

## to share

<b>MELTING ARTICHOKE, CHICKPEA &amp; PARMESAN DIP</b> assorted flatbreads, veggies, crostinis & breadsticks	15.50
<b>CHICKEN &amp; LEEK POTSTICKERS</b> pan fried dumplings with jalapeño ponzu sauce	12.25
<b>TEMPURA ROCK SHRIMP</b> wasabi, lemon & garlic Kewpie mayo	15.50
<b>SPRING ROLL BASKET</b> six pieces of crispy vegetable spring rolls with sweet chili dipping sauce	12.95

<b>BEER BATTERED ONION RINGS</b> blue cheese dipping sauce	7.95
<b>SWEET POTATO FRIES</b> spicy tomato mayo	7.95
<b>YUKON GOLD FRIES</b> roasted garlic aioli	6.95

## salad

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

## soup

<b>O&amp;B MUSHROOM SOUP</b> no cream or butter	4.50   7.95
<b>ROASTED SQUASH &amp; COCONUT CURRY SOUP</b> pumpkin seeds & scallion	4.50   7.95
<b>TUSCAN MINISTRONE</b> pastina, veal meatballs & vegetables in a rich chicken broth	4.50   7.95

## appetizers

<b>ARANCINI</b> crispy fried risotto balls stuffed with porcini mushrooms & mozzarella on classic tomato sauce	11.95
<b>BEEF CARPACCIO</b> wild & tame mushrooms, arugula, capers, shaved Parmigiano-Reggiano & truffle oil	15.25
<b>B.C. ALBACORE TUNA TATAKI SALAD</b> sesame crusted tuna on an Asian pear, jicama, avocado, daikon radish, tomato, orange & watermelon salad in a lemon, ginger & wasabi dressing	15.95
<b>GRILLED CALAMARI</b> anchovies, capers, tomatoes & black olives in lemon butter	11.75
	as a main 17.50

# burgers

served with Yukon Gold fries or Caesar; substitute sweet potato fries for 1.00

<b>CLASSIC</b> flame broiled 100% chuck beef with dill pickle & roasted garlic aioli	13.95
<b>PORTOBELLO</b> fire roasted red peppers, oven dried Roma tomatoes, pickled eggplant, basil pesto, garlic & oregano goat cheese	14.75
<b>CHICKEN</b> lean ground chicken, crispy bacon, Monterey Jack & chipotle mayo	14.75
<b>ONTARIO LAMB</b> creamy goat cheese, arugula, oven roasted tomato & pickled eggplant relish	15.50
<b>TOP IT UP...</b> crispy bacon, aged white cheddar, balsamic glazed portobello mushroom, beer battered onion rings	each 1.95

# pizza

<b>MARGHERITA</b> ripened tomatoes, bocconcini & basil ( <i>add prosciutto 5.95</i> )	12.75
<b>SMOKED CHICKEN &amp; MUSHROOM</b> Caprino cheese, basil pesto tomato sauce	15.95
<b>GIARDINIERA</b> grilled zucchini, eggplant, glazed onions, fire roasted peppers & sundried tomato sauce	14.50
<b>GIOVANNI</b> Italian sausage, salami, mozzarella, red onion & hot peppers	14.95

# pasta

for gluten-free, add 1.50

<b>ROCK SHRIMP LINGUINE</b> tomato, basil pesto, white wine & extra virgin olive oil	16.95
<b>FETTUCCINE AL TARTUFO</b> wild mushrooms, Parmigiano-Reggiano & white truffle	16.50
<b>ROAST DUCK PAPPARDELLE</b> shredded duck, roasted squash, hazelnuts, sage & aglio e olio	17.25
<b>GNOCCHI BOLOGNESE</b> handmade potato gnocchi in a traditional beef ragù with Pecorino cheese	16.50
<b>SMOKED CHICKEN FUSILLI</b> aglio e olio, wild mushrooms, snow peas & tomato	15.25
<b>O&amp;B MACARONI &amp; CHEESE</b> aged white cheddar & goat cheese	12.95
add double smoked bacon	3.25
add roasted chicken & sweet garden peas	3.25

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.

## main plates

<b>B.C. ALBACORE TUNA TATAKI SALAD</b> sesame crusted tuna on an Asian pear, jicama, avocado, daikon radish, tomato, orange & watermelon salad in a lemon, ginger & wasabi dressing	25.95
<b>GRILLED JAIL ISLAND SALMON</b> warm lentilles du Puy, pearl barley, faro, seedling greens & sherry vinaigrette	20.95
<b>FALAFEL CAESAR SALAD</b> cucumber, tomato, quick pickled eggplant, red onions, feta & mint with roasted garlic hummus & lemon dressing	16.95
<b>BUTTER CHICKEN</b> slivered chicken breast stewed in a rich coriander tomato sauce with basmati rice, mango chutney & garlic naan	18.95
<b>JAPANESE CHICKEN CAESAR</b> edamame, roasted shiitake, cashews, wasabi peas & pickled ginger in yuzu & miso Caesar dressing	18.95
<b>ARANCINI &amp; BEEF RAGÙ</b> crispy fried risotto balls stuffed with porcini mushrooms & mozzarella with grated Pecorino Romano	17.95
<b>OVEN ROASTED FREE-RANGE CHICKEN BREAST</b> truffle potato gnocchi, sautéed mushrooms & roasted garlic jus	24.95
<b>AUSTRALIAN LAMB CHOPS &amp; HOUSEMADE SAUSAGE</b> roasted peppers, eggplant, zucchini, tomato, olives & chickpea succotash with cilantro & mint sauce	32.95
<b>SEA SCALLOPS &amp; OXTAIL</b> polenta, sautéed pea greens & aged balsamic	26.95
<b>10oz NEW YORK STRIPLON</b> caramelized onion & roasted mushroom peppercorn sauce, daily vegetables & a choice of buttery mashed potatoes or Yukon Gold fries	31.95
<b>FISH &amp; CHIPS</b> beer battered Atlantic haddock, Yukon Gold fries & creamy coleslaw	1 piece 14.50 2 pieces 17.50

## sides

<b>EDAMAME</b>	5.95	<b>SAUTÉED MUSHROOMS &amp; CAMELIZED ONIONS</b>	5.95
<b>YUKON GOLD FRIES</b> roasted garlic aioli	6.95	<b>BEER BATTERED ONION RINGS</b> blue cheese dipping sauce	7.95
<b>MARKET VEGETABLES</b>	5.25	<b>SWEET POTATO FRIES</b> spicy tomato mayo	7.95
<b>GREEN ASPARAGUS</b> sea salt & lemon	5.95		