

BAR MENU



PIMENTO CHEESE
with sourdough croutons
11

FRIED ARTICHOKE PICCATA
lemon, butter, garlic, capers, chives
16

TIGER SAUCE CHICKEN WINGS
with blue cheese dressing
15

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
15 *double patty* 20

MUFFALETTA
the New Orleans classic - served with fries
18.5

CAESAR SALAD
crisp ribbons of romaine, parmesan, kalamata olives, black pepper croutons, hard boiled egg, creamy caesar dressing
14
add grilled chicken 8 add fried oysters 12 add blackened shrimp 8

SHRIMP & GRITS
spicy Original Grit Girl cheese grits, sautéed shrimp, garlic, mushrooms, scallions, white wine, lemon juice, Big Bad bacon
36

BAR MENU

HOUSE COCKTAILS **\$13**

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, muddle cucumber and lime, lime juice, simple syrup

APEROL SPRITZ
Aperol, prosecco, soda