

FALL LUNCH MENU



APPETIZERS

SMOTHERED SMOKED GULF FISH HUSHPUPPIES

fried capers, Zapp's Voodoo potato chips, malt vinegar tartar, Tabasco oil

14

REUBEN HAND PIES

corned beef, sauerkraut, Gruyère, puff pastry, Russian dressing

15

SALADS

CITY SALAD

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

13

MISO CHICKEN SALAD

shaved Brussels sprouts, roasted wild mushrooms, fried shishito peppers, peanut, sesame-chili vinaigrette

16

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*

FRIED MOZZARELLA SANDWICH

arugula, charred peppers, roasted tomato aioli, white bread

14

PORK BELLY

roasted pork belly, stewed turnip greens, tomato/andouille gravy, Gambino

16

ALABAMA BBQ SHRIMP

grilled/chilled cabbage, Alabama BBQ sauce, Kaiser roll

18

MUFFALETTA

the New Orleans classic

16.5

ENTRÉES

STROZZAPRETI BOLOGNESE

44 Farms ribeye, basil, oregano, parmesan

24

PORK CHEEK RANCHERO

cumin roasted butternut squash, ancho Missimati, adobo crema

24

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	GLENMORANGIE 10 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
GLENLIVET 12 YEAR OLD	12	BUSHMILLS	8

KENTUCKY WHISKEY

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

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