

# All day Breakfast Every day

## HASHES

**BOGOTA** Two sunny side eggs,\* chorizo, roasted sweet and white potatoes, roasted red peppers, caramelized onions, cheddar cheese and kale.

**SONOMA** Two sunny side eggs,\* roasted squash, zucchini, garlic cloves, tomatoes, eggplant, potatoes, arugula and goat cheese.

**MILANO** Two sunny side eggs,\* crispy prosciutto, mushrooms, roasted tomatoes, spinach, provolone, basil pesto, potatoes and onions.

*All hashes served with a choice of fruit, English muffin, or O&F signature croquet. All hashes can be made into a burrito on whole wheat or flour tortilla with upcharge fee.*

## SANDWICHES

**GREEN EGGS & SAM** Two scrambled eggs, provolone, spinach, basil pesto and roasted tomatoes served on house-made focaccia.

**CITY FRENCH** Two scrambled eggs, black forest ham, brie and red pepper aioli, on a house-made croissant.

**SPOTT' ON** Two eggs over medium,\* sharp cheddar, bacon and garlic aioli served on a toasted brioche bun.

**BROSEPH** Two scrambled eggs, pastrami, jalapenos, caramelized onions, horseradish aioli and Swiss cheese on a toasted brioche bun.

*All breakfast sandwiches served with a choice of fruit, English muffin, or O&F signature croquet.*

## PLATES

**CAPRESE BENEDICT** Roasted tomatoes, basil pesto and spinach on English muffin, provolone cheese, poached eggs,\* hollandaise and balsamic. Served with garden green salad and roasted potatoes. *Add prosciutto or avocado with upcharge fee.*

**STRAWBERRY BASIL PANCAKES** Three fresh griddled pancakes, strawberry basil sauce, fresh berries and whipped cream. Served with a side of bacon.

**FARMHOUSE SCRAMBLE** Two scrambled eggs with roasted red peppers, caramelized onions, spinach and provolone. Served with a green salad roasted potatoes and toast. *Add chorizo or pulled pork with upcharge fee.*

**HUEVOS RANCHEROS** Two sunny side eggs,\* green chile, seasoned black beans, cheddar cheese, seared avocado, sour cream, cotija and cilantro layered on crispy corn tortillas.

**D-TOWN OMELETTE** Two scrambled eggs filled with red onions, roasted red peppers, diced ham and cheddar cheese, served with a green salad, roasted potatoes and toast. *Add chorizo or Beyond meatballs with upcharge fee.*

**SHAKSHUKA** North African dish of stewed tomatoes, spices, roasted red peppers, caramelized onions, cilantro, feta and two poached eggs.\* Served with salad and toasted baguette.

**D.F. BURRITO** Scrambled eggs, pulled pork, green chile, chimichurri, Swiss cheese, potatoes and onions wrapped in a white flour tortilla and smothered with house-made green chile, served with a garden salad.

**BASIC BREAKFAST** Two eggs,\* homefries and bacon, served with fruit, and a choice of English muffin, or O&F signature croquet and toast.

**YOGURT & GRANOLA** House-made granola layered with yogurt, honey, fresh berries and house-made compote.

*\*These items are undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of borne illnesses, especially if you have certain medical conditions.*

## Tartines

### SHEANEY

Toasted multigrain bread with goat cheese basil pesto, smashed avocado, roasted tomatoes and arugula, served with a garden salad.

*Add two sunny side eggs\* with upcharge fee.*

### FETTSTER

Smoked salmon layered on toasted rye bread with citrus caper cream cheese, cucumbers, tomatoes, red onions and spinach, served with a garden salad.

*Add two sunny side eggs\* with upcharge fee.*

## Shareables

**SWEET POTATOES & SHISHITO** Roasted sweet potatoes, shishito peppers, red pepper aioli, sesame seeds.

**PATATAS BRAVAS** Crispy red potatoes, smoked tomato sauce, crispy onions, garlic aioli, parmesan.

**EGGPLANT** Roasted eggplant, lemon caper relish.

**MUSSELS** Red curry steamed mussels, red onions, bean sprouts, tomatoes, cilantro, served with toasted baguette.

**ALBONDIGAS** Beyond meatballs, Moroccan red sauce, garlic aioli.

**TUNA AGUACHILE** Sashimi tuna\* marinated in a leche de tigre sauce with tomatoes, granny smith apples, red onions, cucumbers, red bell peppers, jalapeños and cilantro served with house-made tortilla chips.

