oeb kitchen & bar

starters

WINGS 20
Chicken wings fried in beef tallow, parmesam 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, sticky maple dip

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

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, pickles, 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

bowls

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

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

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

something sweet

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

all day brunch

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 Belgian waffle GF, brioche French toast or buttermilk pancakes

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

CHICKEN & WAFFLES 23
Butermilk Belgian waffle, hand breaded chicken, house-made spicy glaze, maple syrup
(WAFFLE CONTAINS ALMOND EXTRACT)

THE SOUL IN A BOWL™® 22¾
Poached eggs, herb potatoes, artisan cheese curds, slow cooked bacon lardons, brown butter hollandaise

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

TRADITIONAL BENNY 21
Choose artisan-style rosemary ham or Canadian bacon
+MAKE IT CANADIAN EH! ADD QUEBEC MAPLE SYRUP 3

FARMER JOHN'S SCRAMBLE 22½
3 Egg Scramblette, hardwood smoked bacon, rosemary ham, green onions, mushrooms, herb potatoes, aritisan toast

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

smoothies

BANANA BERRY BURST 10½
Strawberry, blueberry, banana

TROPICAL MANGO 10½
Mango, pineapple, banana

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

ADD CHIA SEEDS + 50¢

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

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open daily 4:00am - 11:00pm