

## AMERICAN CUISINE REDEFINED

LAST UPDATED: 17 July, 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

#### PORK NUGGETS\*

confit pork, smoked mozzarella, jalapeño, bbq sauce

#### ASPARAGUS TOAST

kale-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 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 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

#### PRIME RIB DIP


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

### BRUNCH PLATES

#### S&P BREAKFAST\*

breakfast eggs your way, bacon or sausage, brioche  
toast, jam  option

#### DAYBREAKER\*

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


#### 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  option

#### ARTICHOKE CARBONARA

bucatini, English peas, hearts of palm, Parmigiano Reggiano,  
black pepper, fried egg\*\*

### 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\*

#### SHOESTRING FRIES

garlic aioli

#### 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.