

EARLY SUMMER LUNCH MENU



APPETIZERS

NASHVILLE HOT FRIED CHICKEN LIVERS

white bread, dill pickle vinaigrette

15

ZUCCHINI FRITTERS

lemon-caper aioli

13

BEET & HORSERADISH CURED SALMON

chive and scallion whipped mascarpone, fried capers, pickled red onions, Everything Bagel spice, hash browns, cured egg yolk

17

SOUP & SALADS

CITY SALAD

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

13

SUMMER SQUASH SOUP

coconut crema, cilantro, hot smoked paprika

12

HEIRLOOM TOMATO SALAD

whipped Greek yogurt, lima beans, celery leaf, basil, mint, sea salt, lemon oil

15

CAESAR SALAD

crisp ribbons of romaine, parmesan, kalamata olives, sourdough croutons, hard boiled egg, creamy caesar dressing

14

add grilled chicken 8 add fried oysters 12 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

16 *double patty 21*

CATFISH SALAD SANDWICH

bibb lettuce, red onion, sriracha mayo, rye bread

16

FRIED BOLOGNA SANDWICH

shredded lettuce, tomato, dill pickles, American cheese, Zapp's potato chips, big shot mustard, white bread

15

NEW ENGLAND CLAM ROLL

fried clam strips, tartar sauce, New England hotdog roll

17

MUFFALETTA

the New Orleans classic

18.5

ENTRÉES

PAPPARDELLE AMATRICIANA

house-made pappardelle, sauce amatriciana, shaved pecorino, parsley

25

SEARED TUNA NIÇOISE

heirloom tomatoes, hard boiled egg, fingerling potatoes, cucumbers, herb salad, niçoise olive vinaigrette

30

SHRIMP AND 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	
Heineken 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	

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

A little nonsense now and then, is relished by the wisest men.

- ROALD DAHL

CORDIALS & LIQUEURS

DRAMBUIE	11	COINTREAU	10
BAILEYS IRISH CREAM	10	FRANGELICO	10
GRAND MARNIER	10	KAHLUA	10
CHAMBORD	10	DISARONNO	9

BRANDY, COGNAC & TEQUILA

REMY MARTIN V.S.O.P.	13	DON JULIO ROSADO	25
COURVOISIER V.S.	10	PATRON SILVER	13
B & B	10	CASAMIGOS	12
RAYNAL NAPOLEAN V.S.O.P.	10		

SCOTCH & WHISKEY

LAGAVULIN 16	22	GLENLIVET 12	12
GLENMORANGIE Quinta Ruban 14	17	GLENMORANGIE 10	11
REDBREAST 12	17	HIGH WEST Double Oak Rye Whiskey	11
THE BALVENIE DoubleWood 12	16	HIGH WEST American Prairie Bourbon	11
MACALLAN 12	16	JOHNNIE WALKER BLACK	10
GLENFIDDICH 12	13	BUSHMILLS	9

KENTUCKY WHISKEY

WILLETT RYE	20	WOODFORD RESERVE	11
WOODFORD RESERVE Double Oaked	16	BASIL HAYDEN	11
FOUR ROSES Small Batch Select	15	WOODFORD RESERVE Rye	11
BLADE AND BOW	13	NOAH'S MILL	11
ANGEL'S ENVY	12	KNOB CREEK	11
JEFFERSON'S RESERVE	12	BULLEIT RYE	10
FOUR ROSES Single Barrel	12	BULLEIT	10
MICHTER'S Small Batch	12	ELIJAH CRAIG	10

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