

AMERICAN CUISINE REDEFINED

LAST UPDATED: 02 Mar, 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 


CRAB WEDGE*

snow crab meat, avocado, tomatoes, iceberg boat, creamy crab 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

SHRIMP ROLL*


brioche bread, old bay aioli, jicama slaw, house chips  option

PRIME RIB DIP*

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


SOUTH OF THE BORDER

TACO PLATTERS

local soft corn tortillas, guacamole, roasted tomato salsa, kale slaw  BRAISED SMOKED PORK pickled onions RED SNAPPER* cajun remoulade CHILE SHREDDED CHICKEN cilantro FILET MIGNON* grilled, roasted poblano, onions

SEAFOOD & PASTA

FAROE ISLAND SALMON*

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


RUBY RED TROUT*

Louisiana spiced, collard slaw, summer potato salad 

ARCTIC CHAR*

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

SHRIMP & GRITS*

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



CREOLE SHRIMP BOIL

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


ARTICHOKE CARBONARA

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

MEATS & BIRDS

 AMISH CHICKENroasted, celery salad, herb butter, roasted garlic sauce, wild mushroom, cauliflower rice  option CAVEMAN CRISPY CHICKENcage-free organic, no flour, garlic herb rub, summer grilled corn, Afritada sauce, jicama slaw  MISO CHICKENroasted, airline chicken, honey, cauliflower rice, cilantro  CHICKEN FINGER PLATTER

house slaw, fries, garlic ranch, honey mustard

 AGED PORK CHOP*sautéed spinach, great northern beans, grilled pink lady apple  FILET MIGNON MEATLOAF*

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

 MIDWEST BLACK ANGUS FILET*

8oz, cocoa crusted, red wine butter, fries

 HANGER STEAK*

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

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

CAULIFLOWER FRIED RICE 7

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SROASTED HEIRLOOM CARROTS  7

CHARRED BROCCOLINI herb butter, parmesan cheese 7

GRILLED SPICED CORN on the cob, hot mama butter, herbs 4

SUMMER POTATO SALAD lemon herb aioli, anchovy bread crumbs 6

 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.