

AMERICAN CUISINE REDEFINED

LAST UPDATED: 22 Feb, Twenty Seventeen

LUNCH

NO. 1 FIRSTS

PORK NUGGETS*

confit pork, smoked mozzarella, jalapeño, bbq sauce

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 \$5, 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

SLOPPY JOES*

white cheddar, B&B pickles, steamed buns

10

10

12

11

13

17

mkt

7

7/13

7/13

7/13

17

14

14

14

14

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

8

6


14

15

14

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

18

16

15

15

mkt

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 

17

20

18

16

29

18

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

 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.