ALL DAY BREAKFAST & BRUNCH

EARLY EATS

CLASSIC BREAKFAST 19½
Two free-run eggs any style, with herb potatoes fried in beef tallow, choice of hardwood smoked bacon, Canadian bacon, rosemary ham, blueberry chicken bangers or maple pork bangers, and artisan toast
SUB POTATOES FOR ARTISAN GREENS OR GLUTEN-FRIENDLY PESTO POTATOES +1

THREESOME! 23
Two free-run eggs any style, choice of hardwood smoked bacon, Canadian bacon, rosemary ham, blueberry chicken bangers or maple pork bangers, and choice of waffle, GF, pancakes or brioche French toast

BREAKFAST SAMMY 20
Artisan ciabatta, two free-run eggs over hard, white truffle aioli, bacon, guacamole, arugula, pommes gaufrettes fried in beef tallow

BREAKFAST TACOS 20
Corn tortillas, guacamole, pork carnitas, scrambled eggs, salsa verde, pickled onions, pickled jalapeños, fresh cilantro

HUEVOS IN'NA BURRITO 22
Tortilla, charred tomato salsa, fried pinto beans, scrambled eggs, sour cream, guacamole, blistered jalapeño peppers
+ PORK CARNITAS 5
+ SMOKED CHICKEN 5
SUB GLUTEN-FRIENDLY TORTILLA +1 GF

AVOCADO TOAST V 18½
Guacamole, chickpea hummus, tomato jam, fresh herbs, EVOO
+ PERFECTLY POACHED EGG 3

CHIA SEED PUDDING V GF 18½
Banana, shredded coconut, coconut milk, chia, berries, maple syrup, toasted gluten-free oats, shaved almonds, pistachios

compliment any dish
ADD SIDE FRESH FRUIT +6

SCRAMBLETTES

SERVED WITH HERB POTATOES FRIED IN BEEF TALLOW & ARTISAN TOAST

FARMER JOHN'S 22½
Hardwood smoked bacon, rosemary ham, green onions, mushrooms

VEGETABLE PRIMAVERA 21½
Mushrooms, tomatoes, bell peppers, spinach, feta cheese (cow)
(VEGETARIAN WITH GLUTEN-FRIENDLY FINGERLING POTATOES)

SUB POTATOES FOR GREENS OR GLUTEN-FRIENDLY PESTO POTATOES +1



signature BREAKFAST POUTINES

SERVED WITH POACHED EGGS, HERB POTATOES FRIED IN BEEF TALLOW & BROWN BUTTER HOLLANDAISE

THE SOUL IN A BOWL™ ® 22¾
Artisan cheese curds, slow cooked bacon lardons

CHASING CHICKENS 22¾
Artisan cheese curds, hand-pulled smoked chicken

MEAT-LESS TO SAY 20
Artisan cheese curds, Hass avocado, ripe tomatoes
(VEGETARIAN WITH GLUTEN-FRIENDLY FINGERLING POTATOES)

make it **GREEN**
SUB POTATOES FOR SPINACH OR ARUGULA
SUB ½ POTATOES FOR ½ SPINACH OR ½ ARUGULA
SUB GLUTEN-FRIENDLY PESTO POTATOES

FROM GRIDDLE TO GREAT

CHICKEN AND WAFFLES 23
Buttermilk belgian waffle, hand breaded chicken, house-made spicy glaze, maple syrup
(WAFFLE CONTAINS ALMOND EXTRACT)

BAKED APPLE GRIDDLE STACK V 20
House baked apple topping, chantilly cream, buttermilk pancakes

DO NOT EVEN GO THERE V 23
French style crêpe, vanilla custard, berries, banana, fresh whipped cream, pistachios, almonds, Quebec maple syrup

OFF THE GRIDDLE (CHOOSE 1) 17
Belgian waffle GF | Brioche French toast | Buttermilk pancakes
(WAFFLE CONTAINS ALMOND EXTRACT)

compliment any dish ADD BERRIES +3½ ADD FRESH WHIPPED CREAM +2

BENNY SENDS ME

SERVED ON A BUTTER CROISSANT WITH BROWN BUTTER HOLLANDAISE AND HERB POTATOES FRIED IN BEEF TALLOW

SUB POTATOES FOR GREENS OR GLUTEN-FRIENDLY PESTO POTATOES +1
SUB GLUTEN-FREE ENGLISH MUFFIN +1

TRADITIONAL 21
Choose artisan-style rosemary ham or Canadian bacon
+ MAKE IT CANADIAN EH! ADD QUEBEC MAPLE SYRUP 3¼

