



Chef de Cuisine
Miheer Shete

DAILY SPECIALS

Monday

LOBSTER & EGGS BENEDICT
poached eggs, spinach, Hollandaise, avocado,
croissant, Old Bay home fries 24.

Tuesday

GRILLED TROUT COBB SALAD
baby gem lettuce, double-smoked bacon,
avocado, Kalamata olives, pickled egg 26.

Wednesday

BACON-WRAPPED MEATLOAF
collard greens, cornbread,
bourbon molasses BBQ sauce 23.

Thursday

KOBE'S BUTTER CHICKEN
naan, coconut rice, cucumber raita 20.

Friday

CRAB & COASTAL FISH CAKES
coleslaw, sweet chili sauce 24.

THE DAILY SANDWICH 18.

THE DAILY PASTA 20.

THE DAILY SOUP 9.

THE BIG SOUP
enjoy the daily soup as an entrée, along with
Chef's perfectly paired addition 17.

JUMP FRIES
crisp Yukon Gold potatoes or sweet potatoes
with tomato mayo 8.

O&B ARTISAN BREAD
available upon request

Please inform us of any allergies. We will do our utmost
to accommodate, though we are unable to guarantee an
allergen-free kitchen.

Appetizers

WILD & TAME MUSHROOM SOUP
assorted mushrooms, truffle (no cream or butter) 9.

FIG & PROSCIUTTO SALAD
aged sheep's milk cheese, watercress, pine nuts,
pomegranate vincotto 20.

GREEN SALAD
red leaf lettuce, arugula, frisée, Treviso,
shaved root vegetables, rhubarb vinaigrette 13.

FALL CHOPPED SALAD
red wine mulled pears, 100km squash, dill ranch dressing,
whipped goat cheese, dried cranberries, pumpkin seeds 20.

JUMP CAESAR
kale, romaine, double-smoked bacon,
Parmesan focaccia croutons 14.
add chicken +7.

ALBACORE TUNA TARTARE
toasted sesame dressing, pineapple, kimchi mayo,
avocado, puffed rice cracker 17.

Pasta

BEEF & BOAR BOLOGNESE
bucatini, Pecorino Romano, focaccia gremolata 23.

CHICKEN & MUSHROOM ALFREDO
garganelli, Rhode Island Red chicken, thyme,
Northern Woods mushrooms 21.

SHRIMP & CALAMARI SPAGHETTI
oven-dried tomato, Grana Padano, basil kale pesto 25.

SPINACH & RICOTTA RAVIOLI
hazelnuts, pear mostarda, smoked squash,
brown butter sauce, sage gremolata 23.

Mains

BLACKENED CATFISH
dirty rice, wheatberry, kohlrabi, pico de gallo 22.

SEARED ALBACORE TUNA
fregola, wasabi sweet peas, olive caper salsa 23.

BAY STREET BUDDHA BOWL
chickpea frittata, sprouted lentils, buckwheat,
stewed peppers, edamame, hemp seeds 19.

WILD PACIFIC SALMON
salt-baked celery root, cannellini beans,
Ontario apple and beet chutney 25.

GRILLED CALAMARI
brown butter, garlic, anchovies, olives, broccolini 19.

MEATBALL BURGER
pain au lait, Monterey Jack cheese, dill pickle, Jump fries 22.

8oz ONTARIO STRIP LOIN
broccolini, portobello steak sauce, Jump fries 32.