

Starters

The OB Skillet

House made Rosemary Mozzarella, grilled NC Sausage, roast Garlic, Black Pepper Honey roasted Butternut Squash, Olive Salad + Crostini ... 8.50

Sicilian Veal Meatballs

Parsley Linguine, grilled Wild Mushrooms, Capers, roast Red Peppers + natural Jus ... 9.00

Grilled Shrimp + smoked Bread "Bruschetta"

pickled Peppers, house made Rosemary Mozzarella, Tomatoes, Greens + Basil Pesto ... 11.00

Heirloom Rice Paella

New England Mussels, Baby Clams, house Smoked Bacon, Artichoke Hearts + roast Garlic Aioli ... 10.00

Duck Confit Potstickers + Seared Beef

House made Kim Chi & Broccoli + Cilantro, Green Onions *and* Soy Brown Butter ... 10.00

Pepper Seared Rare Tuna Sashimi + Poke

Baby Shiitake-Wheat Noodle Salad, crisp Wonton, Nori pickled Cucumbers, Ika Salad, pickled Ginger + Soy-Dashi Sauce *and* Wasabi ... 13.00

greens

Seven Lettuce Salad

Field Greens, toasted Pistachios, Goat Cheese, Red Onions, caramelized Red Grapes, Indian Curry Oil + creamy Pistachio Dressing ... 9.00

Bistro Salad

Mixed Greens, Smoked Salmon, hard boiled Egg, French Camembert Cheese, Red Onion-Lemon Vinaigrette + White Truffle Aioli & Crostini ... 11.00

Classic OB Caesar

Crisp Romaine, Pecorino Cheese, toasted Croutons + Caesar Dressing... 8.00

Big Plates

Farm Raised Scottish Salmon

NC Shrimp, Ricotta-Pecorino Gnocchi, roast Red Peppers, Kalamata Olives, wilted Arugula + Must Grape Vinegar ... 28.00

Oven Roasted Half Chicken

Sweet Potato Spoonbread, house smoked Pork Belly, braised Collard Greens, fried Cauliflower + North Carolina BBQ Sauce ... 21.00

Grilled Four Bone Rack of Lamb + Lamb Phyllo "Meat Pie"

Olive Rubbed *with* Pine Nut & Dried Fig sauteed Spaghetti Squash + Minted Greek Yogurt ... 29.00

Braised Berkshire Breed Pork Shank

House made Pappardelle Pasta, roasted Wild Mushrooms, Acorn Squash, Greens + Orange Zest *and* herbed Braising Juices ... 24.00

Pan Roasted Duck Breast

Goat Cheese Hush Puppies, Truffle Honey glazed Brussels Sprouts, Pancetta, dried Cherries + Poultry Reduction ... 29.00

Carolina Lump Bistro Crabcake

Sweet Potato, Smoked Mussel & Granny Apple Hash + Bourbon-Molasses Brown Butter ... 29.00

Grilled Angus Tenderloin of Beef or Piedmontese Heritage Steak Selection

Pecorino-Potato Gratin *with* wilted Hearty Greens, fried Onions + Wisconsin Blue Cheese *and* Bistro Steak Sauce ... *Tenderloin* – 31.00 ... *Piedmontese Steak* – 27.00