**DIY BRUSCHETTA** Medley of roasted tomatoes, goat cheese pesto, smoked sea salt, balsamic reduction, toasted baguette.

**MEDITERRANEAN BOARD** House-made baba ghanoush and hummus, marinated olives, roasted tomatoes, feta, grape leaves & pita.

## Little Finchers *Ages 12 and under*

### BREAKFAST

**NAIA'S MORNING** Scrambled eggs & cheddar cheese with potatoes, toast and fruit.

**CUTEN** Yogurt with granola, blueberry compote, honey and fruit.

**THE ORION** One pancake topped with fresh berries, whipped cream and a side of fruit.

### LUNCH & DINNER

**B. VAUGHN'S CHOICE** PB & J on multigrain with kettle chips and a side of fruit.

**AVA'S BEAR** Grilled provolone & cheddar cheese sandwich on multigrain, with kettle chips and a side of fruit.

*Add chicken, turkey or ham with upcharge fee.*

**TURNER'S TWO** Buttered noodles, served with fruit.

*Add Beyond meatballs with upcharge fee.*

**LIL' OLLIE'S** House roasted chicken with roasted vegetables and a side of fruit.

**PLEASE INFORM STAFF OF ANY ALLERGIES.** All our menu items are available dairy free or vegetarian with slight modifications. Items are also available gluten free (with slight modifications) for an extra + 2 except for: tortillas and Farro salad.

# Plates

**CHICKEN** Mediterranean chicken skewers, stir fried farro, kale, roasted vegetables, chickpeas, chopped olives, cucumber dill yogurt sauce.

**SALMON** Pan roasted salmon\*, seared udon noodles, mushrooms, spinach, bean sprouts, cilantro and toasted sesame seeds with a red curry bisque.

**BURGER** All natural quarter pound beef burger\* served medium well, fried onions, fresh tomatoes, cheddar cheese, chimichurri, ancho aioli, arugula on a toasted brioche bun, served with a garden green salad and pickle.

*Sub Beyond burger or seared tuna\* with upcharge fee.*

**FISH TACOS** Three corn tortillas filled with blackened fish, coleslaw, roasted tomato salsa, cotija cheese, crema, cilantro and lime. *Sub seared tuna\* with upcharge fee.*

**BACON FRIED FARRO** Roasted vegetables, onions, spinach, cilantro, soy, sesame and bacon fried farro topped with 2 sunny side eggs.\*

**SEARED TUNA NICOISE** Our rendition of a Nicoise salad, served warm with crispy red and sweet potatoes, garbanzo beans, blistered grape tomatoes, shaved red onions, crispy bacon, spinach, poached egg,\* caper vinaigrette, olive tapenade, seared tuna.\*

**PASTA** Check out our specials board for our seasonal pasta dish.

*\*These items are undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of borne illnesses, especially if you have certain medical conditions.*

# Salads & Soups

**CAESAR** Romaine lettuce, imported white anchovies, parmigiano-reggiano, house-made croutons and caesar dressing.

**QUINOA** Quinoa, honey roasted carrots, dried cranberries, goat cheese, arugula, almonds and citrus herb vinaigrette.

**FARRO** Kale, farro, carrots, chickpeas, feta cheese, grape tomatoes, golden raisins, granny smith apples, toasted sunflower seeds and apple cider vinaigrette.

**MAMA PHAMS** House roasted chicken, spinach, romaine, cabbage, onions, cilantro, carrots, bean sprouts, cucumbers, roasted peanuts, sesame vinaigrette and sesame tuile.

**FRANKLIN** House roasted turkey, bacon, avocado, onions, dried cranberries, tomatoes, spinach, romaine with house-made croutons and tarragon vinaigrette.

