

COCKTAIL MENU



\$12

HOUSE COCKTAILS

OLD FASHIONED

muddled orange and Toschi Vignola black cherry, Maker's Mark, soda

PIMM'S CUP

muddled lemon and cucumber, Pimm's, ginger beer, ginger juice

OXFORDIAN

Maker's Mark, lemon juice, simple syrup, Prosecco

MOSCOW MULE

Wheatley vodka, ginger beer, lime juice, ginger juice

THE WELL DESERVED

Wonderbird gin, lemon, muddled cucumber, St. Germaine, soda

EL SYD

top shelf tequila, grapefruit juice, Prosecco

RONZO

Aperol, Bulleit, soda, Prosecco

JESUS MARIA

top shelf tequila, Cointreau, orange juice, lime juice, simple syrup

CUCUMBER GIMLET

Hendrick's, muddled cucumber and lime, lime juice, simple syrup

APEROL SPRITZ

Aperol, prosecco, soda

COCKTAIL MENU



WHISKEY SPECIALS

EAGLE RARE

Smoot for President

12

MAKER'S MARK

Private Select

15

BUFFALO TRACE

JC's Covid Vaccine

14

DESSERT WINES

FONSECA

Bin No. 27 Reserve Port NV

8

BROADBENT

"Rainwater" Madeira NV

8

GRAHAM'S

"Six Grapes" Reserve Port NV

9

WARRE'S

"Otima" 10 Year Old Tawny Port NV

12

LA FLEUR D'OR

Sauternes Bordeaux, France 2015

12.5



PIMENTO CHEESE

with sourdough croutons

10

TIGER SAUCE CHICKEN WINGS

with blue cheese dressing

11

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 - served with fries

14 double patty 18.5

MUFFALETTA

the New Orleans classic - served with fries

17

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

SHRIMP & GRITS

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

35