

## AMERICAN CUISINE REDEFINED

LAST UPDATED: 27 Nov, Twenty Eighteen

## DINNER

### NO. 1 FIRSTS


#### BREAD & BUTTER

ciabatta loaf, salted butter

#### PORK NUGGETS

confit pork, smoked mozzarella, jalapeño, bbq sauce

#### PIG WINGS

coffee-rubbed shanks, Texas Pete butter sauce, pickled vegetable 

#### NOT-SO-STANDARD CHEESE FRIES

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

#### DIP DUO

roasted pepper queso, guacamole, warm tortilla chips

#### CHICKPEA CALAMARI\*

chickpea flour, arugula, pepperoncini, Calabrian chill aioli 

#### LEEK FONDUE

goat cheese, fontina, gruyere, dark beer, crostini


#### SWEET & SPICY SHRIMP\*

spicy chili sauce, kewpie mayo, crispy wonton

### SALADS OR SOUP

#### SOUP OF THE DAY


#### 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 \$6,  
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, CHIPS, 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

#### PRIME RIB DIP\*

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

### SOUTH OF THE BORDER

#### TACO PLATTERS

local soft corn tortillas, guacamole, roasted tomato salsa, kale slaw 



BRAISED SMOKED PORK pickled onions

16



RED SNAPPER\* cajun remoulade

16



CHILE SHREDDED CHICKEN cilantro

16




FILET MIGNON\* grilled, roasted poblano, onions

19.25


### SEAFOOD & PASTA

#### FAROE ISLAND SALMON\*

seared, sautéed cabbage, smoked bacon, coriander vinaigrette, roasted heirloom carrots 

22.25

#### RUBY RED TROUT\*

Louisiana spiced, collard slaw, summer potato salad  option


18.5

#### ARCTIC CHAR\*

pan seared, crab-bay sauce, charred broccolini, micro greens 

24

#### SHRIMP & GRITS\*

grilled shrimp, sautéed spinach, creamy cheese grits, andouille sausage & sweet corn, spicy creole butter 

22.5

#### CREOLE SHRIMP BOIL

shrimp, sweet corn, andouille sausage, hot mama butter, court bouillon, fingerling potato, grilled ciabatta  option

22.5

#### ARTICHOKE CARBONARA


bucatini, English peas, hearts of palm, Parmigiano Reggiano, black pepper, fried egg\*\*  
ADD JUMBO SHRIMP \$7.5

18.5

### MEATS & BIRDS




#### AMISH CHICKEN

roasted, celery salad, herb butter, roasted garlic sauce, wild mushroom, cauliflower rice 

20.5



#### CAVEMAN CRISPY CHICKEN

cage-free organic, no flour, garlic herb rub, summer grilled corn, Afritada sauce, jicama slaw  option

19.5




#### CHICKEN FINGER PLATTER

house slaw, fries, garlic ranch, honey mustard

18



#### AGED PORK CHOP\*

sautéed spinach, great northern beans, grilled pink lady apple 

24



#### FILET MIGNON MEATLOAF\*

seared, English peas, heirloom carrots, tomato jam, good o' mashed potatoes

21



#### MIDWEST BLACK ANGUS FILET\*

8oz, cocoa crusted, red wine butter, fries

30



#### HANGER STEAK\*

onion jam, watercress sauce, herbed butter, good o' mashed potatoes

22.25

CHOOSE ANY THREE SIDES AND  
MAKE IT A MEAL FOR \$17

HOUSE FRENCH FRIES 6

GOOD O' MASHED POTATOES  6


MAC & CHEESE 3 cheese blend, crushed potato chips 8

CREAMY CHEESE GRITS  8

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CAULIFLOWER FRIED RICE  8

ROASTED HEIRLOOM CARROTS  7.5

CHARRED BROCCOLINI herb butter, parmesan cheese  7

 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.