**DAILY SOUPS** Ask about today's selections.

*Change your salad to a wrap in a whole wheat or flour tortilla with upcharge fee.*

## ADD PROTEINS WITH UPCHARGE FEE

HOUSE ROAST CHICKEN BREAST

HOUSE ROAST TURKEY BREAST

PAN ROASTED SALMON\*

SEARED TUNA\*

# Sandwiches

*Pickles available upon request. All sandwiches are served with chips unless noted otherwise. Substitute a garden salad, fruit salad, deli salad or soup with upcharge fee.*

## SERVED COLD

**BUN ME** House roasted chicken, cucumbers, jalapeno, cilantro, romaine, pickled vegetables, garlic aioli and soy on a baguette.

**LUCA** Salame, prosciutto, capicola, ham, parmesan, provolone, red onions, roasted tomatoes, arugula, olive tapenade, crushed red chili's and garlic aioli on baguette.

**ANKARA** House roasted turkey, brie, granny smith apples, arugula and a walnut aioli on baguette.

**BENNETT** Goat cheese basil pesto, roasted squash, zucchini, eggplant, tomatoes, red peppers and caramelized onions, olive tapenade, and spinach on ciabatta.

**CASHMAN** House roasted beef, caramelized onions, roasted red peppers, roasted garlic, brie, arugula, horseradish aioli on baguette.

**WOODY WOOD** House roasted turkey, smashed avocado, bacon, tomato, lettuce, Swiss cheese, cranberry relish and tarragon aioli on ciabatta.

## SERVED HOT

**JAMAL** Blackened fish, garlic aioli, capers, Swiss cheese, coleslaw, smashed avocado and roasted tomato on ciabatta.

**REUBEN** Pastrami, Swiss cheese, sauerkraut and Russian dressing on marbled rye.

**RACHEL** Reuben's cute cousin with house roasted turkey, Swiss cheese, coleslaw and Russian dressing on marbled rye.

**YOSHI** House roasted chicken, black forest ham, ancho chili aioli with Swiss cheese, caramelized onions, sautéed mushrooms and spinach on ciabatta.

**HENS CAN CROW** House roasted chicken, basil pesto, provolone, roasted tomatoes and spinach on focaccia.

**CUBANO** Black forest ham, house roasted mojo pork, Swiss cheese, yellow mustard, dill pickles and whipped butter on ciabatta.

**NICO** Shaved carne asada, caramelized onions, green chile, roasted mushrooms, Swiss cheese, spinach, chimichurri and ancho chile butter on baguette. *Make it a dip with au jus with upcharge fee.*

**NIKKA** Nico's older sister with house roasted turkey, caramelized onions, green chile, roasted mushrooms, Swiss cheese, spinach, chimichurri and ancho chile butter on baguette. *Make it a dip with au jus with upcharge fee.*

**DIRTY DIANA** Beyond meatballs, North African tomato sauce, red chili flakes, garlic aioli, provolone and parmesan on a toasted baguette with a garden green salad.

3 - 5pm Daily

# Happy Hour

3 - 5pm Daily

**DIY BRUSCHETTA** Medley of roasted tomatoes, goat cheese pesto, smoked sea salt, balsamic reduction, toasted baguette.

**ALBONDIGAS** Beyond meatballs, Moroccan red sauce, garlic aioli.

**EGGPLANT** Roasted eggplant, lemon caper relish.

**MUSSELS** Red curry steamed mussels, red onions, bean sprouts, tomatoes, cilantro, served with toasted baguette.

**SHISHITO PEPPERS** Shishito peppers with smoked sea salt.

**TUNA AGUACHILE** Sashimi tuna\* marinated in a leche de tigre sauce with tomatoes, granny smith apples, red onions, cucumbers, red bell peppers, jalapeños and cilantro served with house-made tortilla chips.

**MEDITERRANEAN BOARD** House-made baba ghanoush and hummus, marinated olives, roasted tomatoes, feta, grape leaves & pita.

BEER  
COCKTAIL

WINE  
SAUVIGNON BLANC  
MONTEPULCIANO

CHAMPAGNE

SANGRIA  
GLASS  
CARAFE

**NEED TO FEED A GROUP?** Ask us about catering, box lunches, private cocktail parties, holiday menu planning, or special events.