

## SUMMER DINNER MENU



### APPETIZERS

#### HEIRLOOM TOMATO PIE

Heirloom Tomato, House Made Goat's Milk Ricotta, Speck, Caramelized Onion, Basil, Puff Pastry, Smoked Tomato Vinegar  
*13.5*

#### NOLA BBQ RED GROUPER ENDS AND PIECES

Red Grouper Collar & Belly, Pickled Sweet Pepper, New Orleans Bbq Sauce, Mississippi Furikiki, Sourdough  
*15*

#### CAULIFLOWER TWO WAYS

Seared Cauliflower Steaks, Cauliflower Puree, Pecan Crumble, Chili Crisp, Fried Garlic, Preserved Lemon Vinaigrette  
*12*

#### BLUFF CITY MUSHROOM SPAETZLE

Roasted Bluff City Mushrooms, Mushroom Compound Butter, Buttermilk Spaetzle  
*14*

### SOUP & SALADS

#### ROYAL RED TOM KA

Head On Royal Red Shrimp, Coconut Milk, Charred Tomato, King Trumpet Mushroom, Fresh Herbs  
*12*

#### CITY SALAD

Mixed Greens, Cucumber, Carrot, Red Onion, Roasted Scallion, Tomato, Sourdough Croutons, Citrus Vinaigrette  
*11.5*

#### PEANUT AND COLLARD SALAD

Hot Sauce Boiled Peanuts, Chiffonade Raw Collard Greens, Toasted Benne Seeds, Craisins, Ginger Lime Dressing  
*12.5*

#### DUCK CONFIT SALAD

Orange Cured Duck Confit, Frisee, Roasted Bluff City Mushrooms, Poached Duck Egg, Tobacco Shallot, Orange Supreme, Mushroom Vinaigrette  
*15*

#### OGCG CAESAR SALAD

Crisp Ribbons of Romaine, Parmesan, Kalamata Olives, Black Pepper Croutons, Hard Boiled Egg, Creamy Caesar Dressing  
*12*  
*with grilled chicken 15.5 with fried oysters 17.5 with blackened shrimp 16.5*

### ENTRÉES

#### PEKING STYLE DUCK BREAST

Roasted Duck Breast, Sweet Corn Spoonbread, Sauteed Bok Choy, Country Ham Red Eye Gravy  
*33*

#### GRILLED RED GROUPER "CHOWDAH"

6oz Grilled Red Grouper, Crab Boil Potatoes, Gulf Oysters, Big Bad Bacon Lardon, Celery Leaf  
*35*

#### FARMSTAND VEGGIE PLATE

Pecan Miso, Carrot Top Pistou, Pomegranate, Roasted Seasonal Root Vegetable, Vegetable Chips  
*\$28*

#### SURF & TURF

Seared Pork Belly And Scallops, Butter Bean Puree, Butter Bean Salad, Preserved Lemon Vinaigrette  
*38*

#### 44 FARMS NEW YORK STRIP

Pan Seared 8oz Manhattan Cut, Herb Butter Pommes Anna, Charred Baby Onions, Roasted Oyster Mushrooms, Marchand Du Vin  
*42*

#### SHRIMP AND GRITS

Spicy Original Grit Girl Cheese Grits, Sautéed Shrimp, Garlic, Mushrooms, Scallions, White Wine, Lemon Juice, Big Bad Bacon  
*32*

## 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>	<b>4</b>
Budweiser	
Bud Light	
Busch Non-Alcoholic	
Coors Light	
Michelob Ultra	
Miller Lite	
Miller High Life	3
Pabst Blue Ribbon	3

### PREMIUM 6

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

*If you aren't cute, you may as well be clever.*

- DAVID SEDARIS

## PORTS & DESSERT WINES

<b>LA FLOR D'OR</b> Sauternes Bordeaux, France 2015	12.5	<b>BROADBENT</b> "Rainwater" Madeira NV	8
<b>WARRE'S</b> "Otima" 10 Year Old Tawny Port NV	9.5	<b>ELDERTON</b> "Riverina Botrytis" Semillion NV	7.5
<b>FONSECA</b> Bin No 26 Reserve Port NV	8.75	<b>GRAHAMS</b> "Six Grapes" Unfiltered Reserve Port NV	6.5
<b>TINTERO</b> Moscato d'Asti Italy 2015	8.25		

## CORDIALS & LIQUORS

<b>BAILEYS IRISH CREAM</b>	10	<b>DRAMBUIE</b>	9
<b>GRAN MARNIER</b>	10	<b>FRANGELICO</b>	9
<b>CHAMBORD</b>	9	<b>KAHLUA</b>	9
<b>COINTREAU</b>	9		

## BRANDY & COGNAC

<b>COURVOISIER V.S.</b>	10	<b>RAYNAL NAPOLEAN V.S.O.P.</b>	10
<b>REMY MARTIN V.S.O.P.</b>	10	<b>B &amp; B</b>	10

## SCOTCH & WHISKEY

<b>LAGAVULIN 16 YEAR OLD</b>	20	<b>GLENMORANGIE 10 YEAR OLD</b>	11
<b>REDBREAST</b>	15	<b>GLENLIVET 12 YEAR OLD</b>	11
<b>MACALLAN 12</b>	15	<b>JOHNNIE WALKER BLACK</b>	10
<b>GLENFIDDICH 12 YEAR OLD</b>	12	<b>BUSHMILLS</b>	8

## KENTUCKY WHISKEY

<b>WILLET</b> Steve McQueen Select	30	<b>ANGELS ENVY</b>	10
<b>WILLET RYE</b>	20	<b>ROWAN'S CREEK</b>	10
<b>MAKER'S MARK</b> Private Select	15	<b>JEFFERSON'S RESERVE</b>	10
<b>EAGLE RARE</b> Tango Charlie Foxtrot	12	<b>KNOB CREEK</b>	10
<b>WILLET</b>	12	<b>WOODFORD RESERVE</b>	10
<b>HIGH WEST</b> Rendezvous Rye	11	<b>BULLEIT RYE</b>	9
<b>FOUR ROSES</b>	11	<b>BULLEIT</b>	9
<b>BASIL HAYDEN'S</b>	10.5	<b>ELIJAH CRAIG</b>	9
<b>NOAH'S MILL</b>	10	<b>HIGH WEST</b> American Prairie Bourbon	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*