

## AMERICAN CUISINE REDEFINED

LAST UPDATED: 22 Feb, Twenty Seventeen

## DINNER

### NO. 1 FIRSTS

#### PORK NUGGETS\*

confit pork, smoked mozzarella, jalapeño, bbq sauce

#### SLOPPY JOES\*

white cheddar, B&B pickles, steamed buns

#### DIP DUO

roasted pepper queso, guacamole, warm tortilla chips

#### ASPARAGUS TOAST

kale-walnut pesto, aged gouda, fried egg\*\*

brioche toast  option

#### CHICKPEA CALAMARI

chickpea flour, arugula, pepperoncini, Calabrian chile 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

#### THREE PIGGIES

fried pork tenderloin, ham, applewood bacon, red onion, chile aioli, brioche bun

### BREADS

#### GRUYÈRE POPOVERS


smoked bacon butter, fleur de sel

#### 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

### SEAFOOD & PASTA

#### FAROE ISLAND SALMON\*

seared, sautéed cabbage, smoked bacon, coriander vinaigrette, choice of one side 

#### RUBY RED TROUT\*

Louisiana spiced, collard slaw, choice of one side 

#### ARTICHOKE CARBONARA

bucatini, English peas, hearts of palm, Parmigiano Reggiano, black pepper, fried egg\*\*

ADD JUMBO SHRIMP \$7.5

#### SAN MARZANO

maltagliata pasta, cured grape tomatoes, ricotta, basil, garlic, chile

#### CHEF'S CREATION

made each day with fresh, honest ingredients

### MEATS & BIRDS

PREMIUM, DOMESTIC MEATS OF HIGHEST QUALITY, CHOICE OF ONE SIDE

#### AMISH CHICKEN\*

roasted, celery salad, herb butter, roasted garlic sauce, wild mushroom 


#### AGED PORK CHOP\*

soy-orange glaze, carrot purée, pickled apple salad 


#### PORK WINGS\*

coffee rubbed shanks, Zim's local bbq sauce 

#### HATFIELD'S CHOPPED STEAK\*

caramelized onion, bacon 

#### MIDWEST BLACK ANGUS FILET\*

8oz, cocoa crusted, red wine butter 

#### HANGER STEAK\*

onion jam, watercress sauce, herbed butter 

CHOOSE ANY THREE SIDES AND  
MAKE IT A MEAL FOR \$16

SHOESTRING FRIES garlic aioli 6  
GOOD O' MASHED POTATOES  6  
SWEET POTATO MAC & CHEESE 7  
CAULIFLOWER FRIED RICE 7

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ROASTED LOCAL VEGGIES  6  
CHARRED BROCCOLI soy lime chile 6  
HEIRLOOM CARROTS herbed garlic butter  8