

FALL LUNCH MENU



APPETIZERS

DIP SAMPLER

baba ganoush, pimento cheese, crouton, naan, crudite

14

MALAYSIAN STYLE SHRIMP TOAST

chili garlic quick pickles, hatch pepper sauce

16

SALADS

CITY SALAD

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

11.5

CORN SALAD

baby greens, grilled corn, red onion, lime chili vinaigrette, queso fresco, Tajin

12.5

BRUSSELS SPROUTS SALAD

sliced brussels sprouts, sundried tomato, sorghum cider vinaigrette, benne seed, pecan, West African spices

13

WEDGE SALAD

iceberg lettuce, Big Bad bacon, cherry tomato, fine herbs, blue cheese dressing, blue cheese crumbles

12

OGCG CAESAR SALAD

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

12

add grilled chicken 4.5 add fried oysters 8 add blackened shrimp 6

SANDWICHES

— all sandwiches served with fries —

CITY GROCERY BURGER

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

14 *double patty 18.5*

LUNCH MONEY CHICKEN SANDWICH

sweet tea brined chicken thigh, dill pickle, roasted pepper aioli, brioche bun

14

MUFFALETTA

the New Orleans classic

15.5

MUSHROOM MELT

Bluff City mushrooms, caramelized leeks, gruyere, white cheddar, truffle aioli, sliced potato loaf

13.5

LAMB DEBRIS POBOY

confit lamb, brown gravy, shredded iceberg, Duke's mayo, Leidenheimer's French bread

15

ENTRÉES

PORK BELLY RICE BOWL

crispy pork belly, quick pickles, sesame rice, fried shallots, MS furikake

20

BLACKENED CATFISH NAPOLEON

blackened catfish, fried green tomato, sliced country ham, sauce gribiche

23

SHRIMP & GRITS

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

24

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

Amstel Light	6	Sierra Nevada
Blue Moon		Shiner Bock
Dos Equis		SPB Suzy B
Guinness Draught		Stella Artois
Heineken		Tiny Bomb
Crowd Control IPA		Yuengling
Peroni		

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

Time is an illusion. Lunchtime doubly so.

- DOUGLAS ADAMS

PORTS & DESSERT WINES

LA FLOR D'OR Sauternes Bordeaux, France 2015	12.5	BROADBENT "Rainwater" Madeira NV	8
TINTERO Moscato d'Asti Italy 2015	8.25	GRAHAMS "Six Grapes" Unfiltered Reserve Port NV	6.5

CORDIALS & LIQUORS

BAILEYS IRISH CREAM	10	DRAMBUIE	9
GRAN MARNIER	10	FRANGELICO	9
CHAMBORD	9	KAHLUA	9
COINTREAU	9		

BRANDY & COGNAC

COURVOISIER V.S.	10	RAYNAL NAPOLEAN V.S.O.P.	10
REMY MARTIN V.S.O.P.	10	B & B	10

SCOTCH & WHISKEY

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

KENTUCKY WHISKEY

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