

SPRING LUNCH MENU



APPETIZERS

FIELD PEAS

BBB bacon, pottlikker, fried garlic, cornbread crumble

16

SHAVED BROCCOLI

white cheddar, Benton's country ham, buttermilk vinaigrette

16

BUFFALO FRIED CAULIFLOWER

Bellamy blue cheese, pickled celery

15

SALADS

CITY SALAD

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

13

SPINACH SALAD

pickled blueberries, roasted corn, Peruvian sweet drop peppers, sun dried tomatoes, charred spring onion vinaigrette

14.5

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*

GRILLED STEAK SANDWICH

green tomato chow chow, Duke's mayo, provolone, hoagie roll

19

ROASTED PORK LOIN SANDWICH

avocado, adobo crema, tomato, arugula, kaiser roll

17

LUNCH MONEY FRIED CHICKEN SANDWICH

sweet tea brined chicken thigh, dill pickles, green chili mayo, American cheese, brioche

22

MUFFALETTA

the New Orleans classic

17

ENTRÉES

SEARED GULF FISH

tomato and beer braised okra, grilled bread

27

DUCK STROZZAPRETI

collard green pesto, duck leg confit, pecorino

25

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

BAILEYS IRISH CREAM	10	DRAMBUIE	10
GRAN MARNIER	10	FRANGELICO	10
CHAMBORD	10	KAHLUA	10
COINTREAU	10		

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	JOHNNIE WALKER BLACK	10
MACALLAN 12	15	HIGH WEST American Prairie Bourbon	9
GLENFIDDICH 12 YEAR OLD	12	BUSHMILLS	8
GLENLIVET 12 YEAR OLD	12		

KENTUCKY WHISKEY

WILLETT RYE	20	NOAH'S MILL	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