

FARM FRESH CLASSICS

Our twice fried potatoes are cooked in natural duck fat or choose tender salad greens, or gluten-free potatoes.

CLASSIC BREAKFAST*	12.5
Two pasture raised eggs any style, duck fat fried herb potatoes, choice of double smoked bacon, rosemary ham, blueberry chicken bangers, or maple pork bangers, and choice of toast	
THREESOME!*	15
Two pasture raised eggs any style, choice of double smoked bacon, rosemary ham, chicken blueberry bangers, or maple pork bangers, and choice of waffle 🍷, pancake, crêpes or brioche French toast	
USDA PRIME STEAK & EGGS (6oz)*	19
Striploin, two pasture raised eggs any style, artisan bread, duck fat fried herb potatoes, fresh fruit	

LIGHTEN UP

1 FARM FRESH PASTURE RAISED EGG, ANY STYLE* fresh fruit, choice of toast	7
ARTISAN BREAKFAST SAMMY* 🍷	13
Two pasture raised eggs over hard, white truffle mayo, Hass avocado, micro watercress, semi-dried cherry tomatoes, ciabatta, market fresh fruit	
CHIA SEED PUDDING 🍷 GF 🍷	13
Banana, coconut, coconut milk, chia, berries, maple syrup, toasted gluten free oats, shaved almonds & pistachios	

BENNY SENDS ME....

All of our Egg Benny's have poached eggs served on a butter croissant, with brown butter hollandaise, and duck fat fried herb potatoes.
Sub potatoes for tender salad greens or gluten-free potatoes.

TRADITIONAL* 🍷	13
Artisan style old fashioned rosemary ham	
PHEASANT* 🍷 🍷	16
Hog & pheasant mortadella, pistachio, peperonata, Spanish Manchego cheese	
WATERFOWL* 🍷	15.5
Smoked Peking duck breast, porcini mushroom-truffle ragù	
THE ONE THAT DID NOT GET AWAY* 🍷	16
Wilted spinach, cold-smoked salmon	
HoLY CRaB!!*	15.5
Wild blue crab, fresh dill, dijon mustard	
FLORENTINE* 🍷	12.5
Wilted spinach, house made tomato jam Add - Hass avocado \$3	
TRUFFLED SQUASH* 🍷 🍷	14.5
Braised butternut squash, porcini & truffle mushrooms	

SIGNATURE BREAKFAST POUTINES

THE SOUL IN A BOWL™* 🍷	14
Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, slow cooked bacon lardons, brown butter hollandaise	
GOLD DIGGA* 🍷 🍷	17
Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, Berkshire roast pork, black truffles, brown butter hollandaise	
CHASING CHICKENS*	15
Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, smoked pulled chicken, brown butter hollandaise	
MEAT-LESS TO SAY* 🍷	14
Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, Hass avocado, ripe tomatoes, brown butter hollandaise	
CONFIT DE CANARD*	16.5
Poached eggs, duck fat fried herb potatoes, asiago, sous-vide duck confit, cranberry jam, brown butter hollandaise	
CHILL DA BISON OUT!* 🍷	17
Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, free-range bison chili, spices, pinto beans, cilantro pistou, brown butter hollandaise	
GET SHORTY RIB*	17
Poached eggs, duck fat fried herb potatoes, local cheese curds, Philly-style beef short-rib, bell peppers, red onions, mushrooms, brown butter hollandaise	
A-LOTT A-LAKS* 🍷	17.5
Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, cold smoked salmon, fresh dill, fried capers, brown butter hollandaise	
TUNA CRUDO* (limited quantities daily)	17
Poached eggs, Ahi tuna, Hass avocado, sesame, white soy sauce, pommes gaufrettes, cilantro crema	
CHUNKY LOBSTER SCRAMBLE (limited quantities daily)	18
Lobster & shrimp scramble, duck fat fried herb potatoes, shallots, green onions, American Asiago cheese, brown butter hollandaise	
HOG & SCALLOPS* (limited quantities daily) 🍷	19
Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, seared scallops, slow cooked bacon lardons, brown butter hollandaise	

Substitute fresh organic spinach or arugula for potatoes in any of our bowls OR
Sub 1/2 potatoes for spinach or arugula (no charge)

We are proud to be a part of the Vital Farm coop, which ensures all the eggs at OEB are organic, cage free, pasture raised, vegetarian fed eggs from small flock farms.

All flour used at OEB is GMO free.

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SIDES...

EGGSTRA EGG*	2	Whole Hass Avocado	3
Toasted Wheat Or Gluten Free Bread & Jam	3	Blistered Shishito Peppers	3
Bowl of Duck Fat Fried Herb Potatoes	5	Heirloom Tomatoes (Fried OR At Room temp)	4
Hand-Pinched Pierogies - Sour Cream	10	Hardwood Smoked Bacon	4
		Old Fashioned Shaved Rosemary Ham	4

