

AMERICAN CUISINE REDEFINED

LAST UPDATED: 01 May, Twenty Seventeen

BRUNCH**NO. 1 FIRSTS****BREAD BASKET**

banana bread, cinnamon roll, popovers

HOUSE-MADE GRANOLA PARFAIT

vanilla-honey greek yogurt, fresh berries

FRIED GREEN TOMATOES

creamed corn, bacon jalapeño jam

PORK NUGGETS*





confit pork, smoked mozzarella, jalapeño, bbq sauce

ASPARAGUS TOASTkale-walnut pesto, aged gouda, fried egg**
brioche toast  option**DIP DUO**


roasted pepper queso, guacamole, warm tortilla chips

SALADS OR SOUP**ROASTED CAULIFLOWER & SPLIT PEA SOUP**


chicken, seasoned roasted seeds

LITTLE HOUSEmixed 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 OR COLESLAW***THE O BURGER***steakburger, bacon, aged white cheddar, B&B pickle,
caramelized onions, dijonnaise, house brioche bun **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**PRIME RIB DIP**slow-cooked prime rib, au jus, horseradish sauce,
bolillo bread**BRUNCH PLATES**

8

S&P BREAKFAST*breakfast eggs your way, bacon or sausage, brioche
toast, jam  option

8

DAYBREAKER*3 egg white omelette, roasted turkey breast, spinach,
avocado, pico de gallo, nine grain toast  option

8

10


QUICHE OF THE DAY

chef's creation

12

FRIED CHICKEN BENNIE*crystal buttermilk fried chicken, poached eggs, bacon
hollandaise, honey butter biscuits, breakfast potatoes


10

BREAKFAST TACOS*scrambled eggs, chorizo, avocado, pico de gallo, cotija cheese,
cilantro, breakfast potatoes, soft corn tortillas 

7

BRAISED PORK & GRITS*braised pork, crispy pork belly, avocado, creole brown
gravy, cheddar grits, eggs over easy

7

CHORIZO CHILAQUILES*fried eggs, crispy corn tortillas, black beans, enchilada sauce,
salsa verde, avocado, cotija cheese, Manchego 

7/13

WAFFLE SLIDERS*over-easy eggs, sausage, cheddar, bacon praline syrup,
waffles, morning potatoes

7/13

THE O WAFFLE*

maple syrup, honey butter


ADD FRIED CHICKEN & TEXAS PETE \$5

7/13

BANANA BREAD FRENCH TOAST*

chantilly cream, caramel maple syrup, bacon

17

THE VILLAGER*smoked salmon, shaved red onions, tomato tapenade,
dill-caper cream cheese, egg salad, mini bagels
or ciabatta  option**ARTICHOKE CARBONARA**bucatini, English peas, hearts of palm, Parmigiano Reggiano,
black pepper, fried egg****SIDES**

14

MORNING POTATOES

caramelized onions, garlic, parmesan

14

BAGELS & CREAM CHEESE**CINNAMON ROLL****TOAST, NINE GRAIN OR BRIOCHE**

butter & jam

14

**BACON, TUKEY BACON, PORK SAUSAGE, OR
CHICKEN SAUSAGE*****SHOESTRING FRIES**

garlic aioli

14

SWEET POTATO MAC & CHEESE**CAULIFLOWER FRIED RICE****CHARRED BROCCOLI**

soy lime chile

BRUNCH COCKTAILS \$5**IRISH COFFEE**Irish whiskey, coffee,
cream, nutmeg**BLOODY MARY**green chile vodka, house mix,
house giardiniera**MIMOSA**choose: classic
or tangerine 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.