

brunch

EGGS BENEDICT two poached eggs & smoked ham on a cheddar scone with home-fried potatoes & hollandaise	13.95
O&B BREAKFAST two eggs any style, 3 slices bacon, 2 sausages, roasted mushrooms, home-fried potatoes & cheddar scone	13.25
BELGIAN WAFFLE fresh off the iron with fresh bananas, vanilla whipped cream & maple syrup	15.25
TWO POACHED EGGS & SMOKED CHICKEN POTATO HASH caramelized onions, roasted peppers & red skin potatoes	13.25
EGGS 'N' LOX CROQUE MADAME poached egg & smoked salmon on toasted brioche sandwich	16.25
FARM HOUSE HAM CREPELLE goat cheese creamed spinach & smoked ham rolled in a handmade crêpe baked in grainy mustard Béchamel	14.25
SMOKED PROVOLONE & CRISPY BACON FRITTATA caramelized onion, potatoes, sautéed mushrooms & arugula	12.95
STEAK & EGGS grilled top sirloin steak, two eggs any style, sautéed mushrooms & home-fried potatoes	21.95

salad

HAND PICKED SWEET & BITTER GREENS arugula, endive, lollo rosso, romaine, radish, Asian pear, pickled carrots & beets tossed in white balsamic & apple vinaigrette	4.75 7.75
CAESAR balsamic croutons, maple bacon, tossed in a creamy garlic & Parmigiano-Reggiano dressing	6.25 10.25
GARDEN SPINACH sweet & salty pecans, cremini mushrooms, Bosc pear & honey mustard dressing	5.75 9.25
CHOPPED SALAD baby arugula, hearts of romaine, walnuts, green apple, cranberries & Danish Blue tossed with orange & Dijon mustard vinaigrette	5.95 9.95

soup

O&B MUSHROOM SOUP no cream or butter	4.50 7.95
ROASTED SQUASH & COCONUT CURRY SOUP pumpkin seeds & scallion	4.50 7.95
TUSCAN MINISTRONE pastina, veal meatballs & vegetables in a rich chicken broth	4.50 7.95
SOUP & SALAD COMBO PLATE choice of soup & side salad, served with artichoke focaccia	13.95

In the interest of all guests, we cannot accommodate changes or substitutions. We will do our utmost to assist with food allergies, though we are unable to guarantee an allergen-free kitchen environment.

pizza

MARGHERITA ripened tomatoes, bocconcini & basil (<i>add prosciutto 5.95</i>)	12.75
SMOKED CHICKEN & MUSHROOM Caprino cheese, basil pesto tomato sauce	15.95
GIARDINIERA grilled zucchini, eggplant, glazed onions, fire roasted peppers & sundried tomato sauce	14.50

pasta

for gluten-free, add 1.50

ROCK SHRIMP LINGUINE tomato, basil pesto, white wine & extra virgin olive oil	16.95
FETTUCINE ALLA CARBONARA double smoked bacon, caramelized onion & Parmigiano-Reggiano	15.25
O&B MACARONI & CHEESE aged white cheddar & goat cheese	12.95
add double smoked bacon	3.25
add roasted chicken & sweet garden peas	3.25

and more...

GRILLED CHICKEN & PROSCIUTTO PANINI Manchego cheese, marinated piquillo peppers & smoked paprika mayo, choice of Yukon Gold fries, Caesar or cup of soup	14.75
BROCCOLI, LEEK & GOAT CHEESE QUICHE choice of Yukon Gold fries, Caesar or cup of soup	13.95
GRILLED JAIL ISLAND SALMON warm lentilles du Puy, pearl barley, faro, seedling greens & sherry vinaigrette	19.95
JAPANESE GRILLED CHICKEN CAESAR edamame, roasted shiitake, cashews, wasabi peas & pickled ginger in lime & miso Caesar dressing	18.25
CLASSIC BURGER flame broiled 100% chuck beef burger with dill pickle, roasted garlic aioli, choice of Yukon Gold fries, Caesar or soup	13.95
TOP IT UP... crispy bacon, aged white cheddar, balsamic glazed portobello mushroom, beer battered onion rings	each 1.95

additions

BACON, PEAMEAL OR BREAKFAST SAUSAGE	3.95	TOAST OR CHEDDAR SCONE	2.25
SWEET POTATO FRIES spicy tomato mayo	7.95	HOME-FRIED POTATOES	4.25
YUKON GOLD FRIES roasted garlic aioli	6.95	HOLLANDAISE SAUCE	1.95