
SNACKS & APPS

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

FRIED TRUFFLE MAC & CHEESE (v)
five pieces, sriracha ketchup 12.

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

BUTTER CHICKEN EMPANADAS
three pieces, mint raita 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.

SUSHI & SUCH

STEAMED EDAMAME (v)
lime salt, chili oil 12.

CRISPY FRIED CAULIFLOWER (v)
lime aioli 13.

FRIED SALT & PEPPER CALAMARI
herb aioli 15.

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

CHICKEN & LEEK POTSTICKERS
eight pieces, ponzu 15

SMOKED SALMON SUSHI PIZZA
two pieces, teriyaki, avocado, cucumber,
pickled ginger, sesame seeds, nori,
wasabi mayo 16.

SPICY TUNA SUSHI PIZZA
two pieces, Ahi tuna, teriyaki, avocado,
cucumber, pickled ginger, sesame seeds,
fried shallots, nori, spicy mayo 16.

TUNA & AVOCADO ROLL
eight pieces, tuna, avocado, cucumber,
ponzu, sesame seeds, spicy mayo 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.

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

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

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

CLASSIC CAESAR
croutons, lemon, Parmigiano-Reggiano 12.

HEIRLOOM TOMATO & FENNEL SALAD (v)
mixed olives, cucumber, feta crumble,
oregano dressing 14.

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

BURGERS & SANDWICHES

substitute sweet potato fries on any burger 2.

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

THE O&B BEYOND MEAT BURGER (v)
plant-based patty, onion, mayo, lettuce,
tomato, Yukon Gold fries 18.

TURKEY BURGER
avocado, chipotle, onion ring, arugula,
griddled bun, Yukon Gold fries 20.
add bacon 2.

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

AVOCADO & TOMATO TOAST (v)
open faced, sliced avocado, vine-ripened
tomatoes, basil, cucumber, hummus, mixed
green salad 16. add crispy bacon 2.

REUBEN SANDWICH
Beauty's Montréal smoked meat, Swiss,
sauerkraut, Thousand Island dressing,
pretzel bun, Yukon Gold fries 18.

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.

LUNCH COMBOS

includes cup of soup, mixed green salad or Caesar salad

HAM & CHEESE SANDWICH

cheddar, lettuce, beefsteak tomato, pickle, yellow mustard, mayonnaise 16.

GARLIC HUMMUS & FLATBREAD (v)

simmered chickpeas, tomato, eggplant, mint, hazelnut dukkah, house-baked flatbread 15.

SOUP & SALAD COMBO

cup of soup, mixed greens or Caesar salad, served with house-baked flatbread 14.

BUTTER CHICKEN EMPANADAS

two pieces, mint raita 16.

MAINS

PAD THAI BOWL (v)

butternut squash, rice noodles, tofu, bean sprouts, cilantro, Thai basil, almonds 16.

SEARED YELLOWFIN TUNA POKE BOWL

avocado, sticky rice, cucumber, pickled ginger, nori, ponzu 24.

STEAK FRITES

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

CHARRED CHICKEN BROCHETTE

tossed tomatoes, fennel, Greek olives, feta, quinoa 19.

FISH & CHIPS

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

SEARED TUNA NIÇOISE SALAD

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

JAPANESE CAESAR SALAD

choice of miso salmon or teriyaki chicken, cashews, shiitake, red cabbage, wasabi peas, miso dressing 26.

7oz PEEKYTOE CRAB & COD CAKE

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

LIVER & ONIONS

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

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

our pastas are freshly made at our Italian restaurant Parcheggio, located across the parking lot
ask your server about gluten-free options

SPAGHETTI POMODORO (v)

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

MAC & CHEESE (v)

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

SMOKED CHICKEN FUSILLI

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

RIGATONI BOLOGNESE

veal, beef, tomato, Parmigiano-Reggiano 19

MUSHROOM FETTUCCINE ALFREDO (v)

fresh egg fettuccine, creamed truffle, mixed mushrooms, snap peas, spinach 19

SIDES

YUKON GOLD FRIES (v)

lemon & roasted garlic aioli 7.

SEASONAL VEGETABLES (v) 5.

SWEET POTATO FRIES (v)

chipotle mayo 7.