

apps

O&B Artisan bread available upon request

THE ALWAYS VEGETARIAN SOUP OF THE DAY	seasonal	10.
CAESAR SALAD	escarole, kale, white anchovies, roasted garlic, pancetta, grana padano, croutons	14.
BRAIN FOOD SALAD	hemp seeds, seaweed, celeriac remoulade, avocado, soy sesame dressing	16.
CHICKEN LIVER HUMMUS	pickles, sumac, sesame seeds, parsley, pretzel crostini	14.
MARINATED TUNA	charred jalapeño, radish, cilantro, pineapple, lime, crispy tapioca	18.
CRAB COBB SALAD	avocado, cherry tomatoes, watercress, endive, double-smoked bacon, lemon tartar sauce	18.
CHARRED SHELL-ON SHRIMP	horseradish, catsup, lime, shiso	18.
BUTTER LETTUCE SALAD	beets, beans, radish, dijon dressing	14.
OCTOPUS SALAD	marinated tomato, cucumber, olives, capers, baby gem, chilies	18.
HOT SMOKED MACKEREL	fingerling potato, mustard horseradish dressing, pickle, charred onion, roe	16.
CHARRED EGGPLANT SALAD	whipped goat cheese, wheat berries, olive relish, baby kale, pomegranate dressing	16.

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CHEF'S DAILY SANDWICH	served with mixed greens	16.
MAPLE BACON CHEDDAR BURGER	applewood-smoked cheddar, roasted garlic aioli, arugula	19.
SQUID INK FISH + CHIPS	haddock, roe tartar sauce, pickles, yucca fries	19.
TROUT SALAD BOWL	soft-poached egg, avocado, nori, sesame seeds, black rice, watercress	25.
TUNA TACOS	red chili sauce, avocado, pickled carrot and daikon, sesame seeds	24.
SHRIMP + LOBSTER BURGER	lettuce, tomato, pickles, togorashi mayonnaise, crispy shallots	27.
BLACK TIGER SHRIMP TAGLIATELLE	chilies, lemon, parsley breadcrumbs	28.
ROAST CHICKEN	chickpea salad, olive relish, cucumber yoghurt, papadum	26.
STEAK FRITES	7oz flat iron, chimichurri, truffle parmesan fries	28.
MUSHROOM FARFALLE	blistered cherry tomatoes, basil pesto, sweet peas, mushrooms	19.
HOT + SOUR SOUP	black cod, bean sprouts, shiitake mushroom, bacon	24.
GNOCCHI	butternut squash purée, fig vincotto, candied pumpkin seeds, treviso	21.

ADD

cup of soup or salad and warm cookies for 7.