

AMERICAN CUISINE REDEFINED

LAST UPDATED: 27 Nov, Twenty Seventeen


DINNER

NO. 1 FIRSTS

PORK NUGGETS

confit pork, smoked mozzarella, jalapeño, bbq sauce

PIG WINGS

coffee-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

11

18

12

10

11

14

16

mkt

7

7/13

7/13

7/13

17

15

15

17

BREAD


BREAD & BUTTER

ciabatta loaf, salted butter

3/6

SOUTH OF THE BORDER

TACO PLATTERS

local soft corn tortillas, guacamole, roasted tomato salsa, kale slaw 

 BRAISED SMOKED PORK pickled onions

14

 RED SNAPPER* cajun remoulade

15

 CHILE SHREDDED CHICKEN cilantro


14

 FILET MIGNON* grilled, roasted poblano, onions

19

SEAFOOD & PASTA

FAROE ISLAND SALMON*

seared, sautéed cabbage, smoked bacon, coriander vinaigrette, roasted root vegetables 


22

RUBY RED TROUT*

Louisiana spiced, collard slaw, charred broccoli 

18

SHRIMP & GRITS*

grilled shrimp, sautéed spinach, creamy cheese grits, andouille sausage & sweet corn, spicy creole butter 

22

ARTICHOKE CARBONARA

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

18

ADD JUMBO SHRIMP \$7.5


AUTUMN VEGETABLE BOLOGNESE

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

18

MEATS & BIRDS

AMISH CHICKEN

roasted, celery salad, herb butter, roasted garlic sauce, wild mushroom, cauliflower rice  option


20

CHICKEN FINGER PLATTER

house slaw, fries, garlic ranch, honey mustard

16

AGED PORK CHOP*

sautéed spinach, great northern beans, grilled pink lady apple 

24

FILET MIGNON MEATLOAF*

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

20

MIDWEST BLACK ANGUS FILET*

8oz, cocoa crusted, red wine butter, fries

30

HANGER STEAK*

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

22

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  8

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ROASTED ROOT VEGETABLES

lemon vinaigrette, feta  8

CAULIFLOWER FRIED RICE 7

CHARRED BROCCOLI soy lime chile 6