

## EARLY FALL DINNER MENU



### APPETIZERS

#### PORK AND BEEF MEATBALLS

fresh herbs, creole marinara, parmesan, gremolata

14

#### BROILED OYSTERS ON THE HALF SHELL

butter with herbs, garlic and lemon

16

#### CREAMY MUSHROOM RAGOUT

mixed mushrooms, frisee, goat cheese, grilled french bread

12.5

#### CRAWFISH ETOUFFEE

fried polenta "croutons", crispy garlic, green onion

15

### SOUP

#### CUMIN SCENTED BUTTERNUT SQUASH SOUP

pickled shrimp chimol, roasted poblano coulis

10

### SALADS

#### CITY SALAD

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

9.5

#### MIXED RAW VEGETABLE SALAD

green goddess, creole spiced pecans

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

#### 1/2 ROASTED CHICKEN

herb-roasted root vegetables, mushroom gravy, lardon

29

#### GRILLED GULF FISH

tomato rice, grilled onion guacamole, roasted cumin and lime marinated cucumber

34

#### 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*

#### SEARED DUCK BREAST

sweet potato hash, creamy collards, pepper jelly

34

#### GRILLED 44 FARMS FILET

blue cheese potato puree, sitr-fried Brussels sprouts, homemade "HP" sauce

42

#### 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

<b>DOMESTIC</b>	4
Budweiser	
Bud Light	
Busch Non-Alcoholic	
Coors Light	
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	

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

*When I do good, I feel good. When I do bad, I feel bad. That is my religion.*

- ABRAHAM LINCOLN

## PORTS & DESSERT WINES

<b>LA FLOR D'OR</b> Sauternes Bordeaux, France 2015	12	<b>TINTERO</b> Moscato d'Asti Italy 2015	7.5
<b>WARRE'S</b> "Otima" 10 Year Old Tawny Port NV	8.5	<b>GRAHAMS</b> "Six Grapes" Unfiltered Reserve Port NV	6.5
<b>FONSECA</b> Bin No 26 Reserve Port NV	8	<b>ELDERTON</b> "Riverina Botrytis" Semillion NV	6

## CORDIALS & LIQUORS

<b>BAILEYS IRISH CREAM</b>	9	<b>GRAN MARNIER</b>	9
<b>CHAMBORD</b>	9	<b>FRANGELICO</b>	7.5
<b>COINTREAU</b>	9	<b>KAHLUA</b>	7.5
<b>DRAMBUIE</b>	9		

## BRANDY & COGNAC

<b>COURVOISIER V.S.</b>	9.5	<b>RAYNAL NAPOLEAN V.S.O.P.</b>	9.5
<b>REMY MARTIN V.S.O.P.</b>	9.5	<b>B &amp; B</b>	9.5

## SCOTCH & WHISKEY

<b>LAGAVULIN 16 YEAR OLD</b>	20	<b>GLENLIVET 12 YEAR OLD</b>	9
<b>REDBREAST</b>	10	<b>GLENFIDDICH 12 YEAR OLD</b>	9
<b>MACALLAN 12</b>	10	<b>JOHNNIE WALKER BLACK</b>	9
<b>GLENMORANGIE 10 YEAR OLD</b>	10	<b>BUSHMILLS</b>	7

## KENTUCKY WHISKEY

<b>WILLET</b> Steve McQueen Select	30	<b>ROWAN'S CREEK</b>	9
<b>MAKER'S MARK</b> Private Select	15	<b>JEFFERSON'S RESERVE</b>	9
<b>HIGH WEST</b> Rendezvous Rye	11	<b>KNOB CREEK</b>	9
<b>FOUR ROSES</b>	10	<b>WOODFORD RESERVE</b>	9
<b>WILLET</b>	10	<b>BULLEIT RYE</b>	8
<b>WILLET RYE</b>	10	<b>BULLEIT</b>	8
<b>NOAH'S MILL</b>	10	<b>BUFFALO TRACE</b>	8
<b>BASIL HAYDEN'S</b>	9.5	<b>HIGH WEST</b> American Prairie Bourbon	7

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*