

salad

HAND PICKED SWEET & BITTER GREENS arugula, endive, lollo rosso, romaine, radish, Asian pear, pickled carrots & beets 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

appetizers

CHICKEN & LEEK POTSTICKERS pan fried dumplings on a jalapeño ponzu sauce	12.25
SPRING ROLL BASKET six pieces of crispy vegetable spring rolls with sweet chili dipping sauce	12.95
ARANCINI crispy fried risotto balls stuffed with porcini mushrooms & mozzarella on classic tomato sauce	11.95
GRILLED CALAMARI anchovies, capers, tomatoes & black olives in lemon butter	11.75
	as a main 17.50

lunch salads

B.C. ALBACORE TUNA TATAKI SALAD sesame crusted tuna on an Asian pear, jicama, avocado, daikon radish, tomato, orange & watermelon salad in a lemon, ginger & wasabi dressing	25.95
JAPANESE CHICKEN CAESAR edamame, roasted shiitake, cashews, wasabi peas & pickled ginger in yuzu & miso Caesar dressing	18.25
GRILLED JAIL ISLAND SALMON warm lentilles du Puy, pearl barley, faro, seedling greens & sherry vinaigrette	19.95
FALAFEL CAESAR SALAD cucumber, tomato, quick pickled eggplant, red onions, feta & mint with roasted garlic hummus & lemon dressing	16.95

sides

EDAMAME	5.95
SWEET POTATO FRIES spicy tomato mayo	7.95
YUKON GOLD FRIES roasted garlic aioli	6.95

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.

burgers and sandwiches

served with Yukon Gold fries, Caesar or cup of soup; substitute sweet potato fries for 1.00

CLASSIC	flame broiled 100% chuck beef with dill pickle & roasted garlic aioli	13.95
PORTOBELLO	fire roasted red peppers, oven dried Roma tomatoes, pickled eggplant, basil pesto, garlic & oregano goat cheese	14.75
CHICKEN	lean ground chicken, crispy bacon, Monterey Jack & chipotle mayo	14.75
TOP IT UP...	crispy bacon, aged white cheddar, balsamic glazed portobello mushroom, beer battered onion rings	each 1.95
GRILLED CHICKEN & PROSCIUTTO PANINI	Manchego cheese, marinated piquillo peppers & smoked paprika mayo	14.75
SHAVED ANGUS BEEF DIP	balsamic glazed portobello mushrooms, Gorgonzola & arugula with roasted garlic & horseradish mayo	15.25
CLASSIC CUBAN SANDWICH	farmhouse smoked ham, roasted pork shoulder, dill pickles, mustard & Emmental cheese	14.75

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
GIOVANNI	Italian sausage, salami, mozzarella, red onion & hot peppers	14.95

pasta

for gluten-free, add 1.50

ROCK SHRIMP LINGUINE	tomato, basil pesto, white wine & extra virgin olive oil	16.95
FETTUCCHINE AL TARTUFO	wild mushrooms, Parmigiano-Reggiano & white truffle	16.50
GNOCCHI BOLOGNESE	handmade potato gnocchi in a traditional beef ragù with Pecorino cheese	16.50
SMOKED CHICKEN FUSILLI	aglio e olio, wild mushrooms, snow peas & tomato	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...

BROCCOLI, LEEK & GOAT CHEESE QUICHE	choice of Yukon Gold fries, Caesar or cup of soup	13.95
STEAK FRITES	7oz top sirloin beef steak, caramelized onions & roasted mushrooms	21.95
FARM HOUSE HAM CRESPELLE	goat cheese creamed spinach & smoked ham rolled in a handmade crêpe baked in grainy mustard Béchamel	14.25
ARANCINI & BEEF RAGÙ	crispy fried risotto balls stuffed with porcini mushrooms & mozzarella with grated Pecorino Romano	17.95
FISH & CHIPS	beer battered Atlantic haddock, Yukon Gold fries & creamy coleslaw	1 piece 13.50
		2 pieces 16.25