

## WINTER LUNCH MENU



### APPETIZERS

#### CAULIFLOWER & BLACK EYED PEA "MEATBALLS"

tzatziki, feta, cherry tomatoes, oregano

13.5

#### CREOLE BUTTER POACHED SHRIMP

peel & eat shrimp, French bread, cocktail sauce, mignonette

16

### SALADS

#### CITY SALAD

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

13

#### FRIED CHICKEN SKIN SALAD

iceberg, honey roasted cashews, Maytag blue cheese, hot sauce vinaigrette

15

#### 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*

#### ROAST BEEF & GRAVY POBOY

Swiss cheese, pickle, Duke's mayonnaise, Gambino

16.5

#### POLISH BOY

Kielbasa sausage, cole slaw, shoestring potatoes, spicy bourbon BBQ, hoagie

15.5

#### COUNTRY FRIED STEAK SANDWICH

pan fried steak, white cheddar & American cheeses, roasted mushrooms, roasted garlic aioli, Kaiser Roll

18

#### MUFFALETTA

the New Orleans classic

16.5

### ENTRÉES

#### PORK SPARE RIB CONGEE

beer braised spare ribs, Two Brooks Farms rice grits, fresh herbs

24

#### CHILES EN NOGADA

octopus & potato picadillo, tomato confit, pomegranate seeds, cilantro, walnut cream

25

#### 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

*I suppose I ought to eat or drink something or other; but the great question is "What?"*

- LEWIS CARROLL, ALICE'S ADVENTURES IN WONDERLAND

## CORDIALS & LIQUORS

<b>BAILEYS IRISH CREAM</b>	10	<b>DRAMBUIE</b>	9
<b>GRAN MARNIER</b>	10	<b>FRANGELICO</b>	9
<b>CHAMBORD</b>	9	<b>KAHLUA</b>	9
<b>COINTREAU</b>	9		

## BRANDY & COGNAC

<b>COURVOISIER V.S.</b>	10	<b>RAYNAL NAPOLEAN V.S.O.P.</b>	10
<b>REMY MARTIN V.S.O.P.</b>	10	<b>B &amp; B</b>	10

## SCOTCH & WHISKEY

<b>LAGAVULIN 16 YEAR OLD</b>	20	<b>GLENMORANGIE 10 YEAR OLD</b>	11
<b>REDBREAST</b>	15	<b>HIGH WEST</b> Rendezvous Rye	11
<b>MACALLAN 12</b>	15	<b>JOHNNIE WALKER BLACK</b>	10
<b>GLENFIDDICH 12 YEAR OLD</b>	12	<b>HIGH WEST</b> American Prairie Bourbon	9
<b>GLENLIVET 12 YEAR OLD</b>	12	<b>BUSHMILLS</b>	8

## KENTUCKY WHISKEY

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