread 17.
substitute for any other salad 2.

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.

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

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

SPICY MEATBALLS
prosciutto, tomato sauce, Parmesan focaccia 12.

EDAMAME (v)
chili oil, lime salt 8.

MAINS

MISO-GLAZED SALMON
Japanese Caesar salad, cashews,
shiitake mushrooms, wasabi peas,
miso dressing 26.

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

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

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

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

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

STEAK FRITES
7oz flat iron, chimichurri,
lemon & roasted garlic aioli 28.

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

SIDES

YUKON GOLD FRIES (v)
lemon & roasted garlic aioli 7.

SEASONAL VEGETABLES (v) 5.

SWEET POTATO FRIES (v)
Sriracha mayo 7.

SANDWICHES

CLASSIC CHEDDAR BURGER

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

TURKEY BURGER

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

BEEF DIP

roast strip loin, melted onions, au jus, onion pain au lait, Yukon Gold fries 18.

AVOCADO TOAST (v)

hummus, vine-ripened tomato, crispy shallots, garden lettuce salad 16.
add crispy bacon 2.

ROAST CHICKEN CLUB

maple bacon, Swiss, lettuce, tomato, pain au lait, garden lettuce salad 19.

CRISPY HADDOCK

chunky tartar sauce, butter lettuce, griddled bun, Yukon Gold fries 17.

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.

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 - SARDINIAN GRILLED OCTOPUS

tomato, roasted garlic, artichoke, black olives, white wine, broccolini 24.

SUN - ROAST DINNER

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

CHEF DE CUISINE
OMAR MCLEOD
