

## AMERICAN CUISINE REDEFINED

LAST UPDATED: 14 Aug, Twenty Nineteen

## BRUNCH

### NO. 1 FIRSTS

#### BREAD BASKET

banana bread, cinnamon roll, cornbread

#### BEIGNETS

spiced chocolate sauce, blackberry jam, powdered sugar

#### HOUSE-MADE GRANOLA PARFAIT

vanilla-honey greek yogurt, fresh berries

#### SPINACH EMPANADILLAS

spinach, leek, feta, wonton, black garlic yogurt

#### PORK NUGGETS

confit pork, smoked mozzarella, jalapeño, bbq sauce


#### DIP DUO

roasted pepper queso, guacamole, warm tortilla chips

### SALADS OR SOUP

#### SOUP OF THE DAY


#### BG

baby kale mix, heirloom carrots, honey crisp apple, pecans, watermelon radish, Manchego, honey mustard dressing 


#### CAESAR

jalapeño cornbread croutons, Parmigiano Reggiano 

#### COBB

hard-boiled egg, bacon, avocado, blue cheese, cherry tomato, red onion, mache, poppyseed vinaigrette 

#### 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, 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

#### WAGYU BURGER\*

french onions, yellow cheddar, pickle, dijon, braised bacon, brioche 

#### PRIME RIB DIP\*


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

### BRUNCH PLATES

#### S&P 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

#### BREAKFAST BOWL\*

fried plantain, beans, brown rice, avocado salsa, chorizo, braised pork belly, fried eggs, chives, cilantro


#### FRIED CHICKEN BENNIE\*

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

#### JOHNNY CAKE BENEDICT\*

crab cakes, poached eggs, old bay hollandaise, scallion


#### 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 

#### BAKED & STUFFED FRENCH TOAST\*

mascarpone, berries, maple cream, candied pecans, orange zest

#### 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

#### SMOKED SALMON ROSTI\*

crispy potato rosti, smoked salmon, soft scramble eggs, bacon, capers, red onions, grape tomatoes, crème fraîche, chives, dill 

#### CHICKEN FINGER PLATTER

house slaw, fries, garlic ranch, honey mustard

#### FILET MIGNON MEATLOAF\*

caramelized brussels sprouts, smashed fingerling potato, mushroom ragout, thyme gravy

### BRUNCH SIDES

#### MORNING POTATOES

caramelized onions, garlic, parmesan

#### CINNAMON ROLL

#### TOAST, NINE GRAIN OR BRIOCHE

butter & jam

#### BACON, TURKEY BACON, PORK SAUSAGE, OR CHICKEN SAUSAGE

#### HOUSE FRENCH FRIES

#### CAULIFLOWER DIRTY RICE

#### CHARRED BROCCOLINI

herb butter, parmesan cheese 

#### CREAMY CHEESE GRITS

### BRUNCH COCKTAILS

#### IRISH COFFEE

Irish whiskey, coffee, cream, nutmeg

#### BLOODY MARY

green chile vodka, house mix, house giardiniera

#### MIMOSA

choose: classic or tangerine

# LIBATIONS

## COCKTAILS

## WINE



### BARKEEPER'S POUR

a rotating cocktail curated by the bar team

MKT

CLASSICS	<b>MOSCOW MULE</b> vodka, lime, housemade ginger beer	W I T H  A N  O L I V E R  T W I S T	10
	<b>PINEAPPLE MARTINI</b> Tom's Town vodka, pineapple, lime, sugar		10
	<b>MARGARITA</b> tequila, curacao, lime, agave nectar, grapefruit		9
	<b>OLD FASHIONED</b> Union Horse Rolling Standard Whiskey, caramelized orange, bitters		13
	<b>OLIVER NEGRONI</b> Citadelle gin, Aperol, Cappaletti, Carpano Antica, hellfire shrub		11
	<b>CLOVER CLUB</b> old tom gin, sloe gin, raspberry cordial, lemon juice, egg white, absinthe		12
	<b>PLANTERS PUNCH</b> aged rum, lemon, orange, amarena, orgeat, pineapple, bitters		12

HIGHBALLS	<b>#1 GIN TONIC</b> Hendrick's gin, cucumber & juniper ice cubes, Fever Tree tonic		12
	<b>MOSELEY TEA</b> Tom's Town Corruption gin, lemon, earl grey grapefruit syrup, sparkling wine		12
	<b>ROOT N' RYE</b> Union Horse Rye, Fernet Branca, bitters, Boylan's Root Beer		10
	<b>DEAR MS. BEAUREGARD</b> gin, crème de violette, dry curacao, lemon juice, orange bitters, Fever Tree elderflower tonic		10
	<b>FUEGO DE LA VIDA</b> reposado tequila, lime, Ancho liquor, Blood Orange San Pellegrino		12
	<b>NEVER SPRING</b> Citadel gin, lemon, caramelized orange syrup, Cappaletti, sparkling wine		12
	<b>WHISKEY DOOZLE</b> Four Roses bourbon, oleo sacchrum, lemon, local honey infused brandy		11

