

SOUP

DAILY SOUP 6/9

O&B CREAM OF MUSHROOM SOUP 6/9
tarragon cream

SALADS + STARTERS

BANNOCK CAESAR 12
romaine hearts, dinosaur kale, crispy lentils and peas

GREENS + BEANS 12
spinach, kale, green and wax beans, ariss goat cheese,
rosemary, red wine vinaigrette

VEGETABLE COBB SALAD 16
prairie grain pilaf, avocado, deviled egg,
tomato cucumber relish, ranch dressing

SALT-BAKED BEETS + FREEKEH SALAD 12
celery, broccoli, sunflower, hubbard squash vinaigrette

SANDWICHES + BURGERS

BANNOCK BANNOCK 15
house-smoked salmon, onion, cumin, cream cheese

VEGGIE BANNOCK 14
portobello mushroom, roasted garlic hummus, eggplant,
comfort cream

BLT BANNOCK 16.5
housemade magic belly bacon, avocado, heirloom tomato

GRILLED CHEESE 16
o&b artisan challah, apple, bacon jam, pickled jalapeño

BANNOCK CHEESEBURGER + ROOT CRISPS 18
high river alberta ground brisket

FREE-RUN TURKEY BURGER 18
tempura onion, avocado, dill pickle mayo

Please make us aware of any food allergies, as there may be ingredients that are not listed.

Menu subject to change

PIZZA

MARGHERITA 15
ingersoll mozzarella, basil

BLUE BLEU 18
bleu bénédicтин, pear, charred radicchio, speck ham

ROAST DUCK POUTINE 19
curds, fries, caramelized onions, duck

NOODLES

SPINACH GREENS MAC + CHEESE 16.5
peas, broccoli, mustard greens

GENERAL JOEL'S CHICKEN PAD THAI 22
cabbage, mustard greens, peanuts, lime

NOODLE OF THE DAY P/A

FISH

FISH + SHRIMP CAKE 18
duck fat kimchi potatoes, arugula, radish, sesame seeds

B.C. WILD SALMON FILLET 26
saskatchewan lentils, smoked bacon, swiss chard,
peanut romesco, preserved lemon

WILD FOGO ISLAND COD CHOWDER 24
klondike potatoes, celery, warm cheddar biscuit

BLACKENED OCTOPUS 26
white bean fricassée, fennel, charred lemon,
cilantro salsa verde

ON THE SIDE

YUKON GOLD FRIES 7

SWEET POTATO FRIES 8

DUCK FAT POTATOES 7

NORTHERN WOODS MUSHROOMS 7

WALSH'S FAMOUS GRIDDLED CORNBREAD 6

MEAT

PEPPERED FLAT IRON STEAK 28
duck fat potatoes, mustard greens, salsa verde

BIFF'S FRIED BOLOGNA + EGGS 16
bannock, smoky tomato, duck fat potatoes

BRAISED ONTARIO LAMB SHOULDER 26
cauliflower, chickpeas, buttered bannock

ONTARIO HARVEST VENISON + PORK SHOULDER TOURTIÈRE 20
roasted roots, heinz ketchup, allspice

MEATISH

ROASTED TOFU NIÇOISE SALAD 16
tapenade tofu, wax beans, roasted potatoes,
fresh and dried tomatoes, bannock pickles

NORTHERN WOODS MUSHROOM GNOCCHI 17.5
mushroom fauxlognese, spinach, thunder oak gouda

SAMOSA CHAAT 17
vegetable samosas, chickpea masala, sour cream,
guacamole, chutneys

ADD NASTY SAUCE

on the side, with chef's permission!

SWEETS

O&B ARTISAN BUTTER TART 9

WARM S'MORES PIE 9

SQUASH + MAPLE POUNDING CHÔMEUR 9