SHAREABLES

FUNNEL CAKE FRIES

Crispy Funnel Fries, Dark Chocolate & Caramel Sauce, Dried Cherries, Candied Maple Bacon, White & Dark Chocolate Chips, & Dusted With Powdered Sugar 10

POP-CONE CHICKEN

Sugar Dusted Waffle Cone, Maple Syrup Drizzle, Pickle Brined Breaded Chicken, Dusted With Powdered Sugar. **9**

BABY LUTHER

Two Sliders With Candied Maple Bacon, Plantains, Peanut Butter, Spiced Honey, American Cheese On Glazed Donuts With House Fries 13

MAC & CHEESE CROQUETTES

Two Fried Mac & Cheese Croquettes In A River of Queso, Topped With Shredded Cheese, Sig Sauce Drizzle, & Siracha Ketchup **12**

OTT CHILI

Cavatappi Noodles, Our Pressure-Cooked Chili, Chili Beans, Cheddar Cheese, &

STYLED FRIES

GEORGIA STYLE

Pressure Cooked Pulled Pork, Savory BBQ, Southern Style Coleslaw, House-Made Sauce, & Topped With A Fried Egg 10

SLOPPY STYLE

Pressure Cooked Chili, Chili Beans, Cheddar Cheese, Onions 10

POUTINE STYLI

Brown Gravy, Six Cheese Blend, Cheese Curds, Scallions 10

NEW YORK STYLE

Crisp Pepperoni, Herby Tomato Reduction, Mozzarella & Parmesan 10

JOLIET STYLE

Hot Fry Dust, Spicy Fried Chicken, Queso, Bacon Onion Jam, Blue Cheese Crumbles, & Ranch Dressing **10**

MAC & CHEESE

OTT MAC

Cavatappi Noodles, Mornay With Parmesan, Asiago, Cheddar, Blue, Gruyere, & Fontina **9**

GEORGIA MAC

Pressure Cooked Pulled Pork, Savory BBQ, Southern Style Coleslaw, House–Made Sauce 12

SLOPPY MAC

Pressure Cooked Chili, Chili Beans, Cheddar Cheese, Onions 9

NEW YORK MAC

Crisp Pepperoni, Herby Tomato Reduction, Mozzarella & Parmesan 11

MAINE MAC

Garlic Sautéed Shrimp, Herb Butter, White Wine Reduction 13

BURGERS & SUCH

All Burgers Are Served With Fries, A Side of Signature Sauce, & Brown Gravy

Sub A Crab Cake For Any Burger Add \$8, Sub A Chicken Breast (Grilled or Fried) For \$6, Sub A Vegetable Black Bean Burger For \$4, Sub Portabella Mushroom Cap For \$4

GEORGIA SUMMER

Two Patties, Peach–Jalapeno Chutney, Grilled Onions, Pickle, Onion, Sig Sauce **14**

Beer: Creature Comforts Tropicalia IPA 6.6% AB

THE HANGOVER

Two Patties On A Sugar Waffle, Candied Maple Bacon, American Cheese, Fried Egg, Hash Brown, Maple Syrup, Dusted With Powdered Sugar **17**

Beer: Scofflaw Brewing POG Basement 7.5% ABV

NEW SCHOOL ELVIS

Two Patties, Peanut Butter, Fried Plantains, Jalapeno-Grape Jelly Hash Brown & Candied Bacon **15**

Beer: Founders Breakfast Stout 8.3% ABV

BUFORD BLUE

Two Patties, Crumbled Blue Cheese, Bacon-Onion Jam, Tomato, Pickle, Onion, Sig Sauce **15**

Beer: Monday Night Brewing Drafty Kilt Scotch Ale 7.2% ABV

CRACKED REAR VIEW

Two Patties, Pressure Cooked Pork, White Cheddar Cheese, Southern Cole Slaw, Carolina Style BBQ Sauce, Onion Rings, Pickle, Onion, Sig Sauce **16**

Beer: Kona Big Wave Golden Ale 4.4% ABV

BOB'S YOUR UNCLE

Two Patties With Swiss Cheese, Grilled Portabella Mushroom Cap, Sautéed Onions, Battered Onion Rings, Pickle, Onion, Sig Sauce **15 Beer:** Magic Hat #9 Pale Ale 5.1% ABV