HOUSEBOTTLED	<b>THE NIGHTHAWK</b> bourbon, blackberry cordial, Galliano, sweet vermouth, Angostura bitters		12
	<b>LATER DAYS</b> rye whiskey, Sfumato, Barenjager, orange bitters		12
	<b>PRETTY IN PINK</b> Bombora vodka, Lillet Rose, Strawberry shrub, Velvet Falernum		13
	<b>AFTER MIDNIGHT</b> sweet vermouth, J. Rieger Caffé amaro, Del Maguey crema mezcal, Frangelico, spiced chocolate bitters		12
	<b>TEMPTATION</b> Tom's Town bourbon, sweet vermouth, Cardamaro, Luxardo bitter bianco		12

### RED

<b>CHAPPELLET PRITCHARD HILL</b> "MOUNTAIN CUVEE" Bordeaux Blend, CA	68
<b>SEVEN FALLS Cabernet Sauvignon, WA</b>	8/32
<b>BORNE OF FIRE Cabernet Sauvignon, WA</b>	14/58
<b>FRANK FAMILY Cabernet Sauvignon, CA</b>	18/72
<b>PEIRANO ESTATES Malbec, CA</b>	9/34
<b>REVELRY Merlot, WA</b>	10/40
<b>DUCKHORN Merlot, CA</b>	16/64
<b>ERATH "RESPLENDENT" Pinot Noir, OR</b>	11/40
<b>PALI "RIVIERA" Pinot Noir, CA</b>	13/52
<b>PATZ &amp; HALL Pinot Noir, CA</b>	80
<b>DOMAINE DROUHIN Pinot Noir, OR</b>	96
<b>INTRINSIC Red Blend, WA</b>	13/50
<b>MARIETTA CELLARS "CHRISTO" LOT #3</b> Rhone Blend, CA	48
<b>MEYER FAMILY Syrah, CA</b>	12/46
<b>ODISEA "THE TEMP" Tempranillo, CA</b>	9/36
<b>VALRAVN Zinfandel, CA</b>	11/42

### WHITE

<b>CHATEAU STE. MICHELLE INDIAN WELLS</b> Chardonnay, WA	9/34
<b>STAG'S LEAP "HANDS OF TIME" Chardonnay, CA</b>	13/50
<b>PATZ &amp; HALL Chardonnay, CA</b>	17/70
<b>L'ECOLE Chenin Blanc, WA</b>	9/36
<b>J. WILKES Pinot Blanc, CA</b>	10/38
<b>ANTINORI SANTA CRISTINA Pinot Grigio, Italy</b>	8/30
<b>RED NEWT "CIRCLE" Riesling, NY</b>	9/34
<b>CROSSINGS Sauvignon Blanc, NZ</b>	9/34
<b>KIM CRAWFORD Sauvignon Blanc, NZ</b>	12/48

### ROSÉ

<b>SANTA CRISTINA CIPRESSETO ROSATO TOSCANA</b> Rosé, Toscana, Italy	8/32
<b>ERATH Pinot Noir Rosé, OR</b>	10/40

### SPARKLING

<b>DOMAINE STE. MICHELLE Brut, WA</b>	8/32
<b>J VINEYARDS Brut, CA</b>	60
<b>ROEDERER ESTATE L'ERMITAGE Brut, CA</b>	68

## BEER

<b>ACE PINEAPPLE CIDER Sebastapol, CA</b>	6
<b>AVERY WHITE RASCAL Boulder, CO</b>	6
<b>BELL'S TWO HEARTED ALE Kalamazoo, MI</b>	7
<b>BOULEVARD TANK 7 Kansas City, MO</b>	8
<b>BUD LIGHT, MILLER LITE USA</b>	4
<b>DOGFISH HEAD SEAQUENCH Milton DE</b>	7
<b>FREE STATE PALE ALE Lawrence, KS</b>	5
<b>KC BIER Co DUNKEL Kansas City, MO</b>	6
<b>KC BIER Co HEFEWEIZEN Kansas City, MO</b>	5
<b>LEFT HAND NITRO MILK STOUT Longmont, CO</b>	7
<b>MARTIN CITY ABBEY Kansas City, MO</b>	6
<b>SCHLAFLY KÖLSCH St. Louis, MO</b>	5
<b>TORN LABEL HOUSE BREW Kansas City, MO</b>	6

## BOTTLED SODAS

NON-ALCOHOLIC

**BOYLAN'S CANE SUGAR** .....3.5  
12 oz. cola, root beer, or black cherry

**CLASSICS** .....2  
8 oz. Coke, Diet Coke, or Sprite

bread & butter concepts



THE OLIVER

