

# FARM FRESH CLASSICS

SERVED WITH OUR TWICE FRIED POTATOES THAT ARE COOKED IN NATURAL DUCK FAT OR CHOOSE ARUGULA SALAD MIX, OR GLUTEN-FREE POTATOES.

## CLASSIC BREAKFAST\* 🐷 13

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

## LIGHTEN UP

## 1 FARM FRESH PASTURE RAISED EGG, ANY STYLE\* 8

with fresh fruit, choice of toast

## 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 🌱 V 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 ARUGULA SALAD MIX OR GLUTEN-FREE POTATOES.

## TRADITIONAL\* 🐷 14

Artisan style old fashioned rosemary ham

## PHEASANT\* 🐷 16.5

Hog & pheasant mortadella, pistachio, pepperonata, Spanish Manchego cheese

## HoLY CRaB!!\* 16

Wild blue crab, fresh dill, dijon mustard

## FLORENTINE\* 🌱 15.5

Wilted spinach, house made tomato jam. Hass avocado (vegetarian with gluten-free potatoes or greens)

## TRUFFLED SQUASH\* 🌱 15

Braised butternut squash, truffle mushrooms (vegetarian with gluten-free potatoes or greens)

## THREE EGG SCRAM-BLETTES

ALL OF OUR SCRAM-BLETTES ARE SERVED WITH DUCK FAT FRIED HERB POTATOES, FRESH FRUIT & ARTISAN TOAST. SUB POTATOES FOR ARUGULA SALAD MIX OR GLUTEN-FREE POTATOES.

## FARMER JOHN'S DELIGHT 🐷 15

Hardwood smoked bacon, rosemary ham, green onions & field mushrooms

## VEGETABLE PRIMAVERA 🌱 14

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

# OUR SIGNATURE BREAKFAST POUTINES

## THE SOUL IN A BOWL™ @\* 🐷 15

Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, slow cooked bacon lardons, brown butter hollandaise

## GOLD DIGGA\* 🐷 18

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

## CONFIT DE CANARD\* 17

Poached eggs, duck fat fried herb potatoes, asiago, sous-vide duck confit, cranberry jam, 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 (vegetarian with gluten-free potatoes or greens)

## GET SHORTY RIB\* 19

Poached eggs, duck fat fried herb potatoes, local cheese curds, Philly-style beef short-rib, bell peppers, red onions, mushrooms, brown butter hollandaise

## CHUNKY LOBSTER SCRAMBLE\* 20

(limited quantities daily)  
Lobster & shrimp scramble, duck fat fried herb potatoes, shallots, green onions, American Asiago cheese, brown butter hollandaise

## HOG & SCALLOPS\* 🐷 20

(limited quantities daily)  
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 MIX FOR POTATOES IN ANY OF OUR BOWLS OR SUB ½ POTATOES FOR SPINACH OR ARUGULA MIX (NO CHARGE)

# MY BLUE PLATE *Specials*

## SCRAMBLED CRÊPE 🌱 14

Pasture raised eggs, mushrooms, peppers, spinach, sundried tomatoes, American Asiago cheese, brown butter hollandaise

## LOBSTER & SHRIMP CRÊPE (limited quantities daily) 20

Butter poached lobster & shrimp scramble, green onions, brown butter hollandaise & truffle pearls  
+ ADD 1/4 oz of organic Sturgeon caviar\* + 26

## 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, aged cheddar, truffles, brown butter hollandaise, Spanish Manchego, black truffle carpaccio, artisan brioche

## PIEROGIES & DUCK\* 🐷 18

Hand-pinched pierogies, hardwood smoked bacon, pulled duck confit, green onions, two sunny side up pasture raised eggs, raspberry vinaigrette, micro greens

## HUEVOS IN' NA BURRITO 🌱 GF 14

Tortillas, scrambled eggs, charred tomato salsa, fried pinto beans, blistered shishito peppers, cotija cheese, sour cream, chunky guacamole

## 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

# SIDES...

EGGSTRA EGG*	2
Toasted Wheat Or Gluten Free Bread & Jam	3
Bowl of Duck Fat Fried Herb Potatoes	5
Whole Hass Avocado	3
Blistered Shishito Peppers	3
Heirloom Tomatoes (Fried OR At Room temp)	4
Hand-Pinched Pierogies Sour Cream	10
Hardwood Smoked Bacon 🐷	4
Old Fashioned Shaved 🐷 Rosemary Ham	4
Maple Pork Bangers 🐷	4
Chicken Blueberry Bangers 🐷	4
Pheasant & Pistachio Mortadella 🌱	5
¼ oz Organic Sturgeon Caviar	26

## EGGS

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.

---> Ask your server how to bring home (30) resh Pasture-Raised OEB Eggs

## FLOUR

All flour used at OEB is GMO free.

## SAUSAGES

Our sausages are a proprietary recipe that is created in partnership with local butchers.

## MEAT

All OEB Meats are gluten-free

## DUCK FAT

Did you know? We use duck fat in our cooking processes as it is a more stable oil with a higher smoking point. Cooking with duck fat provides health benefits and superior flavor.

## BREADS

OEB bread is locally & artisan made.

# Fully Worth the Calories....

## BELGIAN WAFFLE 🌱 GF 13

Vermont maple syrup, salted butter, powdered sugar + Add berries + 2.5

## NUTELLA® FRENCH TOAST 🌱 14

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 13

Cinnamon and orange blossom spiced French toast, Vermont maple syrup

## FRENCH TOAST TRIFLE 🌱 15

Brioche, Meyer lemon curd, market berries, pistachios, torched pavlovas

## BUTTERMILK GRIDDLE CAKES 12

Buttermilk, flour, cane sugar, whole eggs, butter

# GROWN UP SANDWICHES

SANDWICHES ARE SERVED WITH DUCK FAT FRIED POMMES GAUFRETTES. SUB GAUFRETTES FOR ARUGULA SALAD MIX.

## HEIRLOOM. AVOCADO. FIOR DI LATTE 🌱 16

Artisan ciabatta, heirloom tomatoes, Hass avocado, fior di latte mozzarella, truffles, micro watercress, EVOO

## THE CLUCK NORRIS 15

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

## GRILLED CHEESE 🌱 13

Rye bread, aged cheddar, grainy mustard, marinated red onions, cranberry jam

\*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.



Free-Range Pork



Contains Nuts



Truffles



Vegetarian



Vegan



Gluten Free

GOOD MORNING