MONTREAL SMOKED MEAT 23
Shaved Montreal smoked brisket, smoked sweet mustard

FLORENTINE 23
Wilted spinach, smashed avocado, tomato jam
(VEGETARIAN WITH GLUTEN-FRIENDLY FINGERLING POTATOES)

SIDES

EGGSTRA EGG	3	BEEF TALLOW FRIED HERB POTATOES	6	HARDWOOD SMOKED BACON	6
TOAST + JAM	5	ROSEMARY HAM	6	MAPLE PORK BANGERS	6
FRESH FRUIT	6	CANADIAN BACON	6	BLUEBERRY CHICKEN BANGERS	6
HALF HASS AVOCADO	4				

Fruit Smoothies

ADD CHIA SEEDS +50¢

BANANA BERRY BURST 10½
Strawberry, blueberry, banana

TROPICAL MANGO 10½
Mango, pineapple, banana

GREEN MACHINE 10½
Spinach, avocado, orange, pineapple, mango, chia seeds

FREE-RANGE PORK · HAND-CRAFTED SALMON LAKS · CONTAINS NUTS · TRUFFLES · VEGETARIAN · GLUTEN FRIENDLY GF · VEGAN V

YEG

ALL DAY EATS

STARTERS
DARE to SHARE

WINGS 20
Chicken wings fried in beef tallow, parmesan dip
HOT | SALT & PEPPER | STICKY MAPLE | SWEET HEAT

SWEET HEAT | CHICKEN & PICKLES 18½
Seasoned hand breaded chicken, house-made spicy glaze, pickles, parmesan dip

CHILAQUILES NACHOS 21
Beef tallow fried corn tortilla chips tossed in salsa roja, feta (cow), avocado, tomato, cilantro crema, red pickled onions, pinto beans
+ SMOKED CHICKEN 5
+ PORK CARNITAS 5

AVOCADO DIP 14½
Corn tortillas, creamy avocado dip, pico de gallo, feta (cow), lime

AHI TUNA CEVICHE 25
Marinated Ahi tuna, roasted pineapple, cucumber, pickled jalapeño, pickled onion, sesame seeds, guacamole, beef tallow fried corn tortilla chips

TRUFFLE WAFFLE FRIES 13
Waffle fries, truffle oil, shaved dorado cheese, truffle aioli

BASKET O' BACON 17
Bucket of maple glazed bacon

DEEP FRIED PIEROGIES 13½
Potato and caramelized onion pierogies, sour cream

GREENS & GRAINS

MARKET SALAD 19
Artisan greens, blueberries, roasted pineapple, avocado, goat cheese, smoked almonds, lemon poppy seed vinaigrette
+ SMOKED CHICKEN 5
+ SEARED AHI TUNA 12

AHI TUNA POKE BOWL 25
Marinated Ahi tuna, Umami rice, toasted sesame seeds, cilantro crema, edamame, roasted pineapple, avocado, pickled red onion, lime, citrus vinaigrette

QUINOA HARVEST BOWL 22
Quinoa, spinach, jammy egg, edamame, grape tomatoes, pickled beets, avocado, dried cranberries, toasted pumpkin seeds, goat cheese, lemon mustard vinaigrette
+ SMOKED CHICKEN 5
+ SEARED AHI TUNA 12

HANDHELDS

SUB POTATOES FOR GREENS OR GLUTEN-FRIENDLY PESTO POTATOES +1

SMOKED CHICKEN CLUB 22
Smoked chicken, arugula, hardwood smoked bacon, tomatoes, chipotle aioli, artisan ciabatta, waffle fries

MONTREAL SMOKED MEAT SANDWICH 22½
Shaved Montreal brisket, smoked sweet mustard, dill pickle, rye bread, waffle fries

CARNITAS AL PASTOR TACOS 17
Corn tortillas, pork carnitas, salsa verde, cilantro crema, toasted pineapple, pickled onions, cilantro

