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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, cornbread croutons,  
creamy caper Caesar dressing 15.95  
add bacon 2.95

**SWEET & BITTER GREENS**  
root vegetables, house pickles,  
Osprey Bluffs Honey vinaigrette 12.95  
add jalapeño sirloin steak 15.95

**SPINACH SALAD**  
shaved apples, cranberries, candied pecans,  
button mushrooms, cider dressing 15.95

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## MAINS

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**SOUP & SALAD**  
fresh house-baked flatbread, O&B mushroom  
soup, your choice of sweet & bitter greens  
or Caesar salad 19.95

**CHICKEN SUPRÊME CAESAR SALAD**  
romaine, broccoli, Brussels sprouts,  
Parmigiano-Reggiano, cornbread croutons,  
creamy caper Caesar dressing 28.95  
add bacon 2.95

**GRILLED JALAPEÑO SIRLOIN STEAK**  
fried egg, new potatoes, broccoli,  
Brussels sprouts 28.95

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

**FALAFEL SALAD**  
chickpea hummus, crisp vegetable noodles,  
romaine, cauliflower, chilies 22.95

**SPINACH & AGED CHEDDAR OMELETTE**  
vine-ripened tomato, mixed greens salad 17.95  
egg whites only 19.95

**EGGS BENEDICT**  
two soft-poached eggs & smoked ham on a  
cheddar scallion scone, Hollandaise,  
mixed greens salad 18.95

**MISO-GLAZED KOLAPORE SPRINGS  
TROUT & QUINOA BOWL**  
edamame, cucumber, radish, cashews,  
chili, wasabi vinaigrette 32.95

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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## 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

### BASIL PESTO PRIMAVERA

broccoli, zucchini, baby spinach,  
whole wheat penne 24.95

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## BURGER & SANDWICHES

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### BACON & WHITE CHEDDAR BURGER

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

### BRIE & APPLE GRILLED CHEESE

arugula, shallot marmalade, provolone,  
Yukon Gold fries 16.95

### PROSCIUTTO PIADINA

basil, arugula, marinated tomatoes,  
mixed greens 19.95

### PULLED BEEF BRISKET SANDWICH

ancho BBQ sauce, pickled cabbage,  
garlic aioli, Yukon Gold fries 15.95

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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

### ROASTED VEGETABLES 9.95

### SAUTÉED WILD & TAME MUSHROOMS 9.95

### SWEET POTATO FRIES

spicy tomato mayo 11.95

### STEAMED EDAMAME

citrus Maldon salt 7.95

### BREAD BASKET

Boston brown, ciabatta, butter 4.95

### GRILLED CORNBREAD

jalapeño butter 7.95

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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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