

apps

O&B Artisan bread available upon request

THE ALWAYS VEGETARIAN SOUP OF THE DAY	seasonal	9.
SPICY GREENS	dill, compressed cucumber, grapes, fennel, buttermilk dressing	13.
CAESAR SALAD	anchovies, pancetta, croutons, grana padano	13.
BEET SALAD	mustard seeds, watercress, mountainoak gold, caraway dressing	14.
HEIRLOOM TOMATO SALAD	roasted corn, edamame, fried chickpeas, arugula pistou	14.
HOUSEMADE RICOTTA	watermelon, cucumber, tomato, mint, charred jalapeño dressing	15.
MACKEREL ESCABECHE	sea asparagus, fennel, beets, shallots, carrots, cucumber	17.
OCTOPUS + 'NDUJA TARTINE	piquillo peppers, olives, black garlic, chermoula, frisée	19.

mains

CHEF'S DAILY SANDWICH	served with mixed greens	16.
ROASTED EGGPLANT	tomato stew, pine nuts, fregola, mint, yoghurt	22.
REUBEN SANDWICH	corned beef, gruyère, sauerkraut, russian dressing, kettle chips	19.
PRIME RIB BURGER	maple bacon, roasted garlic aioli, arugula, applewood-smoked cheddar	19.
VEAL MEATBALLS	charred asparagus, bacon polenta, mozzarella, lemon	19.
DUCK TAGLIATELLE	duck confit, ragù, roasted tomato, ricotta, hazelnuts	24.
CHICKEN + WAFFLE	mixed bean salad, rhubarb, buttermilk dressing	24.
CHIMICHURRI FLANK STEAK	truffle parmesan fries	26.
GRILLED MISO SWORDFISH	butter lettuce, shiitake mushrooms, radish, tomato, sesame yuzu dressing	23.
TROUT SALAD BOWL	soft-poached egg, avocado, nori, sesame, black rice, watercress	24.
SHRIMP + GRITS	k2 corn grits, bacon collard greens, tamarind sauce	24.

ADD

cup of soup or salad and warm cookies for 7.