



***Brunch Menu is Only Available to Private Parties***

***Appetizers***

Creamy Cauliflower Bisque  
Pumpnickel Crumbs, Chives, Lemon Oil

OHS Mixed Green Salad  
Chef's Creation of the Day

New Zealand Angus Beef Bites  
Horseradish Aioli, Garlic Butter, Parker House Roll

Egg & Goat Cheese Tartine  
Soft Cooked Egg, Goat Cheese, Whole Mustard Vinaigrette, Toasted Country Bread

Smoked Salmon Carpaccio  
Sieved Egg, Cucumbers, Red Onions, Dill, Lemon Crème Fraîche, Russian Rye

OHS Burrata  
Fall Spiced Red Wine Poached Pear, Thyme, Smoked Almond Crumble, Toasted Brioche

***Entrees***

OHS French Toast  
Berries, Whipped Ricotta, Maple Syrup

Quiche  
Choice of Broccoli & Cheese or Ham & Cheese

Pappardelle Pasta  
Pecorino, Chive, Creamy Tomato & Sausage Ragù

OHS Mussel Pot  
Chorizo, Saffron, Garlic Cream, Roasted Garlic & Olive Oil Bread

OHS BLT  
Brown Sugar Glazed Bacon, Basil Aioli, Onion Bun, Hand Cut Fries

8 oz. Wagyu Burger  
Gruyere Cheese, Cornichon Chutney, Wholegrain Mustard Aioli, Toasted Brioche, Hand Cut Fries

a 20% gratuity is included for all parties of 5 or more. Please let your waiter know if you have food allergies or concerns. (v) vegetarian (\*) can be made vegetarian upon request. as advised by the local health department, consuming raw or undercooked meat, seafood + eggs may increase your risk of foodborne illness.