

## Small Plates

### Crab Fritters 12.95

Colossal lump crab fritters served with citrus aioli and spicy remoulade

### Chips + Salsa 6.95

House made tomatillo salsa with seasoned corn tortilla chips (GF)

### Basket of Burger Sliders 10.95

Four cheddar jack beef burger sliders on mini brioche buns

### Basket of Crab Cake Sliders 12.95

Four seared mini crab cakes on mini brioche buns with lemon aioli and arugula

## Pizza

Our pizza dough is made in house

We use imported products from Italy including San Marzano tomatoes, "00" flour, and Italian Bacio mozzarella cheese with Buffalo milk

### Duck Confit 11.95

Duck confit, dried figs, sautéed onion and goat cheese topped with arugula and fig balsamic glaze

### Upside Down Caesar 11.95

Caesar crust topped with melted mozzarella cheese, grilled chicken, romaine lettuce tossed in our house-made Caesar dressing and shaved parmesan cheese topped with fresh ground pepper

### Margherita 8.95

Fresh mozzarella, tomato, pesto, fresh basil, and shaved parmesan cheese (V)

### Pepperoni 9.95

Hand tossed crust, freshly made San Marzano tomato basil sauce and sliced pepperoni topped with shaved parmesan



## Salads

Some lettuce is locally sourced from OU Food Service, student maintained Freight Farms

### Grilled Salmon Sesame Kale Crunch Salad 15.95

Chopped baby kale, shaved brussel sprouts, carrots, broccoli, and green onions tossed in sesame rice vinaigrette topped with grilled salmon and crispy wontons

### Roasted Beet Salad 11.95

Roasted golden beets layered with a rich mixture of ricotta impastata and goat cheese alongside mixed greens and watercress, tossed with pistachio vinaigrette (V) (GF)

### Shrimp + Avocado 13.95

Grilled citrus shrimp and avocado pico on grilled romaine with a lemon vinaigrette (GF)

### Poached Pear Salad 11.95

Mixed field greens with walnuts, Maytag bleu cheese, red onions and spiced red wine poached pears drizzled with a champagne vinaigrette (V) (GF)

### Grilled Chicken Caesar 12.95

Classic Caesar salad with house-made dressing and croutons topped with shaved parmesan

## Sandwiches

“Your choice of side” includes french fries, sweet potato fries, chips and salsa, side salad or fresh fruit

### Shrimp Tacos 12.95

Grilled Jerk Shrimp, Caribbean slaw and corn and black bean salsa in a **MIO** flour tortilla with chili sour cream, served with chips and salsa

### Reuben 12.95

Piled high Boar’s Head corned beef and sauerkraut, with melted swiss cheese and thousand island dressing on grilled marble rye, served with your choice of side

### Braised Short Rib Sandwich 13.95

Red wine braised short ribs, french onion jus, gruyère cheese, arugula on a demi baguette, served with an arugula salad

### Grilled Veggie Sandwich 10.95

Sliced portabella mushrooms, zucchini, red pepper, yellow squash and red onion, served on a baguette with pesto mayo and topped with goat cheese, served with your choice of side (V)

### Chicken Salad Croissant 11.95

House made chicken salad with green leaf lettuce and tomato, served with your choice of side salad or fresh fruit

### Big Meaty 13.95

Smoked pulled pork topped with sweet and spicy bacon, roasted tomatoes, crispy fried onion and chipotle mayo on a demi baguette, served with your choice of side

### Caramelized Onion + Grilled Chicken Flatbread 11.95

Grilled chicken breast, spinach, caramelized onion, **MIO** Lovera goat cheese and balsamic glaze in freshly grilled house-made flatbread, served with your choice of side

### UClub Club 11.95

Hand-sliced Boar’s Head roasted turkey breast and shaved ham, with lettuce, tomato, applewood smoked bacon, cheddar cheese, Swiss cheeses and mayo, served on **MIO** toasted honey whole wheat, served with your choice of side

### Steak Souvlaki 12.95

Marinated and grilled petit filet with romaine lettuce, red onion, tomato and house-made tzatziki in freshly made flatbread, served with a Mediterranean salad



## Burgers

You may substitute a veggie burger for any burger

All burgers come with choice of french fries, sweet potato fries, chips and salsa, side salad or fresh fruit

### Holy Goat 10.95

Smashed ground beef and brisket patties topped with grilled portabella mushrooms, spinach, tomato, goat cheese, and pesto mayo

### All American 9.95

Smashed ground beef and brisket patties with lettuce, tomato, pickle, onion, and melted american cheese with mustard and mayo

### Asian Duck Sliders 13.95

Confit of duck with pickled vegetable slaw and cabernet reduction on mini brioche buns, served with asian salad

## Soup and Salad Bar

Enjoy our full soup and salad bar with daily soup selection and specialty salads 12.95

## Entrees

Add salad bar to any entrée for 2.95

### Shrimp + Grits 14.95

Cajun grilled shrimp over creamy parmesan polenta, served with parmesan twists

### Chicken Enchiladas 13.95

Three layers of **MIO** blue corn tortillas with sliced chicken and cheddar jack cheese, topped with red and green chile sauces, served with spicy pinto beans and green chile cream corn (GF)

### Caribbean Jerk Salmon 17.95

Caribbean jerk spiced salmon filet topped with pineapple mango salsa over grilled yellow squash, zucchini, red bell pepper, red onion, portabella mushroom and sautéed fresh spinach (GF)

### Steak + Fries 16.95

Seared petit filet topped with mushroom demi-glace, served with french fries and chipotle ketchup (GF)

### Pork Verde 13.95

Braised pork shoulder stewed with green chili, cumin and coriander, served over sticky rice, topped with cotija cheese, avocado and cilantro (GF)

### Grilled Chicken Trio 12.95

Grilled chicken breast served with fresh fruit, seasoned grilled vegetables and a warm corn muffin

### Della Terra Rigatoni Pasta 12.95

**MIO** Della Terra rigatoni pasta, tossed in pesto cream with sun dried tomatoes and mushrooms topped with grilled chicken

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

(V) vegetarian (GF) gluten free \*many menu items may be made gluten free and/or vegetarian **MIO** - made in Oklahoma



## Dessert

Ask your server about our daily dessert specials. All desserts are made in-house and change weekly based on availability \*and what sounds good to Angela and Jared



## Coffee

We proudly serve Mariposa coffee,  
a Norman based company

**Regular** and **Decaf** coffee,  
**Cappuccino, Espresso** and **Lattes**



## Tea Service

We proudly serve Teaoli loose leaf tea,  
a Norman based company

We offer a variety of  
**Black, Herbal, Rooibos, Green, & White**  
teas

