

SUMMER LUNCH MENU



APPETIZERS

BRAISED SHORT RIB TAMALES

short rib, smoked habanero crema, pico de gallo

16

ESCARGOT CROSTINI

grilled sourdough, Bluff City Fungi mushrooms, Pernod beurre monte, preserved lemon

18

SALADS

CITY SALAD

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

11.5

SMOKED CHICKEN AND ARUGULA SALAD

grilled marinated corn, arugula, Johnston Hill Creamery Lois, peach/bourbon vinaigrette, tobacco fried shallot

15

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*

EGGPLANT PARMESAN

buttermilk fried Japanese eggplant, marinara, burrata, parmesan, green goddess aioli, brioche

15

SHRIMP SALAD SANDWICH

shaved leeks, sungold tomatoes, English muffin

18

“BLT”

fried green tomatoes, shaved Benton's ham, bibb lettuce, pesto aioli, gambino

16.5

MUFFALETTA

the New Orleans classic

16.5

ENTRÉES

TROUT AMANDINE

green beans, Carolina Gold rice

26

STEAM BUNS

ribeye, quick pickled vegetables, hoisin aioli

24

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)	2.95
Fruit Juice	3.5
San Pellegrino	4
Iced Tea	2.95
Coffee	2.95
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

*Fairy tales are more than true: not because they tell us that dragons exist,
but because they tell us that dragons can be beaten.*

- NEIL GAIMAN

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	ROWAN'S CREEK	10
WILLET RYE	20	JEFFERSON'S RESERVE	10
MAKER'S MARK Private Select	15	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
ANGELS ENVY	10		

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