AMERICAN CUISINE REDEFINED BRUNCH LAST UPDATED: 07 Apr, Twenty Eighteen BRUNCH PLATES No. 1 Firsts Bread Basket 12 11 banana bread, cinnamon roll, cornbread eggs your way, bacon or sausage, brioche toast, jam @option 8 12 3 egg white omelette, roasted turkey breast, spinach, spiced chocolate sauce, blackberry jam, powdered sugar avocado pico de gallo, nine grain toast of option HOUSE-MADE GRANOLA PARFAIT 8 HANGTOWN FRY* 14 vanilla-honev greek vogurt, fresh berries fried oyster, bacon, fried eggs, parmesan cheese, brioche, Not-So-Standard Cheese Fries 12 arugula, tomato vinaigrette aged cheddar Mornay sauce, gouda, pickled peppers, BREAKFAST BOWLS pickled onions 13 fried plantain, beans, brown rice, avocado salsa, PORK NUGGETS 11 chorizo, braised pork belly, fried eggs, chives, cilantro confit pork, smoked mozzarella, jalapeño, bbg sauce FRIED CHICKEN BENNIE* 14 10 crystal buttermilk fried chicken, poached eggs, bacon roasted pepper queso, guacamole, warm tortilla chips hollandaise, honey butter biscuits, breakfast potatoes JOHNNY CAKE BENEDICT * 15 SALADS OR SOUP crab cakes, poached eggs, old bay hollandaise, scallion ROASTED CAULIFLOWER & SPLIT PEA SOUP 7 Breakfast Tacos* 13 scrambled eggs, chorizo, avocado pico de gallo, cotija cheese, chicken, seasoned roasted seeds cilantro, breakfast potatoes, soft corn tortillas 🐠 LITTLE House mixed lettuces, dried pear, macadamia nut, pickled onion, Braised Pork & Grits* 15 braised pork, crispy pork belly, avocado, creole brown Manchego, apple cider vinaigrette 🗊 gravy, cheddar grits, eggs over easy 7/13 CAESAR Chorizo Chilaquiles* 13 ialapeño cornbread croutons. Parmigiano Reggiano of option fried eggs, crispy corn tortillas, black beans, enchilada sauce, salsa verde, avocado, cotija cheese, Manchego 🗊 baby kale mix, heirloom carrots, honey crisp apple, pecans, Baked & Stuffed French Toast * watermelon radish, Manchego, honey mustard dressing of 13 mascarpone, berries, maple cream, candied pecans, Снор Снор 7/13 orange zest mixed greens, arugula, carrots, broccoli, radicchio, smoked edamame, chickpeas, provolone, pepperoncini, Waffle Sliders* 13 over-easy eggs, sausage, cheddar, bacon praline syrup, cider oregano vinaigrette of waffles, morning potatoes ADD: GRILLED OR FRIED CHICKEN \$4, HANGER STEAK \$5, THE O WAFFLE* JUMBO SHRIMP \$7.5, FAROE ISLAND SALMON \$6 11 maple syrup, honey butter ADD FRIED CHICKEN & TEXAS PETE \$5 TO ANY OF THE ABOVE SALADS SHRIMP LOUIE* 17 SMOKED SALMON ROSTI* jumbo gulf shrimp, avocado, tomato, iceberg boat, 15 crispy potato rosti, smoked salmon, soft scramble eggs, Louie dressing of bacon, capers, red onions, grape tomatoes, crème fraîche, chives, dill 🐠 🕬 SANDWICHES
CHOICE OF FRIES OR COLESLAW 19 SHRIMP & GRITS grilled shrimp, sautéed spinach, creamy cheese grits, BEST CHICKEN FRIED CHICKEN 14 andouille sausage & sweet corn, spicy creole butter @ Diamond Crystal buttermilk battered, baby Swiss, spicy CHICKEN FINGER PLATTER 15 slaw, B&B pickles, lemon chive mayo, house brioche bun house slaw, fries, garlic ranch, honey mustard SHRIMP ROLL* 16 FILET MIGNON MEATLOAF* 17 brioche bread, old bay aioli, jicama slaw, house chips of option seared, English peas, heirloom carrots, tomato jam, good o' mashed potatoes THE O BURGER* 15 steakburger, bacon, aged white cheddar, B&B pickle, caramelized onions, dijonnaise, house brioche bun 🌖 option BRUNCH SIDES PRIME RIB DIP* 16 slow-cooked prime rib, au jus, horseradish sauce, MORNING POTATOES 3 aged provolone, bolillo bread caramelized onions, garlic, parmesan CINNAMON ROLL 4 TOAST, NINE GRAIN OR BRIOCHE 2.5 butter & jam BRUNCH COCKTAILS BACON, TURKEY BACON, PORK SAUSAGE, OR Irish Coffee 5 CHICKEN SAUSAGE 3 Irish whiskey, coffee, cream, nutmeg House French Fries 6 BLOODY MARY 5 Cauliflower Fried Rice 6 green chile vodka, house mix, house giardiniera Mimosa 5 CHARRED BROCCOLINI herb butter, parmesan cheese choose: classic or tangerine Mac & Cheese 8 3 cheese blend, crushed potato chips CREAMY CHEESE GRITS @ 8 option - must request gluten free SUMMER POTATO SALAD **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. lemon herb aioli, anchovy bread crumbles 6