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## SNACKS & APPS

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**SPRING ROLL BASKET** 3 pieces 9.95  
sweet chili dipping sauce 6 pieces 19.95

**CHICKEN & LEEK POTSTICKERS**  
ten pan-fried dumplings,  
jalapeño ponzu sauce 17.95

**BBQ CHICKEN TACOS**  
soft corn tortillas, cabbage, guacamole,  
sour cream, guajillo pepper 16.95

**MELTING GOAT CHEESE & SPINACH DIP**  
assorted flatbreads, crisp vegetables 23.95

**O&B GRILLED CALAMARI**  
brown butter, olives, anchovies, tomatoes,  
garlic green beans 15.95

**BLACK TIGER SHRIMP TEMPURA**  
crisp vegetables, lemon, wasabi mayo 23.95

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## SOUP & SALADS

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**O&B MUSHROOM SOUP**  
no cream or butter 8.95

**CAESAR SALAD**  
romaine, broccoli, Brussels sprouts,  
Parmigiano-Reggiano, focaccia croutons,  
creamy caper Caesar dressing 15.95  
add bacon 2.95

**SWEET & BITTER GREENS**  
crispy lentils, butternut squash, cauliflower,  
dukkah, golden raisins, cider vinaigrette 12.95  
add jalapeño flat iron steak 15.95

**SPINACH SALAD**  
pickled sunchoke, crumbled goat cheese,  
quinoa, white balsamic vinaigrette 15.95

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## PIZZA

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from our Wood Stone oven

**MARGHI**  
San Marzano tomato sauce,  
fior di latte, basil 17.95  
add prosciutto 5.95

**FUNGHI**  
wild & tame mushrooms,  
goat cheese, balsamic red onion,  
truffled Mornay sauce 19.95

**GIOVANI**  
pepperoni, salami, Gorgonzola,  
Castelvetrano olives 19.95

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## PASTA

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ask your server about gluten-free options

**MAC & CHEESE**  
roast chicken, double-smoked bacon,  
Canadian Swiss, aged cheddar,  
Parmigiano-Reggiano, cauliflower 25.95

**SHRIMP LINGUINE**  
garlic, tomatoes, white wine,  
basil, butter 27.95

**MUSHROOM LINGUINE**  
garlic, tomatoes, basil, white wine, arugula,  
Parmigiano-Reggiano 22.95

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

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EXECUTIVE CHEF  
**JEREMY KORTEN**

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## MAINS

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### O&B BLUE SMOKER BABY BACK RIBS

rack of ribs, creamy coleslaw,  
grilled cornbread 36.95

### 10oz NEW YORK STRIP LOIN

Yukon Gold mash, charred red onion,  
green beans, anchovy butter 44.95

### BALSAMIC-GLAZED BEEF SHORT RIB

cornetti noodles, summer squash,  
broccoli, mustard greens, gremolata 34.95

### FALAFEL SALAD

chickpea hummus, crisp vegetable noodles,  
romaine, cauliflower, chili 22.95

### BACON & WHITE CHEDDAR BURGER

grilled 100% Canadian beef, black truffle aioli,  
Yukon Gold fries 20.95

### PORCINI-RUBBED LAMB SIRLOIN

lentilles du Puy, butternut squash, cabbage,  
pickled honey mushrooms 44.95

### ROAST CHICKEN SUPRÊME

new potatoes, carrots, Brussels sprouts,  
chermoula crème fraîche 29.95

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## SEAFOOD

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### PAN-SEARED BRANZINO

garlic risotto, cauliflower, spinach, lemon,  
prosciutto gremolata 39.95

### O&B GRILLED CALAMARI

brown butter, anchovies, olives, tomatoes,  
garlic green beans, new potatoes,  
seasonal vegetables 29.95

### MISO-GLAZED KOLAPORE TROUT

& JAPANESE CAESAR SALAD  
cashews, roasted shiitake mushrooms,  
wasabi peas, sesame dressing 32.95

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## FOR THE TABLE

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### TRUFFLE FRIES

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

### YUKON GOLD FRIES

roasted garlic aioli 8.95

### SWEET POTATO FRIES

spicy tomato mayo 11.95

### STEAMED EDAMAME

citrus Maldon salt 7.95

### GRILLED CORNBREAD

jalapeño butter 7.95

### ROASTED VEGETABLES 9.95

### SAUTÉED WILD & TAME MUSHROOMS 9.95

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## 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](http://oliverbonacinievents.com)

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