
APPS

O&B MUSHROOM SOUP
no cream or butter 9.95

SPRING ROLL BASKET 3 pieces 10.95
sweet chili dipping sauce 6 pieces 20.95

CAESAR SALAD
Parmigiano Reggiano, focaccia croutons,
romaine, creamy Caesar dressing 15.95
add chicken suprême 12.95

SWEET & BITTER GREENS
Treviso, fennel, pickled shallot, radish,
cranberries, heirloom root vegetables,
Osprey Bluffs honey vinaigrette 14.95

BABY SPINACH SALAD
chickpeas, Cotija, dukkah spice, black radish,
avocado green goddess dressing 15.95

O&B GRILLED CALAMARI
brown butter, olives,
anchovies, tomatoes 17.95

SHAREABLES

**MELTED GOAT CHEESE,
ARTICHOKE & SPINACH DIP**
crisp vegetables, taro chips, flatbread 23.95

BARBACOA PULLED BEEF TACOS
two pieces, pickled shallots, charred scallion
crema, Cotija, shishito peppers 21.95
add piece 9.

CHICKEN & LEEK POTSTICKERS
ten pan-fried dumplings,
jalapeño ponzu sauce 20.95

CRISPY CAULIFLOWER BITES
hot & sour sauce, sesame seeds,
green onion 16.95

VEGGIES & DIP
chickpea hummus 13.95

BRUNCH

EGGS BENEDICT
two soft-poached eggs & smoked ham
on a cheddar scallion scone, Hollandaise,
duck fat Yukon Gold fries, rosemary salt 18.95

MUSHROOM HUEVOS RANCHEROS
two poached eggs, mushroom empanadas,
baked beans, chimichurri, home fries 19.95

SPINACH & AGED CHEDDAR OMELETTE
vine-ripened tomato & basil salad,
home fries, rosemary salt 17.95
egg whites only 19.95

MAINS

FALAFEL SALAD
five pieces, root vegetable slaw,
chickpea hummus, red cabbage,
chilies, maple tahini dressing 19.95

O&B GRILLED CALAMARI
brown butter, anchovies, olives, tomatoes,
garlic green beans, new potatoes,
seasonal vegetables 29.95

FRIED CHICKEN & WAFFLE
maple mustard, Alabama white sauce,
spicy dill pickle 21.95

JAPANESE TROUT CAESAR SALAD
miso-glazed Kolapore Springs trout,
peanuts, crispy oyster mushroom,
wasabi peas, cucumber, pickled ginger,
spiced bamboo shoots, radish, cilantro,
sesame dressing 37.95

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

EXECUTIVE CHEF
GERRY WILLIAMS

BURGERS & SANDWICHES

CHEDDAR BURGER

7oz grilled 100% Canadian beef,
black truffle aioli, Yukon Gold fries 23.95
add bacon 3.95

MY LITTLE CHICKPEA BURGER

iceberg lettuce, pickled shallot,
tomato, pickle, baba ghanoush,
sweet & bitter greens salad 23.95

SMOKED GOUDA & APPLE GRILLED CHEESE

cheddar, Yukon Gold fries, apple & shallot
marmalade, rosemary salt, arugula 18.95
add bacon 3.95

TURKEY BACON CLUB

cranberry focaccia, goat cheese,
tomato, arugula, roasted garlic mayo,
sweet & bitter greens salad 25.95

GRILLED CHICKEN BURGER

peameal bacon, smoked Gouda, lettuce,
tomato, onion, spicy tomato mayo,
Yukon Gold fries 24.95

PIZZA

from our Wood Stone oven

MARGHI

San Marzano tomato sauce,
fior di latte, basil 18.95
add prosciutto 5.95

FUNGHI

truffle Mornay sauce, onion,
oyster mushroom, goat cheese,
arugula, Parmigiano-Reggiano 22.95

BEE STING

pepperoni, salami, Osprey Bluffs honey,
Anaheim pepper, Gorgonzola 22.95

PASTA

ask your server about gluten-free options

MAC & CHEESE

smoked Gouda, Parmigiano-Reggiano 19.95
add roast chicken 3.95
add double-smoked bacon 3.95

SHRIMP LINGUINE

garlic, cherry tomatoes, white wine,
tomato sauce, basil pesto, butter 27.95

RIGATONI BOLOGNESE

Good Family Farms grass-fed beef &
heritage pork, pancetta, Manchego 26.95

FOR THE TABLE

TRUFFLE FRIES

Yukon Gold fries, truffle oil,
Parmigiano-Reggiano,
garlic & truffle mayo 12.95

YUKON GOLD FRIES

roasted garlic aioli 9.95

SWEET POTATO FRIES

spicy tomato mayo 12.95

BREAD BASKET

ciabatta, butter 4.95

GRILLED CORNBREAD

maple butter 7.95

O&B CATERS

Experience the quality, service and style that O&B brings to the table—anywhere in the Georgian Triangle!
We deliver inspired, chef-driven cuisine for any special event.

oliverbonacinievents.com
