

## AMERICAN CUISINE REDEFINED

LAST UPDATED: 27 Nov, Twenty Seventeen


## LUNCH

### 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

### 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 


### 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

### SANDWICHES

CHOICE OF FRIES, CHIPS, OR COLESLAW

#### THE O BURGER\*

steakburger, bacon, aged white cheddar, B&B pickle, caramelized onions, dijonaise, 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

#### HOT KOREAN SLIDERS

chicken, pickled vegetable, napa cabbage, hot sauce, kewpie mayo, sesame & sourdough buns

#### LITTLE BUB SPECIAL


roasted turkey, romaine, Havarti, pickled onions, Russian dressing, sourdough  option

#### PRIME RIB DIP\*

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

### 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 fried rice  option



#### CHICKEN FINGER PLATTER

house slaw, fries, garlic ranch, honey mustard



#### FILET MIGNON MEATLOAF\*

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



#### HANGER STEAK\*

onion jam, watercress sauce, herbed butter, fries

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

HOUSE FRENCH FRIES 6  
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 6

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.