

● **A.M. SAMMIES** ●

All sandwiches served with choice of fruit, mixed green salad or O&F signature crognet. Can be made on GF bread +3

PAMPAS

pastrami, over-easy eggs*, chimichurri, spinach, red onion, garlic aioli, choice of everything or plain bagel • 15

HIGH FIVE

sunny side eggs*, five spice candied bacon, cheddar cheese, green onions, sriracha aioli, brioche bun • 13

GREEN EGGS & SAM VG

scrambled eggs, provolone cheese, spinach, basil pesto, roasted tomatoes, focaccia • 13

CITY FRENCH

scrambled eggs, black forest ham, brie cheese, red pepper aioli, croissant • 13

● **HASHES** ●

All hashes served with choice of fruit, english muffin, or O&F signature crognet. All hashes can be made into a burrito with a white or wheat flour tortilla for +2

GENOA

sunny side eggs*, choice of salumi or scrambled tofu, mushrooms, roasted tomatoes, spinach, provolone cheese, basil pesto, potatoes, onions • 15

BOGOTA

sunny side eggs*, chorizo, roasted sweet and white potatoes, roasted red peppers, caramelized onions, cheddar cheese and kale • 15

WILLIAMSBURG

sunny side eggs*, pastrami, potatoes, bacon roasted cabbage, caramelized onions, scallions, dijonnaise • 15

● **TARTINES** ●

All tartines served with mixed green salad. add two eggs +3*

ABBOT KINNEY VG

smashed avocado, green olives, pickled fennel, parsley, smoked sea salt, rosemary garlic sourdough • 15

LYON GF

smoked salmon, "caviar", citrus dill cream cheese, pickled onions, crispy capers, potato cake • 17

CROQUE MADAME

sunny side eggs*, ham, swiss cheese, béchamel, dijonnaise, rosemary garlic sourdough • 15.50

SEVILLE

tuna conserva, olive tapenade, pickled fennel and onions, spinach, lemon caper aioli, preserved egg yolk, crispy capers, rosemary garlic sourdough • 18

● **BREAKFAST PLATES** ●

ADD: chorizo, bacon, pulled pork, sausage patty, ham, avocado, or extra eggs +3 | prosciutto +5

FARMHOUSE SCRAMBLE VG

scrambled eggs or scrambled tofu, provolone cheese, roasted red peppers, caramelized onions, spinach, mixed green salad, roasted potatoes, toast • 15.50

QUICHE LORRAINE

black forest ham, gruyere cheese, mixed green salad • 14

D-TOWN OMELETTE

scrambled eggs, diced ham, cheddar cheese, roasted red peppers, red onions, mixed green salad, roasted potatoes, toast • 16

BREAKFAST TACOS GF/VG

scrambled eggs or scrambled tofu, smashed avocado, black beans, roasted tomato salsa, cheddar cheese, cotija cheese, roasted potatoes, corn tortillas • 14

BENEDICT CAPRESE VG

poached eggs*, roasted tomatoes, spinach, basil pesto, english muffin, provolone cheese, hollandaise, balsamic reduction, mixed green salad, roasted potatoes • 15

SHAKSHUKA VG

north african dish of stewed tomatoes, spices, roasted red peppers, caramelized onions, feta cheese, poached eggs*, cilantro, mixed green salad, toasted baguette • 15.75

YOGURT & GRANOLA GF/VG

house-made granola, greek yogurt, fresh berries, house-made compote, honey • 10

D.F. BURRITO

scrambled eggs, pulled pork, cheddar cheese, pico de gallo, green chile, mixed green salad, roasted potatoes • 15.50

BASIC BREAKFAST

two eggs*, bacon, roasted potatoes, fruit, choice of english muffin or O&F crognet and toast • 14

HUEVOS RANCHEROS VG

sunny side eggs*, cheddar cheese, green chile, seasoned black beans, seared avocado, sour cream, cotija cheese, cilantro, crispy corn tortillas • 15.50

PANCAKES GF/VG

lemon pancakes, whipped ricotta, macerated blueberries, candied lemon • 12.50

OVERNIGHT OATS WITH MUESLI GF/VGN

oats, oat milk, walnuts, golden raisins, dehydrated cranberries, chia seeds, toasted quinoa, toasted pepitas • 13

● **SALADS, BOWLS & SOUPS** ●

ADD: house-roasted chicken breast or turkey breast +3 | seared salmon +6 | seared tuna* +6 | grilled steak +8 | plant-based chicken +4 | crispy tofu +4*

HAIL CAESAR SALAD GF/VGN

kale, romaine, sesame almond duqqa, toasted quinoa, roasted pine nut dressing • 14.50 full • 8.50 half

QUINOA SALAD GF/VG

tri-color quinoa, arugula, honey roasted carrots, dried cranberries, roasted almonds, goat cheese, citrus herb vinaigrette • 16.50 full • 11.50 half

GODDESS SALAD GF/VG

cucumber, avocado, radish, mint, crispy capers, green goddess dressing • 15.50 full • 9.50 half