My Blue Plate Specials

SCRAMBLED CRÊPE 🍷	13
Pasture raised eggs, mushrooms, tomatoes, peppers, spinach, sundried tomatoes, American Asiago cheese, brown butter hollandaise	
LOBSTER & SHRIMP CRÊPE (limited quantities daily)	18
Butter poached lobster & shrimp scramble, green onions, brown butter hollandaise & truffle pearls ADD 1/4 oz of organic Sturgeon caviar* 26	
MUSHROOM & HAM CRÊPE 🍷	15
Pasture raised eggs, seasonal mushrooms, rosemary ham, aged cheddar, porcini & white truffle ragù, brown butter hollandaise	
DOUBLE TROUBLE* 🍷	16
Two eggs over easy, double smoked bacon, aged cheddar, heirloom tomato, chipotle aioli, tender salad greens, Spanish Manchego, artisan brioche	
CROQUE MADAME* 🍷 🍷	18
Two sunny side eggs, rosemary ham, charred onions, aged cheddar, truffles, brown butter hollandaise, Spanish Manchego, black truffle carpaccio	
PIEROGIES & DUCK*	18
Hand-pinched pierogies, hardwood smoked bacon, pulled duck confit, green onions, two pasture raised eggs, raspberry vinaigrette, micro greens	
WE'VE GOT HUEVOS IN' NA BURRITO 🍷 GF	13
Tortillas, scrambled eggs, charred tomato salsa, fried pinto beans, blistered shishito peppers, cotija cheese, sour cream, chunky guacamole	
DUCK LEG & WAFFLE* 🍷	18
Sunny side egg, spicy caramel, pickled red onions, fennel, brown butter hollandaise, micro greens	
SMOKED HOG SPECK* 🍷	17
Cured & smoked hog, brioche, two pasture raised eggs over easy, chipotle aioli, tender salad greens, Spanish Manchego cheese	
FANCY AVOCADO TOAST*	17
Rye, garbanzo bean hummus, avocado, semi-dried tomatoes, pasture raised sous vide eggs, 600 day aged imported San Nicola prosciutto, tender salad greens, EVOO	

THREE EGG SCRAM-BLETTES

All of our Scram-blettes are served with duck fat fried herb potatoes, fresh fruit & artisan toast. Sub potatoes for tender salad greens or gluten-free potatoes.

THE LAKS* 🍷	17
Cold-smoked salmon, green onions, spanish capers, fresh dill	
FARMER JOHN'S DELIGHT 🍷	14
Hardwood smoked bacon, rosemary ham, green onions & field mushrooms	
VEGETABLE PRIMAVERA 🍷	13
Mushrooms, tomatoes, green onions, bell peppers, field spinach & cotija cheese	
GOTTA CHICK THIS OUT!	15
Hand-pulled smoked chicken, field spinach, semi-dried tomatoes & fresh fior di latte mozzarella	

FULLY WORTH THE CALORIES....

BANANA "CREAM PIE" FRENCH TOAST* 🍷	15
Brioche, banana cream, fresh banana, toasted almonds, fresh whipped cream	
BELGIAN WAFFLE* 🍷	11.5
Vermont maple syrup, salted butter, powdered sugar Add berries ... 2.5	
NUTELLA® FRENCH TOAST 🍷	13
Brioche, hazelnut gianduja, torched marshmallows, cocoa	
DO NOT EVEN GO THERE*	15
French style crêpe, vanilla custard, berries, banana, fresh whipped cream, pistachios & almonds, Vermont maple syrup	
NOT SO BORING BRIOCHE FRENCH TOAST	12
Cinnamon and orange blossom spiced French toast, Vermont maple syrup	
SWEET DREAMS ARE MADE OF THESE!!*	15
New York style cheesecake stuffed French toast, Bailey's crème anglaise	
FRENCH TOAST TRIFLE* 🍷	14
Brioche, Meyer lemon curd, market berries, pistachios, torched pavlovas	
BUTTERMILK GRIDDLE CAKES	11
Buttermilk, flour, cane sugar, whole eggs, butter	

GROWN UP SANDWICHES

Sandwiches are served with duck fat fried pommes gaufrettes.
Sub gaufrettes for tender salad greens.

HEIRLOOM · AVOCADO · FIOR DI LATTE 🍷	16
Artisan ciabatta, heirloom tomatoes, Hass avocado, fior di latte mozzarella, truffles, micro watercress, EVOO	
LAKS CROSTINI* 🍷	17
Hand-crafted cold smoked salmon, herbed cream cheese, pickled onions, shaved fennel, fried capers, EVOO	
I DARE YOU TO EXPENSE THIS! ADD 1 oz of organic Sturgeon caviar* 65	
BACON · WATERCRESS · TOMATO	15
Double smoked bacon, micro watercress, heirloom tomato, horseradish aioli, artisan ciabatta	
THE CLUCK NORRIS	14.5
Hand pulled smoked chicken, pesto mayo, heirloom tomato, cranberry jam, micro watercress, artisan ciabatta	
THE NOTORIOUS B.I.T. BURGER (8oz)*	16.5
White truffle aioli, the works, artisan brioche bun	
MOROCCAN STYLE FREE RANGE LAMB BURGER (8oz)*	16.5
Dill tzatziki, the works, artisan brioche bun	
VEGETABLE & GRAIN BURGER 🍷	15.5
Grains & legume burger, the works, fennel slaw, tomato jam, micro watercress, artisan ciabatta	
GRILLED CHEESE 🍷	12
Rye bread, salted butter, aged cheddar, grainy mustard, marinated red onions, cranberry jam	

* 18% gratuity will be added to parties of 8 or more *

🍷 Naturally Raised Pork 🍷 Wild Hog 🍷 Hand-Crafted Salmon Laks 🍷 Truffles
🍷 Contains Nuts 🍷 Vegetarian 🍷 Vegan 🍷 GF Gluten Free