


AMERICAN CUISINE REDEFINED

LAST UPDATED: 13 Feb, Twenty Eighteen

DINNER**NO. 1 FIRSTS****PORK NUGGETS**

confit pork, smoked mozzarella, jalapeño, bbq sauce

PIG WINGScoffee-rubbed shanks, Texas Pete butter sauce, pickled vegetable **NOT-SO-STANDARD CHEESE FRIES**

aged cheddar Mornay sauce, gouda, pickled peppers, pickled onions

DIP DUO




roasted pepper queso, guacamole, warm tortilla chips

CHICKPEA CALAMARI*chickpea flour, arugula, pepperoncini, Calabrian chill aioli **LEEK FONDUE**


goat cheese, fontina, gruyere, dark beer, crostini

JUMBO SHRIMP COCKTAIL*

house cocktail sauce, lemon chive aioli

SALADS OR SOUP**SOUP OF THE DAY****LITTLE HOUSE**mixed lettuces, dried pear, macadamia nut, pickled onion, Manchego, apple cider vinaigrette **CAESAR**jalapeño cornbread croutons, Parmigiano Reggiano  *option***BG**baby kale mix, heirloom carrots, honey crisp apple, pecans, watermelon radish, Manchego, honey mustard dressing **CHOP CHOP**mixed greens, arugula, carrots, broccoli, radicchio, smoked edamame, chickpeas, provolone, pepperoncini, cider oregano vinaigrette 

ADD: GRILLED OR FRIED CHICKEN \$4, HANGER STEAK \$6, JUMBO SHRIMP \$7.5, FAROE ISLAND SALMON \$6 TO ANY OF THE ABOVE SALADS

SHRIMP LOUIE*jumbo gulf shrimp, avocado, tomato, iceberg boat, Louie dressing **SANDWICHES***CHOICE OF FRIES, CHIPS, OR COLESLAW***THE O BURGER***steakburger, bacon, aged white cheddar, B&B pickle, caramelized onions, dijonnaise, house brioche bun  *option***BEST CHICKEN FRIED CHICKEN**




Diamond Crystal buttermilk battered, baby Swiss, spicy slaw, B&B pickles, lemon chive mayo, house brioche bun

PRIME RIB DIP*


slow-cooked prime rib, au jus, horseradish sauce, aged provolone, bolillo bread

BREAD**BREAD & BUTTER**


ciabatta loaf, salted butter

SOUTH OF THE BORDER**TACO PLATTERS**local soft corn tortillas, guacamole, roasted tomato salsa, kale slaw  BRAISED SMOKED PORK pickled onions RED SNAPPER* cajun remoulade CHILE SHREDDED CHICKEN cilantro FILET MIGNON* grilled, roasted poblano, onions**SEAFOOD & PASTA****FAROE ISLAND SALMON***seared, sautéed cabbage, smoked bacon, coriander vinaigrette, roasted root vegetables **RUBY RED TROUT***Louisiana spiced, collard slaw, charred broccoli **SHRIMP & GRITS***grilled shrimp, sautéed spinach, creamy cheese grits, andouille sausage & sweet corn, spicy creole butter **ARTICHOKE CARBONARA**bucatini, English peas, hearts of palm, Parmigiano Reggiano, black pepper, fried egg**
ADD JUMBO SHRIMP \$7.5**AUTUMN VEGETABLE BOLOGNESE**

spaghetti, mascarpone, squash, eggplant, wild mushroom, grana padano

MEATS & BIRDS **AMISH CHICKEN**roasted, celery salad, herb butter, roasted garlic sauce, wild mushroom, cauliflower rice  *option* **CHICKEN FINGER PLATTER**

house slaw, fries, garlic ranch, honey mustard

 **AGED PORK CHOP***sautéed spinach, great northern beans, grilled pink lady apple  **FILET MIGNON MEATLOAF***

seared, English peas, heirloom carrots, tomato jam, good o' mashed potatoes

 **MIDWEST BLACK ANGUS FILET***

8oz, cocoa crusted, red wine butter, fries

 **HANGER STEAK***

onion jam, watercress sauce, herbed butter, good o' mashed potatoes

CHOOSE ANY THREE SIDES AND
MAKE IT A MEAL FOR \$17

HOUSE FRENCH FRIES 7

GOOD O' MASHED POTATOES  6

MAC & CHEESE 3 cheese blend, crushed potato chips 8

CREAMY CHEESE GRITS  8S
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ROASTED ROOT VEGETABLES

lemon vinaigrette, feta  8

CAULIFLOWER FRIED RICE 7

CHARRED BROCCOLI soy lime chile 6

 gluten free option - must request gluten free

** These items may be served raw or under cooked.

* Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.