THE "DISH"

Two Patties, Herby Tomato Reduction, Sliced Mozzarella, Fried Mozzarella, Pepperoni, Dusted With Parmesan & <u>Served Deep Dish</u>
<u>Style</u> **16**

Beer: Bells Two Hearted Ale IPA 7%

THAT'S MONEY

Two Patties, Mac & Cheese Croquette, Grilled Andouille Sausage, Tony Chachere's, Shredded Cheddar Cheese, Queso, Balsamic Ketchup, Pickle, Onion, Sig Sauce **16**

Beer: Abita Purple Haze Fruit & Field 4.2% ABV

FLAME THROWER

Two Patties, Pepper-Jack Cheese, Flamin Hot Cheetos, Scorpion Glaze, Pickle, Onion, Sig Sauce, Dipped in Queso & Flamin Hot Cheeto Dust **16**

Beer: Fat Tire Red Ale 5.2% ABV



Ask Your Server About The Burger & Shake Of The Month



HEALTHY CHOICE?

Two Grilled Chicken Breasts, Black Pepper Bacon, Cheddar & Swiss Cheese, Lettuce, Tomato, Onion, Pickle, Bacon Aioli **15 Beer:** La Fin du Monde Belgian Tripel 9% ABV

THE OPTION

Grilled Portabella Mushroom, Six Cheese Blend, Lettuce, Tomato, Pickle, Grilled Onion, Raw Onion, Sig Sauce (Vegetarian) **14 Beer:** Red & Black Fruited Berliner Weisse 4.5% ABV

UNORIGINAL

Two Patties, American Cheese, Tomato, Pickle, Onion, Sig Sauce **13 Beer:** Over The Top Lager 4.5% ABV

HOLY MOLY DOG

12" All Beef Hot Dog, Pressure Cooked Chili, Shredded Cheddar Cheese, Diced Onion **15**

Beer: Pabst Blue Ribbon Lager 4.8% ABV

HEART ATTACK

Three Patties, Swiss, Cheddar, and Jack Cheeses, Three Types Of Onion, Fried Chicken With Maple Glaze, Candied Maple Bacon & Served Swimming In Queso **23**

Beer: Dogfish Head 90 Minute Imperial IPA 9% ABV

CHICAGO DOGS

Two Vienna Beef Hot Dogs In Poppy Seed Buns Served Chicago Style (Pickle, Onion, Sport Chilis, Tomato, Green Relish, Mustard, Celery Salt. **NO KETCHUP EVER. 14**

Beer: "Chicago Handshake" Mickey's Big Mouth Malt Liquor 5.6% ABV & A Shot Of Jeppson's Malort

RABBIT FOOD

CAESAR

Roasted Poblano Caesar Dressing, Croutons, Shredded Parm, Anchovies **7**

SUMMER SALAD

Grilled Romaine Hearts, Blue Crumbles, Bacon, Tomato, Onion, Chipotle Dressing **8**

KITCHEN ROUND

Think Our Kitchen Did A Good Job? Buy Them A Round! 10



BEER & WINE LIST



RECIPES CREATED BY EXECUTIVE CHEF DAVID HARTSHORN



A LA CARTE

- Fries 4 Sweet Potato Fries 5 Soy Sesame Green Beans 5
- Cheese Curds 6 Coleslaw 4

KIDS STUFF

Served With Fries & A Drink

- All Beef Hot Dog Basic Cheeseburger Pop-Cone Chicken
- Mac & Cheese 8.5

THE STALLONE

Cannot Be Ordered For More Than One Person

4 Burgers Your Choice, 1# Fries, 1 Order of Funnel Cake Fries, 1 Mac & Cheese, 1 Pop-Cone Chicken, & 1 Freak Shake 75

> You have 45 Minutes To Finish. Good Luck!!