SWEET HEAT CHICKEN SANDWICH 22
Hand breaded chicken, house-made spicy glaze, arugula, mayo, waffle fries

THE BURGER 24
Angus chuck burger, bacon, burger sauce, arugula, tomato, red onion, Japanese milk bun, waffle fries
+ FRIED EGG 3

THE OC BURGER 24
Angus chuck burger, burger sauce, arugula, tomato, red onion, avocado, cheddar, Japanese milk bun, waffle fries
+ HARDWOOD SMOKED BACON 5
+ FRIED EGG 3

THE NOTORIOUS B.I.T. BURGER 22½
Angus chuck burger, white truffle aioli, the works, Japanese milk bun, waffle fries
+ AGED CHEDDAR 2½
+ HARDWOOD SMOKED BACON 5

ABOUT OEB ingredients

EGGS
OEB eggs come from our own flock of flax-fed, free-run hens that produce Omega-3 enriched eggs with a large, dark yolk, delivering a difference you can taste.

BEEF TALLOW
We use beef tallow in our cooking process. Cooking with natural products like beef tallow provides health benefits, and imparts superior flavour.

GLUTEN FRIENDLY
We are able to modify many menu items to accommodate a gluten-friendly diet. Please inquire with your server. GF

CHEF'S plates

SHAKSHUKA 21
Stewed plum tomatoes, lemon, peppers, jalapeños, Za'atar spice, chickpeas, poached eggs, feta (cow), fresh herbs, French rye bread

GNOCCHI BREAKFAST CARBONARA GF 23½
Gluten-friendly gnocchi, hardwood smoked bacon lardons, brown butter hollandaise, grana padano, raw yolk

DESSERTS something SWEET

BERRY CHEESECAKE 13½
New York-style cheesecake, fresh berries, Quebec maple syrup

LET'S GRAB A DRINK

hot or cold

COFFEE

OEB ARTISAN ROAST	5
ORGANIC TEA	5
ESPRESSO	4½
CAPPUCCINO	6
COLD BREW COFFEE	6
AMERICANO	6
HOT CHOCOLATE	6

LATTES

CAFFÈ LATTE	6½
MATCHA	7
VANILLA	7
CARAMEL	7
CHAI	7
LAVENDER	7

OAT OR ALMOND MILK +50¢

COFFEE BUMPS
ADD A KICKER! (1oz) + 5½
Irish Cream, Kahlua, Irish Whiskey, Bourbon, Brandy, Grand Marnier

JUICE

PREMIUM ORANGE	6
FRUIT JUICE	6
LEMONADE	6
SWEET TEA	6

SPIRIT FREE

POMEGRANATE NOJITO 8
Pomegranate, soda, lime, mint

LAVENDER LEMONADE 8
Lemonade, soda, lavender, lemon

RASPBERRY GINGER BEER 8½
Ginger beer, raspberry, lime

PINEAPPLE GRAPEFRUIT OASIS 8½
Grapefruit, black tea, ginger beer, pineapple, bitters

CHILL OUT MIMOSAS

MIMOSA (3oz) 11
Prosecco with your choice of juice:
Orange | Pineapple | Grapefruit | Mango

MIMOSA FLIGHT (6oz) 19
ALL 4 FLAVOUR TASTING

ENDLESS MIMOSA (26oz) 59¾
Bottle of bubbly and OJ

BEERMOSA (1.5oz) 12
Lager, OJ, vodka, Grand Marnier

BOOZY MIMOSAS

PEACH PARADISE (3oz) 15
Prosecco, elderflower liqueur, peach, grapefruit

TROPICAL BREEZE (3oz) 14
Prosecco, coconut rum, pineapple

CAESAR BAR

CLASSIC (1.5oz) 13½
Vodka, Clamato, Worcestershire, Tabasco, pickle, lemon

CUCUMBER GIN (1.5oz) 13½
Gin, Clamato, horseradish, Worcestershire, Tabasco, cucumber, lemon

CHIPOTLE SANTA MARIA (1.5oz) 14½
Tequila, Clamato, pineapple juice, chipotle Tabasco, Worcestershire, pineapple, blistered jalapeño

BACON PICKLEBACK (1.5oz) 14½
Irish Whiskey, Clamato, Tabasco, Worcestershire, pickle brine, bacon, pickle, lemon

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