

AMERICAN CUISINE REDEFINED

LAST UPDATED: 07 Sept, 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,
chill aioli, 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  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 chill

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.