

vegetarians

Starters

The OB Skillet

Goat Cheese, roast Garlic, Olive Salad, Black Pepper Honey roasted
Butternut Squash + Crostini *7.50*

Spanish Rice “Paella”

Saffron, Artichoke Hearts, Brussels Sprouts, roast Red Peppers + Garlic Aioli ... *9.00*

Stir fried Broccoli & Wild Mushrooms

House made Kim Chi, Cilantro, Green Onions + Soy Brown Butter ... *9.00*

Greens

Bistro Salad

Mixed Greens, French Camembert Cheese,
Red Onion-Lemon Vinaigrette + White Truffle Oil & Crostini ... *10.00*

Seven Lettuce Salad

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

Entrees

Crispy Ricotta Gnocchi

roast Red Peppers, Kalamata Olives, braised Fall Greens + Basil Pesto Cream ... *17.00*

Smoked Bread “Panzanella”

Fall Squash, Wild Mushrooms, Brussels Sprouts, Greens + Must Grape Vinegar &
White Truffle Aioli ... *17.00*

Pecorino-Potato Gratin

crisp Cauliflower, Hush Puppies, fried Onions, braised Greens + Vegetarian Steak Sauce ... *17.00*

Mashed Potatoes ... 3.00 Sautéed Greens ... 4.00