

EARLY SPRING LUNCH MENU



APPETIZERS

DUCK WONTONS

confit duck, cream cheese, jalapeño, pepper jelly

15

SALMON TARTARE

pearl peppers, fennel, radish, orange zest, EVOO, fennel-orange gastrique, Maldon

18

WHITE BEAN HUMMUS

pomegranate, roasted pepitas, grilled pita

14

CRAWFISH CORN FRITTERS

remoulade, scallions

16

SOUP & SALADS

CITY SALAD

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

13.5

BROCCOLI SALAD

almonds, orange supremes, radish, pickled shallots, lemon & parmesan crème fraîche

14

KALE & RADICCHIO SALAD

blue cheese crumbles, pomegranate seeds, pomegranate chili vinaigrette, walnuts

15

POTATO & LEEK SOUP

fried leeks, BBB bacon, crème fraîche

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

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

SHORT RIB GRILLED CHEESE

red wine braised short rib, caramelized onions, sharp cheddar, arugula, horseradish mayo, Texas toast

17

HAM & GRUYÈRE

mixed greens, tomato, red onion, rosemary aioli, hot honey, sourdough

15

FISH SANDWICH

panko crusted cod, American cheese, pickled okra tartar, lettuce, tomato, house pickles, brioche bun

16

MUFFALETTA

the New Orleans classic

18.5

ENTRÉES

CONFIT DUCK CASSOULET

white beans, andouille, bourbon-molasses gastrique

26

SEARED SALMON

lemon-herb cous cous, grilled asparagus, romesco sauce

28

SPAGHETTI AI FRUTTI DI GOLFO

oysters, shrimp, crab, spicy pomodoro sauce, pecorino, garlic breadcrumbs

32

SHRIMP & GRITS

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

26

We have an opportunity—a responsibility—to make magic in a world that desperately needs more of it.

- WILL GUIDARA

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	5
Athletic Non-Alcoholic	
Budweiser	
Bud Light	
Coors Light	
Michelob Ultra	
Miller Lite	
Miller High Life	3
Pabst Blue Ribbon	3

PREMIUM

8

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

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

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.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

thank you