

## FALL COCKTAIL MENU



\$10

### HOUSE COCKTAILS

#### OLD FASHIONED

muddled orange and Toschi Vignola black cherry, Maker's Mark, soda

#### PIMM'S CUP

muddled lemon and cucumber, Pimm's, ginger beer, ginger juice

#### OXFORDIAN

Maker's Mark, lemon juice, simple syrup, Prosecco

#### MOSCOW MULE

Wheatley vodka, ginger beer, lime juice, ginger juice

#### THE WELL DESERVED

Wonderbird gin, lemon, muddled cucumber, St. Germaine, soda

#### EL SYD

Herradura tequila, grapefruit juice, Prosecco

#### RONZO

Aperol, Bulleit, soda, Prosecco

### SEASONAL COCKTAILS

#### HOT TODDY

Maker's Mark, lemon, honey, apple cider

#### THE LARRY BROWN

coffee, Bailey's, Frangelico, Kahlua

## FALL BAR MENU



#### PIMENTO CHEESE

with sourdough croutons

9.5

#### TIGER SAUCE CHICKEN WINGS

with blue cheese dressing

11

#### 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 - served with fries

14 *double patty* 18.5

#### MUFFALETTA

the New Orleans classic - served with fries

15.5

#### 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

#### SHRIMP & GRITS

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

24