

EARLY FALL LUNCH MENU



SMALL PLATES

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

CREAMY MUSHROOM RAGOUT

mixed mushrooms, frisée, goat cheese, grilled french bread

12.5

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

BIG PLATES

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

TACOS DEL DÍA

rotating scratch made taco preparation, handmade tortillas - served with fries

16

MUFFALETTA

the New Orleans classic - served with fries

15.5

ROAST BEEF POBOY

lettuce, tomato, pickles, mayo, roast beef gravy - served with fries

15

PAN SEARED GULF FISH

crawfish etouffee, coriander rice, Brussels sprouts

25

SHRIMP & GRITS

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

23

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	
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

PORTS & DESSERT WINES

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

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
REDBREAST	10	GLENFIDDICH 12 YEAR OLD	9
MACALLAN 12	10	JOHNNIE WALKER BLACK	9
GLENMORANGIE 10 YEAR OLD	10	BUSHMILLS	7

KENTUCKY WHISKEY

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