
SOUPS & SALADS

SOUP OF THE DAY cup 6.
seasonally inspired bowl 9.

O&B MUSHROOM SOUP cup 6.
no cream or butter bowl 9.

ROASTED BEETS
goat cheese, lemon, poppy seeds, arugula 12.

HEIRLOOM TOMATOES
Celebrity goat's milk feta, basil, balsamic 12.

BABY SPINACH
toasted almonds, buttermilk dressing,
dried cherries, sliced apple 12.

GARDEN LETTUCE
shaved vegetables, house pickles,
red wine vinaigrette 11.

CLASSIC CAESAR
croutons, lemon, Parmigiano-Reggiano 12.

SNACKS & APPS

SPRING ROLLS 3pcs 8.
sweet chili dipping sauce

SALT & PEPPER CALAMARI
herb aioli 13.50

WARM CRAB DIP
cheddar, artichoke, pretzel bread 16.

POLENTA FRIES
Parmigiano-Reggiano, marinara sauce 8.

O&B GRILLED CALAMARI
roasted garlic, capers, anchovies,
black olives, tomato, brown butter 14.
make it a main 26.

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

RED CURRY MUSSELS
1lb mussels, bok choy, rice cakes 18.

MAINS

CLASSIC CHEDDAR BURGER
100% Canadian ground chuck, iceberg,
pickle, lemon & roasted garlic aioli,
tomato, Yukon Gold fries 18.
add bacon 2. avocado 3.

TURKEY BURGER
avocado, chipotle, onion ring, grilled bun,
sweet potato fries 19.

STEAK FRITES
8oz tenderloin, red wine jus,
lemon & roasted garlic aioli 40.

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

ROAST CHICKEN SUPRÊME
potato gnocchi, mushrooms, tarragon,
café au lait sauce 26.

SEARED SCALLOPS
sweet pea risotto, lemon 35.

FISH & CHIPS
two pieces of haddock, Yukon Gold fries,
caper & dill pickle tartar sauce 22.
one piece 18.

YELLOWFIN TUNA NIÇOISE SALAD
purple potatoes, soft-poached egg,
green beans, Picholine olives 25.

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

FOGO ISLAND COD
puttanesca sauce, escarole,
grilled country loaf 32.

HERB-CRUSTED SALMON
Israeli couscous, sun-dried tomatoes,
zucchini, minted yoghurt 26.

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

PIZZA

from our Wood Stone oven

MARGHERITA

San Marzano tomato sauce,
fior di latte, basil 16.

PESTO

eggplant, goat cheese, sun-dried tomato 18.

AL SALMONE

smoked ricotta, Yukon Gold potatoes 18.

FUNGHI

roasted mushrooms, goat cheese,
porcini cream 19.

PROSCIUTTO

fior di latte, San Marzano tomato sauce,
arugula, balsamic 21.

CHEF'S DAILY SPECIAL mp.

DAILY SPECIALS

MON – SPINACH & RICOTTA RAVIOLI

sage brown butter, pine nuts,
rapini, vincotto 21.

TUES – LAMB KABOBS

lemon & harissa marinade,
grilled vegetables, roasted eggplant 22.

WED – CURRY

world-inspired mp.

THURS – CHICKEN MILANESE

arugula & tomato salad, lemon,
shaved Parmigiano-Reggiano 22.

FRI – BOUILLABAISSE

shrimp, scallops, cod, mussels,
tomato, saffron, fine herbs,
grilled artisan loaf 32.

SAT – RIBS

smoky BBQ sauce, jalapeño cornbread,
corn on the cob, Tajín butter, coleslaw 28.

SUN – ROAST DINNER

roasted Black Angus strip loin,
Yorkshire pudding, buttermilk mash,
pan gravy 28. kids 14.

PASTA

ask your server about gluten-free options

MAC & CHEESE

Canadian aged cheddar, cheese curds,
au gratin 18.

add double-smoked bacon 2. roast chicken 3.

SEAFOOD SPAGHETTINI

shrimp, scallops, mussels, tomato,
white wine 23.

LAMB GNOCCHI

tomato sauce, braised lamb shoulder,
rosemary, Parmigiano-Reggiano 20.

RIGATONI AL FORNO

fennel sausage, pomodoro,
roasted red peppers, fresh mozzarella 21.

SMOKED CHICKEN PENNE

snap peas, mushrooms, rosé sauce 19.

ROASTED MUSHROOM FETTUCCINE

truffled crema 19.

SIDES

YUKON GOLD FRIES

roasted garlic mayo 6.

SWEET POTATO FRIES

spicy tomato mayo 7.

SEASONAL VEGETABLES 5.

CHEF DE CUISINE
JON HARRIS

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.



@OBOAKVILLE