

AMERICAN CUISINE REDEFINED

LAST UPDATED: 27 Nov, Twenty Eighteen

LUNCH

NO. 1 FIRSTS

BREAD & BUTTER

ciabatta loaf, salted butter 4/7

PORK NUGGETS

confit pork, smoked mozzarella, jalapeño, bbq sauce 11.5

PIG WINGS

coffee-rubbed shanks, Texas Pete butter sauce, pickled vegetable 18

NOT-SO-STANDARD CHEESE FRIES

aged cheddar Mornay sauce, gouda, pickled peppers, pickled onions 12

DIP DUO

roasted pepper queso, guacamole, warm tortilla chips 11

CHICKPEA CALAMARI*

chickpea flour, arugula, pepperoncini, Calabrian chill aioli 11

LEEK FONDUE

goat cheese, fontina, gruyere, dark beer, crostini 14

SALADS OR SOUP

SOUP OF THE DAY

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 \$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 17.25

SOUTH OF THE BORDER

TACO PLATTERS

local soft corn tortillas, guacamole, roasted tomato salsa, kale slaw 15

👉 BRAISED SMOKED PORK pickled onions 15

👉 RED SNAPPER* cajun remoulade 15

👉 CHILE SHREDDED CHICKEN cilantro 15

👉 FILET MIGNON* grilled, roasted poblano, onions 19

SANDWICHES

CHOICE OF FRIES, CHIPS, OR COLESLAW

THE O BURGER*

steakburger, bacon, aged white cheddar, B&B pickle, caramelized onions, dijonaise, house brioche bun 15

BEST CHICKEN FRIED CHICKEN

Diamond Crystal buttermilk battered, baby Swiss, spicy slaw, B&B pickles, lemon chive mayo, house brioche bun 14.75

HOT KOREAN SLIDERS

chicken, pickled vegetable, napa cabbage, hot sauce, kewpie mayo, sesame & sourdough buns 14.25

LITTLE BUB SPECIAL

roasted turkey, romaine, Havarti, pickled onions, Russian dressing, sourdough 14.25

PRIME RIB DIP*

slow-cooked prime rib, au jus, horseradish sauce, aged provolone, bolillo bread 16.25

SEAFOOD & PASTA

FAROE ISLAND SALMON*

seared, sautéed cabbage, smoked bacon, coriander vinaigrette, roasted heirloom carrots 18.25

RUBY RED TROUT*

Louisiana spiced, collard slaw, summer potato salad 16.25

SHRIMP & GRITS*

grilled shrimp, sautéed spinach, creamy cheese grits, andouille sausage & sweet corn, spicy creole butter 19

ARTICHOKE CARBONARA

bucatini, English peas, hearts of palm, Parmigiano Reggiano, black pepper, fried egg**
ADD JUMBO SHRIMP \$7.5 16.25

MEATS & BIRDS



AMISH CHICKEN

roasted, celery salad, herb butter, roasted garlic sauce, wild mushroom, cauliflower fried rice 18



CAVEMAN CRISPY CHICKEN

cage-free organic, no flour, garlic herb rub, summer grilled corn, Afritada sauce, jicama slaw 17.25



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



HANGER STEAK*

onion jam, watercress sauce, herbed butter, fries 18.5

CHOOSE ANY THREE SIDES AND
MAKE IT A MEAL FOR \$16

HOUSE FRENCH FRIES 6

GOOD O' MASHED POTATOES 6

MAC & CHEESE 3 cheese blend, crushed potato chips 8

CREAMY CHEESE GRITS 8

SIDES

ROASTED HEIRLOOM CARROTS 7

CHARRED BROCCOLINI

herb butter, parmesan cheese 7

CAULIFLOWER FRIED RICE 6.25

gf gluten free

gf 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.