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## SOUPS & SALADS

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**SOUP OF THE DAY** cup 7.  
seasonally inspired bowl 9.

**O&B MUSHROOM SOUP** cup 7.  
no cream or butter bowl 9.

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

**BABY KALE**  
toasted almonds, buttermilk dressing,  
dried cherries, sliced apple 13.

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

**CLASSIC CAESAR**  
croutons, lemon, Parmigiano-Reggiano 13.

**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**  
three pieces, sweet chili dipping sauce 8.

**SALT & PEPPER CALAMARI**  
herb aioli 15.

**EDAMAME**  
chili oil, lime salt 8.

**POLENTA FRIES**  
Parmigiano-Reggiano, marinara sauce 8.

**BEEF EMPANADAS**  
three pieces, green olive, piquillo pepper 16.

**WARM CRAB DIP**  
cheddar, artichoke, pretzel bread 16.

**SPICY MEATBALLS**  
prosciutto, tomato sauce, Parmesan focaccia 12.

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

**O&B GRILLED CALAMARI**  
roasted garlic, capers, anchovies,  
black olives, tomato, brown butter 15.  
make it a main 26.

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## MAINS

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**MISO-GLAZED SALMON**  
Japanese Caesar salad, cashews,  
shiitake mushrooms, wasabi peas,  
miso dressing 26.

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

**STEAK FRITES**  
7oz flat iron, chimichurri,  
lemon & roasted garlic aioli 28.

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

**YELLOWFIN TUNA NIÇOISE SALAD**  
egg, Jerusalem artichokes, green beans, olives,  
squash, creamy lemon anchovy dressing 26.

**FISH & CHIPS**  
7oz haddock, Yukon Gold fries,  
caper & dill pickle tartar sauce 19.

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

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

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## SIDES

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**YUKON GOLD FRIES**  
lemon & roasted garlic aioli 7.

**SEASONAL VEGETABLES** 5.

**SWEET POTATO FRIES**  
Sriracha mayo 7.

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# SANDWICHES

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## CLASSIC CHEDDAR BURGER

100% Canadian ground chuck, iceberg, pickle, lemon & roasted garlic aioli, tomato, Yukon Gold fries 19.  
add bacon 2. avocado 2.

## TURKEY BURGER

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

## BEEF DIP

roast strip loin, melted onions, au jus, onion pain au lait, Yukon Gold fries 18.

## AVOCADO TOAST

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

## ROAST CHICKEN CLUB

maple bacon, Swiss, lettuce, tomato, pain au lait, garden lettuce salad 19.

## CRISPY HADDOCK

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

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# PIZZA

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from our Wood Stone oven

## MARGHERITA

San Marzano tomato sauce, fior di latte, basil 17.

## FUNGHI

roasted mushrooms, goat cheese, porcini cream 19.

## SMOKED SPECK HAM

caramelized onions, baby kale, fior di latte, San Marzano tomato sauce 21.

## CHEF'S DAILY SPECIAL mp.

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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 19.  
add double-smoked bacon 2. roast chicken 3.

## LAMB GNOCCHI

tomato sauce, braised lamb shoulder, rosemary, Parmigiano-Reggiano 21.

## RIGATONI AL FORNO

fennel sausage, creamy rosé sauce, roasted red peppers, mozzarella, basil 21.

## ROASTED MUSHROOM FETTUCINE

spinach, truffled crema 19.

## SHRIMP SPAGHETTINI

white wine, tomato, basil, roasted garlic 23.

# DAILY SPECIALS

## MON - SPINACH & RICOTTA RAVIOLI

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

## TUES - LAMB KABOBS

lemon & harissa marinade, grilled vegetables, roasted eggplant 23.

## WED - CURRY

world-inspired mp.

## THURS - CHICKEN MILANESE

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

## FRI - BOUILLABAISSSE

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 29. kids 14.

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CHEF DE CUISINE  
**NITESH ROHRA**

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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