

STARTERS

Carolina Crab Bisque

with Shrimp & Caper Relish + Chive Oil ... 14.00

Roasted Wild Boar Meatloaf

roasted Potato, Corn & Bell Pepper Hash + seasonal Fruit BBQ Sauce ... 16.00

Sauteed Shrimp & Fregola Pasta

Sundried Tomatoes, Capers, Cremini Mushrooms, Castelvetro Olives & White Wine Broth + *creamed* Feta *and* Fennel Pollen... 17.00

Fried Chicken Livers

“Rockefeller Salad” of Spinach, Arugula, *pickled* Fennel & Applewood Bacon + Mustard Aioli ... 14.00

Caribbean Jerk Sautéed Beef Tips

Red Bell Peppers, Sweet Onions & Celery, *roasted* Hot Pepper & Scallion Seasoning + Beluga Lentils & Basmati Rice *and* Pineapple-Dried Fruit Chutney ... 15.00

Fried Green Tomatoes

Green Goddess Dressing, *smoked* Bacon, *pickled* Onions & Gorgonzola Cheese ... 14.00

Pepper Seared Rare Tuna Sashimi*

Sesame Shiitake-Wheat Noodle Salad, crisp Wonton, Nori pickled Cucumbers, pickled Ginger + Soy-Dashi Sauce *and* Wasabi ... 18.00

GREENS

Seven Lettuce Salad

Field Greens, *toasted* Pistachios, Goat Cheese, *pickled* Red Onions, *caramelized* Red Grapes, Indian Curry Oil + creamy Pistachio Dressing ... 14.00

Classic OB Caesar*

Crisp Romaine, Pecorino Cheese, *toasted* Croutons + Lemon-White Anchovy Dressing... 11.00

Bistro Salad – Brie & Fig Tart

Caramelized Black Mission Figs & Onions, *melted* Brie Cheese + Arugula, Pine Nuts & Raspberry-Balsamic Vinaigrette ... 15.00

BIG PLATES

Pan Roasted Duck Breast*

Butternut Squash Caponata *with dried* Cranberries, Red Peppers & Capers, Truffled Cheese Crostino, Arugula + Fragrant Beurre Rouge *and* *toasted* Pine Nuts ... 39.00

Chef's Fish Selection

Italian Black Rice Risotto *with* seasonal Vegetables + Roasted Red Pepper Vinaigrette *and* Arugula-pickled Onion Salad ... 38.00

Pan Seared Sea Scallops*

Basmati Rice *with* Cremini Mushrooms, *seared* Onions & English Peas + creamy Saffron Vegetables ... 39.00

Grilled 10 Oz. Rack of Lamb*

Garam Masala spiced Sweet Potato Puree, *roasted* Chick Peas *with* Brussels Sprouts, Carrots, Merguez Sausage, Red Onions & Bell Peppers + Minted Yogurt ... 44.00

Roasted Semi-Boneless Half Chicken

Portobello Mushrooms, *seared* Onions, Applewood Bacon, Squash, Spinach & Sundried Tomatoes + Fregola Pasta *and* creamy Marsala Reduction ... 32.00

Grilled Angus Beef Tenderloin or New York Strip*

Rosemary *roasted* Potatoes, Cremini Mushrooms, *roasted* Sweet Corn, Red Onion, Green Beans & Spinach + Horseradish Crème Fraiche ... Tenderloin - 48.00 ... N.Y. Strip - 40.00

**Items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*