

# daddy O

Allergens: d-dairy, g-gluten, n-nuts, s-shellfish

## BRUNCH COCKTAILS

### MIMOSA KITS FOR 5 49

sparkling wine, selection of fresh juices

### ESPRESSO MARTINI 14

stoli vanilla, kahlua, espresso, chocolate dusted rim, coffee bean float

## STARTERS

### CHOWDERFEST GRAND CHAMPION MANHATTAN RED 15

local clams, smoked ham, mirepoix (s)

### SOUP OF THE DAY 14

chef's latest offering

### PAPAS BRAVAS 11

crispy potatoes, garlic aioli, charred pepper romesco, chives (g,n) add crab 6

### BUFFALO WINGLESS 17

thai chili glaze, candied celery, maytag blue cheese, scallion (d,g)

### SPICY TUNA TACOS 20

goma wakame, mango, sweet soy, crispy gyoza (g)

### TRUFFLE MUSHROOM FLATBREAD 18

maitake mushroom, arugula & shaved onion, gruyère, truffle crumbs (d,g)

### AVOCADO TOAST 14

avocado, deviled egg emulsion, crispy shallot, country white (g,d)

### POINT JUDITH CALAMARI 17

fried hots, basil aioli, puttanesca (g,s)

### ALE BATTERED CHEESE CURDS 14

wisconsin cheddar, "O" sauce (d,g)

## SALADS

### DADDY O CAESAR 15

baby romaine, roasted peppers, 12 month manchego, warm polenta croutons, lemon caesar dressing (d)

### FALL BURRATA SALAD 16

organic kale, treviso, spiced pecans, pickled pear, delicata squash, green goddess dressing, rosemary focaccia (d,g,n)

### O CHOPPED 16

iceberg, applewood bacon, cucumber, blue cheese, tomato, avocado, chipotle ranch, corn tortilla (d)

### BEET & ARUGULA 16

eagle road beets, arugula, goat cheese crema, pickled grapes, pistachio vinaigrette, mint (d,n)

## ADDITIONS

GRILLED CHICKEN 10 | GARLIC SHRIMP 12

PAN SEARED SALMON 14 | STEAK TIPS (g) 16

## SANDWICHES

### DADDY O BURGER 24

double cheddar, bacon remoulade, lettuce, tomato, onion, brioche bun, fries (d,g) add caramelized onion 2

### GARLIC SHRIMP TACOS 22

kale & cabbage slaw, avocado, aji amarillo aioli, pickled red onion, fries (g,s)

### BUTTERMILK FRIED CHICKEN SANDWICH 22

pickle brined, kimchi mayo, shaved romaine, house pickles, brioche roll, fries (d,g) add cheese 2

### BRAISED SHORT RIB CHEESESTEAK 25

citrus braised short rib, truffle mornay, balsamic vidalia onions, ciabatta, au jus, fries (d,g)

### GRILLED CHEESE & FIG JAM 20

comte cheese & dublin cheddar, country white bread, nice lil' salad (d,g) add house smoked bacon 4

### HANGOVER BURGER 21

fried egg, pork roll, cooper sharp, pepper jam, fries (d,g)

## ENTRÉES

### EGGS BENEDICT 17

poached eggs, canadian bacon, english muffin, hollandaise, home fries, petite greens (d,g) add crab 6

### TRES LEECHES FRENCH TOAST 17

challah, three milk batter, spiced apple compote, apple cider syrup, agave whipped (d,g)

### VERLASSO SALMON 36

creamer potatoes, watercress & citrus salad, pesto, port reduction (d)

### FRIED CHICKEN & WAFFLE 22

buttermilk fried chicken, pearl sugar waffle, tasso collard greens, jameson maple syrup (g,d)

### GRITS & FIXINS 17

andouille sausage, fried egg, potato, avocado, goat cheese, smoked corn tortillas (d)

### LOCAL FLOUNDER PICCATA 38

lump crab orzo, green salad, lemon caper butter (d,g,s)

### LUMP CRAB OMELET 19

braised fennel, arugula, comte cheese, home fries, petite greens salad (d,s)

### SURFERS BREAKFAST 17

3 eggs your way, pork roll, avocado, 28-day house made hot sauce, country white toast, home fries (d,g)

### DADDY O SHORT RIB BENEDICT 18

poached eggs, short rib, caramelized onion, toasted sourdough, chive hollandaise, home fries, green salad (d,g)

### THAI STEAK & NOODLE SALAD 34

filet tips, lo mein, green papaya, daikon, field greens, avocado, sesame-soy dressing, macadamia nuts (g,n)

### SEAFOOD COBB SALAD 36

lobster, shrimp, lump crab, saffron tartar, cucumber, tomato, egg, avocado, iceberg, sherry vinaigrette (d,s)

## SIDES

APPLEWOOD BACON 7

HOME FRIED POTATOES 9

RUSSET POTATO FRIES 9

CREAMY CRAB ORZO 11 (d,g,s)

PORK ROLL 6

SIDE SALAD 7

## KIDS

KIDS WAFFLE 10 pearl sugar waffle, whipped cream, bananas (d,g)

KIDS SCRAMBLE 9 2 eggs, bacon, home fries

HAMBURGER 14 fries add cheese 2 (d,g)

PASTA WITH BUTTER OR MARINARA 9 (d,g)

CHICKEN TENDER FRITTERS 13 fries (g)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. A 3% credit card surcharge is applied to all checks, unless using debit cards or cash