

AMERICAN CUISINE REDEFINED






LAST UPDATED: 27 Nov, Twenty Eighteen

BRUNCH

No. 1 FIRSTS

BREAD BASKET banana bread, cinnamon roll, cornbread	12
BEIGNETS spiced chocolate sauce, blackberry jam, powdered sugar	8.25
HOUSE-MADE GRANOLA PARFAIT vanilla-honey greek yogurt, fresh berries	8.25
NOT-SO-STANDARD CHEESE FRIES aged cheddar Mornay sauce, gouda, pickled peppers, pickled onions	12
PORK NUGGETS confit pork, smoked mozzarella, jalapeño, bbq sauce	11.5
DIP DUO roasted pepper queso, guacamole, warm tortilla chips	11







SALADS OR SOUP

ROASTED CAULIFLOWER & SPLIT PEA SOUP chicken, seasoned roasted seeds	7
LITTLE HOUSE mixed lettuces, dried pear, macadamia nut, pickled onion, Manchego, apple cider vinaigrette 	8
CAESAR jalapeño cornbread croutons, Parmigiano Reggiano 	8/13
BG baby kale mix, heirloom carrots, honey crisp apple, pecans, watermelon radish, Manchego, honey mustard dressing 	8/13
CHOP CHOP mixed greens, arugula, carrots, broccoli, radicchio, smoked edamame, chickpeas, provolone, pepperoncini, cider oregano vinaigrette 	8/13
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 	17.25

SANDWICHES

BEST CHICKEN FRIED CHICKEN Diamond Crystal buttermilk battered, baby Swiss, spicy slaw, B&B pickles, lemon chive mayo, house brioche bun	14.75
THE O BURGER* steakburger, bacon, aged white cheddar, B&B pickle, caramelized onions, dijonnaise, house brioche bun 	15
PRIME RIB DIP* slow-cooked prime rib, au jus, horseradish sauce, aged provolone, bolillo bread 	16.25

BRUNCH PLATES

S&P BREAKFAST* eggs your way, bacon or sausage, brioche toast, jam  option	11.25
DAYBREAKER* 3 egg white omelette, roasted turkey breast, spinach, avocado pico de gallo, nine grain toast  option	12.5
HANGTOWN FRY* fried oyster, bacon, fried eggs, parmesan cheese, brioche, arugula, tomato vinaigrette	14.25
BREAKFAST BOWL* fried plantain, beans, brown rice, avocado salsa, chorizo, braised pork belly, fried eggs, chives, cilantro	13.25
FRIED CHICKEN BENNIE* crystal buttermilk fried chicken, poached eggs, bacon hollandaise, honey butter biscuits, breakfast potatoes	14.5
JOHNNY CAKE BENEDICT* crab cakes, poached eggs, old bay hollandaise, scallion	15
BREAKFAST TACOS* scrambled eggs, chorizo, avocado pico de gallo, cotija cheese, cilantro, breakfast potatoes, soft corn tortillas 	14
BRAISED PORK & GRITS* braised pork, crispy pork belly, avocado, creole brown gravy, cheddar grits, eggs over easy	15.25
CHORIZO CHILAQUILES* fried eggs, crispy corn tortillas, black beans, enchilada sauce, salsa verde, avocado, cotija cheese, Manchego 	13.25
BAKED & STUFFED FRENCH TOAST* mascarpone, berries, maple cream, candied pecans, orange zest	14
WAFFLE SLIDERS* over-easy eggs, sausage, cheddar, bacon praline syrup, waffles, morning potatoes	13.25
THE O WAFFLE* maple syrup, honey butter ADD FRIED CHICKEN & TEXAS PETE \$5	11.25
SMOKED SALMON ROSTI* crispy potato rosti, smoked salmon, soft scramble eggs, bacon, capers, red onions, grape tomatoes, crème fraîche, chives, dill  option	15
SHRIMP & GRITS grilled shrimp, sautéed spinach, creamy cheese grits, andouille sausage & sweet corn, spicy creole butter 	19
CHICKEN FINGER PLATTER house slaw, fries, garlic ranch, honey mustard	16.5
FILET MIGNON MEATLOAF* seared, English peas, heirloom carrots, tomato jam, good o' mashed potatoes	17.5

BRUNCH SIDES

MORNING POTATOES caramelized onions, garlic, parmesan	3.25
CINNAMON ROLL	4
TOAST, NINE GRAIN OR BRIOCHE butter & jam	2.5
BACON, TURKEY BACON, PORK SAUSAGE, OR CHICKEN SAUSAGE	3
HOUSE FRENCH FRIES	6
CAULIFLOWER FRIED RICE	6.25
CHARRED BROCCOLINI herb butter, parmesan cheese 	7
MAC & CHEESE 3 cheese blend, crushed potato chips	8
CREAMY CHEESE GRITS 	8

 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.