

## EARLY SPRING LUNCH MENU



### APPETIZERS

#### DUCK WONTONS

duck leg confit, hoisin bbq, yum yum  
18

#### GRILLED CABBAGE

cilantro, peanut, lime  
14

### SALADS

#### CITY SALAD

mixed greens, cucumber, carrot, red onion, roasted scallion, sourdough croutons, citrus vinaigrette  
13

#### SWEET AND SOUR

roasted hearts of palm, wasabi pecans, marinated daikon radish, bok choy, lemongrass vinaigrette, sesame seed  
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*

#### STEAM BUNS

candied Big Bad bacon, charred leeks, roasted papaya, kewpie mayo, steamed buns  
15

#### STEAK AND MUSHROOM

chili-garlic steak, soy pickled maitake mushrooms, chickpea fried green beans, sourgum aioli, naan  
20

#### SHRIMP BANH MI

quick pickles, sriracha aioli, cilantro, gambino  
18

#### MUFFALETTA

the New Orleans classic  
17

### ENTRÉES

#### PORK BELLY FRIED RICE

five spice roasted Home Place pastures pork, sesame, onion, carrot, egg, Two Brooks Farm basmati rice  
25

#### SESAME FRIED SOFT SHELL CRAB

bok choy, lemon/ginger aioli  
27

#### SHRIMP & GRITS

spicy Original Grit Girl cheese grits, sautéed shrimp, garlic, mushrooms, scallions, white wine, lemon juice, Big Bad bacon  
26

## BEVERAGES

### WATER

Coke	2.95
Diet Coke	2.95
Sprite	2.95
Fruit Juice	3.5
San Pellegrino	4
Iced Tea	2.95
Coffee	2.95
Hot Tea	2.95

### 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 7

Blue Moon	Sierra Nevada
Dos Equis	Shiner Bock
Guinness Draught	SPB Suzy B
Heineken	Stella Artois
Crowd Control IPA	Tiny Bomb
Peroni	Yuengling

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

*That without experimentation, a willingness to ask questions and try new things,  
we shall surely become static, repetitive, moribund.*

- ANTHONY BOURDAIN

## CORDIALS & LIQUEURS

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

## 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>JOHNNIE WALKER BLACK</b>	10
<b>MACALLAN 12</b>	15	<b>HIGH WEST</b> American Prairie Bourbon	9
<b>GLENFIDDICH 12 YEAR OLD</b>	12	<b>BUSHMILLS</b>	8
<b>GLENLIVET 12 YEAR OLD</b>	12		

## KENTUCKY WHISKEY

<b>WILLETT RYE</b>	20	<b>NOAH'S MILL</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*