

EARLY FALL LUNCH MENU



APPETIZERS

ROASTED CORN & JALAPEÑO FRITTERS

Calabrian chili honey, arugula, shaved shallots

15

ANDOUILLE & CORNBREAD STUFFED MUSHROOMS

charred serrano & lemon crème fraîche, frico, scallions

14

ROASTED OKRA & TOMATO TOAST

whipped buttermilk ricotta, crispy prosciutto, sourdough, tomato oil

16

SALADS

CITY SALAD

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

13.5

BUTTERNUT SQUASH SALAD

Creole spiced butternut squash, green apple, toasted pumpkin seeds, fried goat cheese, arugula, cider vinaigrette

15

CORN & TOMATO CHOWDER

basil oil, tobacco onions

14

CAESAR SALAD

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

14.5

add grilled chicken 8 add fried oysters 12 add blackened shrimp 8

SANDWICHES

all sandwiches served with potato chips

substitute fries or side salad for 2.00

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*

FRENCH DIP

slow roasted prime rib, Swiss cheese, caramelized onions, roasted mushrooms, Duke's mayo, French bread, au jus

19

SMOKED TURKEY & APPLE BACON COMPOTE

melted brie, dijonaise, Duke's mayo, sourdough

16

FRIED SHRIMP PO'BOY

lettuce, tomato, pickled jalapeños, remoulade, French bread

18

MUFFALETTA

the New Orleans classic

18.5

ENTRÉES

FALL VEGETABLE GRAIN BOWL

farro, roasted sweet potato, kale, pepitos, Steen's vinaigrette

23

SCALLOPS FLORENTINE

spinach, roasted red pepper cream, angel hair pasta, pecorino, pine nut gremolata

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

Soft Drinks (Coke, Diet Coke & Sprite)	2.95
Fruit Juice	3.5
San Pellegrino	4
Iced Tea	2.95
Coffee	2.95
Hot Tea	2.95
Espresso	4
Cappuccino	5.5
Americano	4
Latte	5

BUBBLY WATER

DOMESTIC 4

Athletic Non-Alcoholic	
Budweiser	
Bud Light	
Coors Light	
Michelob Ultra	
Miller Lite	
Miller High Life	3
Pabst Blue Ribbon	3

PREMIUM 7

Blue Moon	Shiner Bock
Crowd Control IPA	Sierra Nevada
Dos Equis	SPB Suzy B
Guinness Draught	Stella Artois
Heineken	Tiny Bomb
Peroni	

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

All you need is love. But a little chocolate now and then doesn't hurt.

- CHARLES M. SCHULZ

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	NOB 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.

ALL SEAFOOD IS DOMESTICALLY SOURCED UNLESS OTHERWISE SPECIFIED. 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