

LATE FALL DINNER MENU



APPETIZERS

SHRIMP CAKES

radish remoulade, crispy parsnip ribbons
14.5

WHITE BEAN PISTOU

lardon, cornbread crunch
12.5

OYSTER TOAST

grilled sourdough, cornmeal fried oysters, pimento cheese, pepper jelly, crispy ham
16

GRILLED MERGUEZ

squash and collard gratin, harissa mustard
15

SOUP

SMOKED TURKEY, GREENS, AND BLACK-EYED PEA GUMBO

sweet potato salad
11

SALADS

CITY SALAD

mixed greens, cucumber, carrot, red onion, roasted scallion, sourdough croutons, citrus vinaigrette
9.5

AUTUMN SALAD

baby kale, honey-crisp apples, smoked duck, spiced pecans, dried cranberries, radishes, mustard vinaigrette
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

DUCK AND DUMPLINGS

braised duck leg, sweet potato dumplings, pickled mustard greens, Nashville hot dust
34

CATFISH ESCOVITCH

jalapeño johnny cakes, red beans with ginger and coconut
29

GRILLED PORK MEDALLIONS

molasses bourbon glaze, Tabasco-scented mashed sweet potatoes, salt and vinegar kale chips, pear bbq sauce
32

GULF FISH

leek and collard fondue, grilled potatoes, citrus tapenade, fried capers
34

GRILLED 44 FARMS FILET

fall caponata, salsa rossa, rosemary gremolata
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

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

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

- ABRAHAM LINCOLN

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