

Starters

Classic French Onion Soup

Traditional Swiss Cheese Crostini ... 8.00

The OB Skillet

House made Sausage, "Drunken" Goat Cheese, Roast Garlic,
Honeyed Sweet Potato + Crostini... 8.50

Sauteed N. C. Shrimp

House made Ricotta Cheese Agnolotti, Butternut Squash, Pine Nuts, Capers + Raisins ... 10.00

Braised, Dry Rubbed Beef Short Ribs

Stewed Tomatoes, Mirepoix, Rigatoni, crispy House Made Mozzarella + dry Orange Zest,
Parsley & Capers ... 11.00

Thai Curry Steeped PEI Mussels

Curry-Coconut broth, toasted Peanuts + Lime & Cilantro ... 11.00

Pan Fried Oysters and Seared Angus Beef

Frisee Greens, Jack Daniels-Horseradish Sauce + Pommes Frites ... 12.00

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

g r e e n s

Seven Lettuce Salad

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

Classic OB Caesar

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

Bistro Salad

Mixed Greens, Endive, Frisee, Poached Pears + Brie Cheese,
Candied Pecans & Vanilla Vinaigrette ... 11.00

Big Plates

Grilled Scottish Salmon

Rosemary Braised Cannellini Beans, Grilled NC Sausage, NC Shrimp, Brussels Sprouts,
grilled sweet Onions, Winter Greens + Roast Garlic Crème Fraiche ... 27.00

Memphis BBQ Roast Chicken

Milled Sweet Potatoes, Bacon braised Collard Greens + rich Natural Reduction,
Cornbread ... 21.00

Porkloin Cutlet "Saltimbocca"

House made Duck Prosciutto, fresh Sage, Rosemary Mozzarella, Roast Garlic Gnocchi +
Marsala Pan Sauce *with* Portobello Mushrooms & Swiss Chard ... 26.00

Pan Roasted Duck Breast

Seared Polenta Cake, Foie Gras Brulee, Roquefort Cheese, King Trumpet Mushrooms,
Frisee + Saffron Honey ... 29.00

Grilled Rack of Lamb

Smoked Bacon & dry Apricot Knödel, Parsnips, Kale + Orange-Cranberry Preserves ... 35.00

Chef's Fish Selection

Twice Baked Potato *stuffed with* Lobster, Cured Salmon & Bacon + Composition of
Winter Vegetables & Lemon Jus ... 31.00

Grilled Angus Tenderloin of Beef or Harris Ranch NY Strip

Pecorino Cheese Potato Gratin, "Bernaise" Compound Butter, Beer Battered Onions,
Winter Greens + Veal Demi Glace ... *Tenderloin* - 32.00 ... *Harris N.Y. Strip* - 28.00