

SUMMER DINNER MENU



APPETIZERS

SCRATCH MADE MEAT PIES

Home Place Pastures pork filling, creole mustard cream

14

NEW ORLEANS-STYLE BBQ OYSTERS

grilled sourdough, cornmeal-fried Gulf oysters, parsley, lemon/worcestershire butter

15

CRAB CAKES

lemon and fresh herb aioli, Alabama hot slaw

18.5

STEAK TARTARE

chopped beef tenderloin, capers, shallot, Dijon, parsley, egg yolk, black pepper croutons

18

SQUASH & ZUCCHINI FRITTERS

blistered cherry tomato sauce, parsley, radish

12

SALADS

CITY SALAD

mixed greens, cucumber, carrot, red onion, roasted scallion, sourdough croutons, citrus vinaigrette

9.5

WEDGE SALAD

chopped bacon, red onion, cherry tomatoes, blue cheese dressing, fresh chopped herbs

12

OGCG CAESAR SALAD

crisp ribbons of romaine, parmesan, kalamata olives, black pepper croutons, hard boiled egg, creamy caesar dressing

10

with grilled chicken 13.5 with fried oysters 15.5 with blackened shrimp 14.5

ENTRÉES

PAN ROASTED 1/2 CHICKEN

stewed okra and tomatoes, smashed fingerling potatoes, pesto aioli

29

PAN ROASTED SCALLOPS

charred corn and queso salad, sauteed green beans, lime vinaigrette

36

CITY GROCERY BURGER

5.3oz hand-pattied, filet and 44 Farms beef blend, lettuce, tomato, pickle, sauteed onion, mayo, mustard, special sauce, American cheese, brioche bun - served with fries

13 *double patty 17.5*

GRILLED GULF FISH

warm fingerling potato salad, arugula, red onion and fennel salad, creamy orange vinaigrette

34

GRILLED FILET

8oz 44 Farms filet, pan roasted green beans, butter whipped potatoes, béarnaise

42

add brown butter sautéed crab +9

SHRIMP AND GRITS

spicy Original Grit Girl cheese grits, sautéed shrimp, garlic, mushrooms, scallions, white wine, lemon juice, Big Bad bacon

31

BEVERAGES

WATER

Soft Drinks (Coke, Diet Coke & Sprite)	2.5
Fruit Juice	3
San Pellegrino	3.5
Iced Tea	2.5
Coffee	2.5
Espresso	3.5
Double	5
Cappuccino	4
Double	5.5

BUBBLY WATER

DOMESTIC	4
Budweiser	
Bud Light	
Coors Light	
Coors Non-Alcoholic	
Michelob Ultra	
Miller Lite	
Miller High Life	3
Pabst Blue Ribbon	3

PREMIUM 5.25

Amstel Light	Sierra Nevada
Blue Moon	Shiner Bock
Dos Equis	SPB Suzy B
Guinness Draught	Stella Artois
Heineken	Tiny Bomb
Lagunitas IPA	Yuengling
Peroni	
Reve Coffee Stout	

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

Never fire a warning shot. It's a waste of ammunition.

- HUNTER S. THOMPSON

PORTS & DESSERT WINES

LA FLOR D'OR Sauternes Bordeaux, France 2015	12	GRAHAMS "Six Grapes" Unfiltered Reserve Port NV	6.5
WARRE'S "Otima" 10 Year Old Tawny Port (500ml) NV	8.5	ELDERTON "Riverina Botrytis" Semillion NV	6
FONSECA Bin No 26 Reserve Port NV	8	BROADBENT "Rainwater" Madeira (375ml) NV	5
TINTERO Moscato d'Asti Italy 2015	7.5		

CORDIALS & LIQUORS

BAILEYS IRISH CREAM	9	GRAN MARNIER	9
CHAMBORD	9	FRANGELICO	7.5
COINTREAU	9	KAHLUA	7.5
DRAMBUIE	9		

BRANDY & COGNAC

COURVOISIER V.S.	9.5	RAYNAL NAPOLEAN V.S.O.P.	9.5
REMY MARTIN V.S.O.P.	9.5	B & B	9.5

SCOTCH & WHISKEY

LAGAVULIN 16 YEAR OLD	20	GLENLIVET 12 YEAR OLD	9
JOHNNIE WALKER GOLD	12	GLENFIDDICH 12 YEAR OLD	9
MACALLAN 12	10	JOHNNIE WALKER BLACK	9
GLENMORANGIE 10 YEAR OLD	10		

KENTUCKY WHISKEY

BLANTON'S	12	BULLEIT RYE	8
HIGH WEST RENDEZVOUS RYE	11	EAGLE RARE	8
FOUR ROSES	10	BULLEIT	8
BASIL HAYDEN'S	9.5	BUFFALO TRACE	8
JEFFERSON'S RESERVE	9	HIGH WEST	7
KNOB CREEK	9	AMERICAN PRAIRIE BOURBON	
WOODFORD RESERVE	9		

OUR FOOD IS ONLY AS GOOD AS THE PRODUCTS WE RECEIVE. WE ARE GRATEFUL FOR THE EFFORTS OF THE FARMERS, PRODUCERS AND PURVEYORS WHO MAKE OUR JOBS SO EASY.

WE ARE NOT RESPONSIBLE FOR ITEMS REQUESTED COOKED BEYOND MEDIUM.

WE RESPECTFULLY REQUEST YOU EXCUSE YOURSELF FROM THE DINING ROOM IF USING A CELL PHONE.

thank you