

NIBBLES

WARM OLIVES herb infused extra virgin olive oil	6
ROASTED POTATOES parsley, herb infused extra virgin olive oil	8
CHICKEN WINGS roasted garlic confit aioli	9
SHOESTRING FRIES + truffle herb parmesan 4	8
SALMON TOAST beet cured gravlax, dill, capers, pesto schmear, pickled red onions, grilled sourdough toast	14
MESCLUN SALAD balsamic vinaigrette, focaccia cracklings seasonal greens, fruits, vegetables, herbs	10
add ons: beet cured salmon gravlax 5 avocado 4 poached egg 3	

SANDWICH

CRISPY SANDWICH korean style crispy fried chicken, soy maple glaze brioche bun, pickle dill, fermented pepper aioli	15
BRAISED BEEF SANDWICH red wine braised beef, onion marmalade cheese, fire roasted peppers, garlic dijonaise	17
DOUBLE CHEESEBURGER double alberta beef patty, brioche milkbun, stretchy cheese, dijon mustard, onions, pickle dill fermented pepper aioli	18
add ons: avocado 4 fried egg 3 cheese 3 shoestring fries & garlic aioli 4 cured lamb strips "lamb bacon" 6	

BRUNCH

MORNING AVOCADOS grilled sourdough toast, smashed herbed avocado, + beet cured salmon gravlax 4	14
TOASTY MILKBREAD creamy whipped ricotta, cinnamon french toast, seasonal berry angostura compote	18
CHICKEN & WAFFLES korean style crispy fried chicken, togarashi, soy maple glaze, yeasted belgian waffle	21
CLASSIC BREAKFAST double fried eggs, cured lamb strips, garden salad, chicken sausage, grilled sourdough toast	19
add ons: roasted potatoes 4 toasty milkbread 4 avocado 4 cured lamb strips "lamb bacon" 6 poached egg 3	
EGGS BENEDICT	
AVO BENNY smashed herbed avocado, honey garlic tahini	22
LAMB BENNY fire grilled amb, maple glaze, honey garlic tahini	24
BEEF BENNY montreal style smoke beef, dijon roasted garlic aioli	22
SALMON BENNY beet cured salmon gravlax, herb schmear, pickled red onions, dill, capers	23
benny always comes with: house made wholewheat - rye sourdough grilled toast, hollandaise, togarashi, two poached eggs, roasted herb potatoes & seasonal garden salad	

STARTER

BREAD & BUTTER brioche milkbuns or sourdough, maple butter	3
FOCACCIA & OLIVE OIL focaccia, balsamic vinegar, garlic herb infused olive oil	3
SOUP OF THE DAY! + sourdough cheese toast 4	8
FLATBREADS eight inches "pizzette" style puffy flatbreads, good for shareable starters	
BOLOGNESE mozzarella, slow-cook beef bolognese, herbs	12
ROMESCO capsicum, mozzarella, almonds & hazelnuts, parsley	14
PESTO basil emulsion, parmesan reggiano, ricotta, pinenuts	15
POTATO gorgonzola cheese, rosemary, roasted potato	13
MORNING WINE suggested seasonal wines and wine base cocktails for brunch, lunch or beyond!	10
HOUSE WINE ^{5oz} let us surprise you with our curated house wine! red white rose bubbles cider	
BELLINI ripe peaches meet delicate elderflower blend with bubbly wine	
MIMOSA bubbly and bright, a classic mix of champagne and fresh orange juice	
FRENCH 75 sophisticated blend of gin, prosecco, lemon juice, sweet and citrusy	

bubbly lemonades blueberry mango mango peach cucumber lime	6
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cafe hours: 8:00am - 4:00pm
brunch hours: 9:30am - 3:00pm
Tuesdays - Sundays

475 8 St SW, Calgary,
AB T2P 5R4
orabreadwine.com

