

FALL LUNCH MENU



APPETIZERS

SOFT BAKED PRETZEL

beer cheese sauce

14

ARANCINI

butternut squash purée, brown butter, sage, mozzarella, pumpkin seed gremolata

16

SALADS

CITY SALAD

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

13

CRAB SALAD

arugula, parsley, pickled apple, fried leek, lemon-caper vinaigrette

18

CAESAR SALAD

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

14

add grilled chicken 6 add fried oysters 10 add blackened shrimp 8

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*

TORTA

green chili and lime marinated grilled pork tenderloin, lettuce, tomato, cilantro, white cheddar, mole aioli, pressed gambino

15

TUNA WRAP

grilled tuna, sesame marinated cucumber, carrot, and shallot, sweet and sour aioli, naan

17

BBQ FRIED BRUSSELS SPROUT

roasted beef belly "bacon", bourbon BBQ sauce, roasted garlic aioli, brioche

14

MUFFALETTA

the New Orleans classic

16.5

ENTRÉES

ALLA VODKA

orecchiette, Bluff City wild mushrooms, tomato confit, basil, oregano, parmesan

22

PAN SEARED SCALLOPS

sweet corn purée, black pepper okra, smoked tomato, basil oil

26

SHRIMP & GRITS

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

25

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 6

Amstel Light	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

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	GLENLIVET 12 YEAR OLD	11
REDBREAST	15	HIGH WEST Rendezvous Rye	11
MACALLAN 12	15	JOHNNIE WALKER BLACK	10
GLENFIDDICH 12 YEAR OLD	12	HIGH WEST American Prairie Bourbon	9
GLENMORANGIE 10 YEAR OLD	11	BUSHMILLS	8

KENTUCKY WHISKEY

WILLETT Steve McQueen Select	30	ROWAN'S CREEK	10
WILLETT RYE	20	JEFFERSON'S RESERVE	10
MAKER'S MARK Private Select	15	KNOB CREEK	10
WILLETT	12	WOODFORD RESERVE	10
FOUR ROSES	11	BULLEIT RYE	9
BASIL HAYDEN	10.5	BULLEIT	9
NOAH'S MILL	10	ELIJAH CRAIG	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.

ALL FOOD AND BEVERAGE ARE SUBJECT TO AVAILABILITY

thank you