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## SOUPS & SALADS

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- SOUP OF THE DAY**  
seasonally inspired      cup 6.  
   bowl 9.
- O&B MUSHROOM SOUP**  
no cream or butter      cup 6.  
   bowl 9.
- ROASTED BEETS**  
goat cheese, lemon, poppy seeds, arugula 12.
- CLASSIC CAESAR**  
croutons, lemon, Parmigiano-Reggiano 12.
- GARDEN LETTUCE**  
shaved vegetables, house pickles,  
red wine vinaigrette 11.

- HEIRLOOM TOMATOES**  
Celebrity goat's milk feta, basil, balsamic 12.
- BABY SPINACH**  
toasted almonds, buttermilk dressing,  
dried cherries, sliced apple 12.

**SOUP & SALAD COMBO**  
your choice of soup & garden lettuce  
or Caesar salad, served with fresh  
house-baked flatbread 17.  
substitute for any other salad 2.

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## SNACKS & APPS

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- 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.

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## MAINS

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- MISO-GLAZED SALMON**  
Japanese Caesar salad, cashews,  
shiitake mushrooms, wasabi peas,  
miso dressing 26.
- FISH & CHIPS**  
two pieces of haddock, Yukon Gold fries,  
caper & dill pickle tartar sauce 22.  
one piece 18.
- PEEKYTOE CRAB & COD CAKE**  
shrimp, avocado, pico de gallo,  
charred jalapeño dressing 18.
- BUTTER CHICKEN**  
basmati rice, mint raita, cilantro,  
garlic naan 23.

- CHICKEN CAESAR SALAD**  
romaine, croutons, double-smoked bacon,  
Caesar dressing, Parmigiano-Reggiano 22.

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

- STEAK FRITES**  
8oz flat iron, chimichurri,  
lemon & roasted garlic aioli 27.

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

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## SIDES

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- YUKON GOLD FRIES**  
roasted garlic mayo 6.

- SWEET POTATO FRIES**  
spicy tomato mayo 7.

- SEASONAL VEGETABLES** 5.

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# SANDWICHES

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## BEEF DIP

roast strip loin, melted onions, au jus,  
French baguette, Yukon Gold fries 18.

## ROAST CHICKEN CLUB

maple bacon, Swiss, lettuce, tomato,  
pain au lait, garden lettuce salad 18.

## HAM & CHEESE

Kaiser bâtard, Gruyère, French ham,  
tomato, Dijonnaise, garden lettuce salad 18.

## CRISPY HADDOCK

chunky tartar sauce, butter lettuce,  
griddled bun, Yukon Gold fries 17.

## 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.

## AVOCADO TOAST

hummus, vine-ripened tomato,  
crispy shallots, garden lettuce salad 16.  
add crispy bacon 2.

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# PIZZA

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from our Wood Stone oven

## MARGHERITA

San Marzano tomato sauce,  
fiore 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

fiore 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.

## SUN - ROAST DINNER

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

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# PASTA

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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 FETTUCCHINE

truffled crema 19.

## SPAGHETTI & MEATBALLS

tomato, pork & veal meatballs, basil 19.

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CHEF DE CUISINE  
**JON HARRIS**

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



@OBOAKVILLE