

FALL LUNCH MENU



APPETIZERS

ROASTED BEETS & CARROTS

whipped feta, toasted benne seed, mint oil

13

BROWN BUTTER SWEET POTATO

country ham, ricotta, toasted pecans, orange gastrique

14

SALADS

CITY SALAD

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

11.5

POACHED PEAR SALAD

mixed greens, shallots, pecans, Humboldt Fog goat cheese, honey-fig vinaigrette

12

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*

MUFFALETTA

the New Orleans classic

15.5

FRIED PORK TENDERLOIN

fried pork, pickle, red onion, dijonaise, brioche bun

16

DUCK LEG "REUBEN"

confit duck leg, collard green sauerkraut, gruyere, Russian dressing, rye bread

18

WILD MUSHROOM BANH MI

wild mushroom pate, roasted eggplant, plum sauce aioli, quick pickles, French bread

13

ENTRÉES

ROASTED SPRINGER MOUNTAIN FARM CHICKEN

pan roasted airline chicken breast, dirty rice, neck bone gravy

28

FISH & CHIPS

beer battered Mississippi Catfish, malt vinegar fries, slaw, lemon aioli

26

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

Your body is not a temple, it's an amusement park. Enjoy the ride.

- ANTHONY BOURDAIN

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