

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 , 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 

AVOCADO TOAST

18½

Guacamole, chickpea hummus, tomato jam, fresh herbs, EVOO
+ PERFECTLY POACHED EGG 3

CHIA SEED PUDDING

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

NOT SO BORING BRIOCHE FRENCH TOAST

18

Sri Lankan cinnamon and orange blossom spiced French toast, Quebec maple syrup

BELGIAN WAFFLE

18

Quebec maple syrup, salted butter, powdered sugar
(WAFFLE CONTAINS ALMOND EXTRACT)

BAKED APPLE GRIDDLE STACK

20

House baked apple topping, chantilly cream, buttermilk pancakes

DO NOT EVEN GO THERE

23

French style crêpe, vanilla custard, berries, banana, fresh whipped cream, pistachios, almonds, Quebec maple syrup

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 ¾

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

TOAST + JAM

5

FRESH FRUIT

6

HALF HASS AVOCADO

4

BEEF TALLOW FRIED HERB POTATOES

ROSEMARY HAM

CANADIAN BACON

HARDWOOD SMOKED BACON

MAPLE PORK BANGERS

BLUEBERRY CHICKEN BANGERS

6

6

6



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



ALL DAY EATS



STARTERS

DARE TO SHARE

CHILAQUILES 21

Beef tallow fried corn tortilla chips tossed in salsa roja, feta (cow), avocado, tomato, cilantro crema, red pickled onions, pinto beans, sunny side eggs

+ SMOKED CHICKEN 5

+ PORK CARNITAS 5

WINGS 20

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

AHI TUNA CEVICHE 25

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

DEEP FRIED PIEROGIES 13½

Potato and caramelized onion pierogies, sour cream

CHIPS, GUAC & SALSA 17

Beef tallow fried corn tortilla chips, house made guacamole, charred tomato salsa

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

SERVED WITH POMMES GAUFRETTES FRIED IN BEEF TALLOW
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

MONTREAL SMOKED MEAT SANDWICH 22½

Shaved Montreal brisket, smoked sweet mustard, dill pickle, rye bread

THE OC BURGER 24

Angus chuck burger, burger sauce, arugula, tomato, red onion, avocado, cheddar, Japanese milk bun

+ 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

+ AGED CHEDDAR 2½

+ HARDWOOD SMOKED BACON 5

+ FRIED EGG 3

THE BIG AHI TUNA BURGER 25

Pepper crusted Ahi tuna, chipotle aioli, guacamole, arugula, smoked salt, fennel slaw, citrus vinaigrette, cilantro crema, Japanese milk bun



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.



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 23½

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

CROQUE MADAME 24

Two sunny side eggs, rosemary ham, sharp cheddar, truffles, brown butter hollandaise, Spanish Dorado, black truffle carpaccio

DESSERTS something SWEET

CARAMEL BREAD PUDDING 13½

Salted caramel bread pudding, crème anglaise, macerated strawberries, sliced almonds

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¢

JUICE

PREMIUM ORANGE	6
FRUIT JUICE	6
LEMONADE	6
SWEET TEA	6

♦♦ SPIRIT FREE ♦♦

POMEGRANATE NOJITO	8
LAVENDER LEMONADE	8
RASPBERRY GINGER BEER	8½
PINEAPPLE GRAPEFRUIT OASIS	8½

CHILL OUT MIMOSAS

MIMOSA (3oz) Prosecco with your choice of juice: Orange Pineapple Grapefruit Mango	11
MIMOSA FLIGHT (6oz) ALL 4 FLAVOUR TASTING	19
ENDLESS MIMOSA (26oz) Bottle of bubbly and OJ	59¾
BEERMOSA (1.5oz) Lager, OJ, vodka, Grand Marnier	12
BOOZY MIMOSAS	
PEACH PARADISE (3oz) Prosecco, elderflower liqueur, peach, grapefruit	15
TROPICAL BREEZE (3oz) Prosecco, coconut rum, pineapple	14

CAESAR BAR

CLASSIC (1.5oz) Vodka, Clamato, Worcestershire, Tabasco, pickle, lemon	13½
CUCUMBER GIN (1.5oz) Gin, Clamato, horseradish, Worcestershire, Tabasco, cucumber, lemon	13½
CHIPOTLE SANTA MARIA (1.5oz) Tequila, Clamato, pineapple juice, chipotle Tabasco, Worcestershire, pineapple, blistered jalapeño	14½
BACON PICKLEBACK (1.5oz) Irish Whiskey, Clamato, Tabasco, Worcestershire, pickle brine, bacon, pickle, lemon	14½

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