FATTOUSH SALAD VG

romaine, cucumbers, tomatoes, red peppers, onion, mint, pickled turnips, toasted pita, parsley, za'atar, grilled lemon, sumac vinaigrette • 15.50 full • 11.50 half

FRANKLIN SALAD

house-roasted turkey, bacon, avocado, spinach, romaine, tomatoes, red onion, dried cranberries, croutons, tarragon vinaigrette • 16.50 full • 11.50 half

MATZO BALL SOUP house-roasted chicken, carrots, celery, dill • 9.95 | *ask about about our rotating vegetarian soup* • 4.95 cup • 6.95 bowl

BUDDHA BOWL GF/VGN

crispy sesame crusted tofu, wild rice, spinach, seasoned cucumbers, red peppers, cabbage, pickled jalapeños, carrots, bean sprouts, cilantro, spicy soy, peanut sauce • 16 | *add tuna poke* +6*

FARRO BOWL VG

farro, kale, honey-roasted carrots, chickpeas, grape tomatoes, golden raisins, granny smith apples, roasted sunflower seeds, feta cheese, apple cider vinaigrette • 16.50

PHOENICIAN BOWL

beef kofta, hummus, baba ganoush, pickled turnips, fennel, sumac onions, chickpeas, roasted tomatoes, olives, turmeric tahini, schug, pita • 16

LA JEFA BOWL GF

pulled pork, avocado, black beans, fresh pico de gallo, pickled cabbage, jalapeños, wild rice, roasted pepitas, cotija cheese, creamy cilantro sauce • 16

| all bowls can be made into a burrito with a white or wheat flour tortilla for +2

● **LUNCH FAVORITES** ●

BUCATINI VG

tomato sugo, whipped ricotta, basil, spicy breadcrumbs • 16

STEAK FRITES GF

hanger steak served medium*, french fries, bordelaise, schug • 20

THAI RED CURRY GF/VG

choice of pan roasted salmon* or crispy tofu steak, roasted fennel, turnips, carrots, wilted spinach • 19

O&F BURGER

all natural quarter pound beef burger* cooked medium well, cheddar cheese, arugula, tomatoes, crispy onions, chimichurri, ancho chile aioli, toasted brioche bun, mixed green salad • 17

NIÇOISE GF

achiote rubbed seared tuna,* crispy bacon, deviled egg, crispy sweet and red potatoes, garbanzo beans, blistered tomatoes, spinach, pickled onions, crispy capers, herb vinaigrette • 18

● **SANDWICHES** ●

All sandwiches served with kettle chips. Can be made on GF bread +3. SIDE SUBS: cup of daily vegetarian soup or mixed green salad +2

WOODY WOOD

house-roasted turkey, bacon, smashed avocado, tomato, lettuce, swiss cheese, cranberry relish, tarragon aioli, ciabatta • 15.50

ASHBURY VG

herbed goat cheese, spinach, roasted garlic, pickled beets, roasted pepitas, focaccia • 15

LUCA

salami, prosciutto, capicola, ham, parmesan, provolone cheese, roasted tomato, arugula, olive tapenade, red onion, crushed red chilis, garlic aioli, baguette • 16

ANKARA

house-roasted turkey, brie cheese, granny smith apples, arugula, walnut aioli, baguette • 15

CURRY BIRD

curried chicken and turkey salad, golden raisins, celery, red onion, lettuce, house-made croissant • 15

CASHMAN

house-roasted beef, brie cheese, arugula, roasted red peppers, caramelized onions, roasted garlic, horseradish aioli, baguette • 15

SERVED HOT

PAISAN

roast pork, provolone cheese, broccoli bagna càuda, kale, crushed chilis, garlic aioli, baguette • 16

SAIGON SAMMIE VG

plant-based crispy chicken, cucumbers, pickled carrots, bean sprouts and jalapeños, cilantro, sriracha aioli, baguette • 16

NICO

choice of shaved carne asada or house-roasted turkey, swiss cheese, roasted mushrooms, spinach, caramelized onions, green chile, chimichurri, ancho chile aioli, baguette • 16.50 | *add beef au jus +2*

FULL OF SEOUL VG

gochujang glazed crispy chicken or crispy plant-based chicken, seasoned cucumbers, asian slaw, garlic aioli, brioche bun • 15.50

CUBANO

black forest ham, house-roasted mojo pork, swiss cheese, dill pickles, yellow mustard, whipped butter, ciabatta • 15.50 | *try it media noche style: grilled onions and garlic mojo dip +2*

REUBEN

choice of pastrami or turkey, swiss cheese, sauerkraut, russian dressing, double baked rye • 16.50

DINNER STARTING MAY 24th FROM 3-9pm EVERY DAY!

GF = gluten free | VG = vegetarian (may contain eggs or dairy) | VGN = vegan | Most items can be modified to suit dietary restrictions, ask about our pocket menus.

NOTICE TO OUR GUEST: Gratuities are shared by all hourly employees. A 7.5% equitable pay surcharge will be added to your bill before tax. Please notify a manager if you prefer not to participate and we'll gladly remove the charge.

*INFORM OUR TEAM OF ANY DIETARY RESTRICTIONS: *These items are undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses, especially if you have certain medical conditions.*