#OTTBURGER FOR YOUR CHANCE TO BE FEATURED ON OUR SOCIAL MEDIA @OVERTHETOPBURGERBAR









FREAK SHAKES

BREAKFAST IN BED

Vanilla Ice Cream, Espresso, Cocoa, Bacon, Glaze Donut, Rimmed With Vanilla Ganache, Honey Nut Cheerios, & Topped With Whipped Cream & Maple Syrup 10

OREO BOMB

Vanilla Ice Cream, Oreo Cookies, Drizzled With Chocolate Sauce, Rimmed With Chocolate Ganache, Topped With Whipped Cream & Oreo Cheesecake Wedge 10

UNICORN

Strawberry Ice Cream, Unicorn Birthday Cake Pop, Frosted Sugar Cookies, Rimmed With Blue Ganache, Rainbow Sprinkles, Topped With Whipped Cream, Waffle Cone & Strawberry Drizzle 10

CHOCOLATE OVERLOAD

Chocolate Ice Cream, Brownie Pieces, Chocolate Chips, Drizzled With Chocolate Sauce, Rimmed With Chocolate Ganache & Chocolate Pieces. Topped With Chocolate Whipped Cream 10

ADULT SHAKES

ELVIS HAS LEFT THE BUILDING

Vanilla Ice Cream, Peanut Butter, Skrewball Whiskey, Rimmed With Peanut Butter & Banana Slices, Topped With Whipped Cream, Maple Candied Bacon & Banana Sandwich 15

ULTIMATE TWINKIE

Vanilla Ice Cream, Vanilla Vodka, Rimmed With Vanilla Ganache & Sponge Cake, Topped With Whipped Cream, Caramel & Twinkie 15

CAMPFIRE

Chocolate Ice Cream, Whiskey, Rimmed With Chocolate Ganache & Graham Crackers. Topped With S'mores Sandwich & Whipped Cream 15

SOUTHERN BULLDOG

Vanilla Ice Cream, Fresh Raspberries & Blackberries, Southern Brewing Red & Black, Rimmed With Chocolate Ganache. Topped With Whipped Cream, Raspberry Cheesecake, Fresh Raspberries, & Raspberry Sauce 15

LIBATIONS

SUR LE DESSUS

Gin, Lemon Juice, Blueberry Simple Syrup, Prosecco 12

Peublo Reposado, Agave, Lime Juice, Cointreau, Jalapeno Simple Syrup, Rimmed With Ancho & Black Salt, Garnished With Lime & Jalapeno 9

NEW FASHIONED

Templeton Rye, Orange Simple Syrup, Angostura Bitters, Served Over Large Rock

EL DURANZO

Pueblo Blanco, Muddled Peach, Lime Juice, Agave & Soda 8

BUFFALO RISING

Buffalo Trace, Amaro Nonio, Lemon Juice, Orange Simple Syrup, Prosecco & Garnished With Strawberry 10

PINAR DEL RIO

Plantation Light & Dark Rum, Blueberry Simple Syrup, Lime Juice, Orgeat, Soda, Garnished With Mint & Blueberries 10

SAZIE SAZARAC RYE

Peychauds, Ango, & Cognac 11

Empress Indigo Gin, Barebones, Orange Simple Syrup, Orange Bitters 10

Cobrades Mezcal, Lillet Blanc, Pueblo Viejo Reposado, Lime Juice, Agave, Ginger Beer, Topped with Basil & Lime 8

NOT YOUR MAI

Plantation Light Rum, Meyers Rum, Orgeat, Lime Juice, Grapefruit Juice, Orange Simple Syrup, Garnished With Mint & Lime 10

CALM AFTER THE STORM

Plantation Dark Rum, Meyers Rum, Lime Juice, Agave, Ginger Beer, Topped With Lemon & Lime 10

Planation Dark & Light Rum, Orgeat, Grapefruit, Pineapple, Coconut, Angostura Bitters, Garnished With Palm Leaf & Pineapple 9

Barebones, Triple Sec, Lime Juice, Cranberry, Orange Bitters, Garnished With Lemon & Lime 8

NEW NEW

Hendricks, Lillet Blanc, Blueberry Simple Syrup, Peychauds, Orange Bitters, & Garnished With Orange Peel 12

Hendricks, Cucumber Simple Syrup, Lime Juice, Ginger Beer, Garnished With Sage & Cucumber 9

Pinnacle Vanilla, Cold Brew, Simple Syrup, Espresso Liquor, Garnished With Orange Peel & Edible Flower 9