

AMERICAN CUISINE REDEFINED

LAST UPDATED: 27 Nov, Twenty Seventeen

*BRUNCH***No. 1 FIRSTS****BREAD BASKET**

banana bread, cinnamon roll, cornbread

HOUSE-MADE GRANOLA PARFAIT

vanilla-honey greek yogurt, fresh berries

FRIED GREEN TOMATOES

creamed corn, bacon jalapeño jam

NOT-SO-STANDARD CHEESE FRIES

aged cheddar Mornay sauce, gouda, pickled peppers, pickled onions

PORK NUGGETS




confit pork, smoked mozzarella, jalapeño, bbq sauce

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 **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*****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 SPECIALroasted turkey, romaine, Havarti, pickled onions, Russian dressing, sourdough **THE O BURGER***steakburger, bacon, aged white cheddar, B&B pickle, caramelized onions, dijonnaise, house brioche bun **PRIME RIB DIP***


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

BRUNCH PLATES**S&P BREAKFAST***breakfast eggs your way, bacon or sausage, brioche toast, jam **DAYBREAKER***3 egg white omelette, roasted turkey breast, spinach, avocado, pico de gallo, nine grain toast **QUICHE OF THE DAY***

chef's creation

FRIED CHICKEN BENNIE*

crystal buttermilk fried chicken, poached eggs, bacon hollandaise, honey butter biscuits, breakfast potatoes

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


braised pork, crispy pork belly, avocado, creole brown gravy, cheddar grits, eggs over easy

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

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

THE O WAFFLE*maple syrup, honey butter
ADD FRIED CHICKEN & TEXAS PETE \$5**BANANA BREAD FRENCH TOAST***

chantilly cream, caramel maple syrup, bacon

THE VILLAGER*smoked salmon, shaved red onions, tomato tapenade, dill-caper cream cheese, egg salad, mini bagels or ciabatta **AUTUMN VEGETABLE BOLOGNESE**

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

CHICKEN FINGER PLATTER

house slaw, fries, garlic ranch, honey mustard

FILET MIGNON MEATLOAF*seared, English peas, heirloom carrots, tomato jam, good o' mashed potatoes **SIDES****MORNING POTATOES**

caramelized onions, garlic, parmesan

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

butter & jam

BACON, TUKEY BACON, PORK SAUSAGE, OR**CHICKEN SAUSAGE****HOUSE FRENCH FRIES****CAULIFLOWER FRIED RICE****CHARRED BROCCOLI**

soy lime chile

MAC & CHEESE

3 cheese blend, crushed potato chips

CREAMY CHEESE GRITS **BRUNCH COCKTAILS \$5****IRISH COFFEE**
Irish whiskey, coffee,
cream, nutmeg**BLOODY MARY**
green chile vodka, house mix,
house gardeniera**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.