WINTER LUNCH MENU



APPETIZERS

WILD MUSHROOM NAPOLEON

pastry cream, puff pastry, candied walnuts, arugula-shallot salad

HOPPIN' JOHN CALAS

collard green goddess

PAN-ROASTED BRUSSELS SPROUTS

candied BBB bacon, pecans, roasted garlic, malt vinegar aioli, pickled shallots

SOUP & SALADS

CITY SALAD

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

SWEET POTATO AND COLLARD GREENS SOUP

black eyed pea cracker

WINTER CITRUS SALAD

blood orange, endive, radicchio, shaved fennel, mint, toasted pepita, walnut vinaigrette, ricotta salata

CAESAR SALAD

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

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

HAM AND FRIED MAC N' CHEESE

bibb lettuce, shaved red onion, roasted tomato mustard. Texas toast 16

SMOTHERED FRIED CATFISH PO'BOY

lettuce, tomato, pickle, hot sauce mayo, crawfish gravy, French bread

HORSERADISH ROAST BEEF

smoked cheddar cheese sauce, roasted red peppers, onion confit, French bread

MUFFALETTA

the New Orleans classic 18.5

ENTRÉES =

GRILLED REDFISH

crab roe and saffron risotto, charred broccoli, blood orange vinaigrette *30*

PORK AND PEAS

roasted pork belly, baked Sea Island red peas, pickled mustard greens, cane syrup

SHRIMP AND GRITS

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

BEVERAGES =

WATER		BUBB
Coke	2.95	DOMES
Diet Coke	2.95	Budweiser
Sprite	2.95	Bud Light
Fruit Juice	3.5	Coors Light
San Pe ll egrino	4	Heineken Noi
Iced Tea	2.95	Michelob Ultr
Coffee	2.95	Mi ll er Lite
Hot Tea	2.95	Mi ll er High Li
		Pabst Blue Ri

BUBBLY WATER

DOMESTIC	4
Budweiser	
Bud Light	
Coors Light	
Heineken Non-Alcoholic	
Michelob Ultra	
Mi ll er Lite	
Mi ll er High Life	3
Pabst Blue Ribbon	3

PREMIUM 7

Agua Mane	Peroni
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Blue Moon	Shiner Bock
Crowd Control IPA	Sierra Nevada
Dos Equis	SPB Suzy B
Guiness Draught	Ste ll a Artois
Heineken	Tiny Bomb

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

I suppose if we couldn't laugh at the things that don't make sense, we couldn't react to a lot of life.

- BILL WATTERSON

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.	<i>10</i>		

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	<i>20</i>	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	<i>12</i>	KNOB CREEK	11
JEFFERSON'S RESERVE	<i>12</i>	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