

Starters

Broccoli & Cheddar Soup *with* Duck Confit ... 10.00

Creamy Oyster Chowder*

Potatoes, Mirepoix Vegetables, Applewood Bacon, Lemon, Herbs + light Cream ... 14.00

Sauteed NC Shrimp Panzanella

Oyster Mushrooms, roasted Red Peppers, Fennel, Arugula, Red Onions, Capers
+ Balsamic-Lemon Vinaigrette ... 12.00

Fried Chicken Livers

Spinach, pickled Red Onions + Applewood Bacon Vinaigrette ... 10.00

Braised Pork Cheeks

Long Grain Rice & Julienned Vegetables *wrapped in a* Banana Leaf,
Star Anise & Soy-Ginger-Brown Sugar Broth
+ Traditional Sambal Sauce *on the side* ... 14.00

Rice Flour Domestic Calamari

Soy-Brown Sugar Roasted Mushrooms, Green Onions,
Tender Greens + Creamy Ginger Dressing ... 13.00

Roasted Veal Meatballs

Chitarra cut Pasta, Portobello Mushrooms, Fennel, red Onions, Capers + Tomato Cream ... 13.00

Pepper Seared Rare Tuna Sashimi*

Baby Shiitake-Wheat Noodle Salad, crisp Wonton, Nori pickled Cucumbers,
Ika Salad, pickled Ginger + Soy-Dashi Sauce *and* Wasabi ... 14.00

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 ... 11.00

Classic OB Caesar*

Crisp Romaine, Pecorino Cheese, toasted Croutons + Lemon-White Anchovy Dressing... 10.00

Autumn Bistro Salad

Fall Greens, roasted Peanuts, Apples, Red Onions, Hard Boiled Egg + Pimento Cheese
on Cracker *and* Bread & Butter Vinaigrette ... 12.00

Big Plates

Pan Roasted Duck Breast*

Asparagus, Scarlet Runner Beans, Duck Confit
& Saffron-White Wine Poached Mirepoix Vegetables
+ Orange-Grand Marnier Preserves ... 32.00

Grilled Heritage Breed Pork Chop topped "Saltimbocca Style"*

House made Mozzarella, Prosciutto Ham, fresh Sage *with* Cannellini Beans, roast Garlic,
roasted Red Peppers, & Arugula + Tomato Cream ... 28.00

Grilled Yellowfin Tuna*

Boulangère Fingerling Potatoes, Pancetta, caramelized Onions, Spaghetti Squash
+ Arugula-Pumpkin Seed Pesto & fried Sage... 29.00

Pan Seared Sea Scallops*

Potato Gnocchi, Oyster Mushrooms, roasted Red Peppers, Spinach + Herb Salsa Verde ... 32.00

Grilled Six Bone Rack of Lamb*

Fava Beans, Artichoke Hearts, roasted Red Peppers,
Carrots, Ivory Lentils, Olives + Feta Cheese,
Lemon & Fresh Dill ... 34.00

Roasted Semi-Boneless Half Chicken

Heirloom Grits, Bullman's Collards, Trinity Vegetables, NC Shrimp + Chorizo Sausage Gravy ... 25.00

Grilled Angus Beef Tenderloin or New York Strip*

Danish Blue Cheese Potato Croquette,
Pan Roasted Asparagus, Pearl Onions, Greens
+ Toasted Black Pepper-Horseradish Cream
... *Tenderloin* - 36.00 ... *N.Y. Strip* - 32.00

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