

AMERICAN CUISINE REDEFINED

LAST UPDATED: 07 Sept, 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 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

THREE PIGGIES

fried pork tenderloin, ham, applewood bacon, red onion, chill aioli, 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

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, red pepper flakes

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

SIDES

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