

CBG

CAPITAL BAR AND GRILL

SMALL PLATES

THE BEST SPICED PECANS	7	FRIED CHICKEN SKINS	8
SMOKED SAUSAGE	9.50	BLUE CHEESE, SPICY MAPLE AIOLI	
PICKLED RED PEPPER SAUCE			
SHERRY BRAISED MEATBALLS	11	PICKLED EGG SALAD	9
COUNTRY HAM, SWEET ONION, PEANUTS		ON GRILLED SOURDOUGH, CORNICHONS, TENDER LETTUCE, HOUSE BACON	
MARINATED BEETS	10	CRISPY CAULIFLOWER	7
GOAT CHEESE, GREEN APPLE, BURNT CITRUS, CASHEWS		LEMON AIOLI	
PORK MILANESE		PORK MILANESE	10
		SAUCE GRIBICHE	

APPETIZERS

PROVOLETA	9	KALE SALAD	10
HERBED CHIMICHURRI, HAZELNUTS		SHAVED PARMESAN, PICKLED RED ONION, RAISIN, CROUTON, LEMON DRESSING	
PIMENTO CHEESE	8	TENDER GREENS AND ESCAROLE	10
HOUSE MADE SODA CRACKERS		GREEN BEANS, SHAVED TURNIP, GREEN GODDESS DRESSING	
CORNED BEEF	9	COBB SALAD	13
CHARRED CABBAGE, POTATOES		BLUE CHEESE, BEEF, HOUSE BACON, APPLE, CASHEWS, CRISPY KALE, EGG, BUTTER MILK DRESSING	
CATFISH GRATIN	10	ROMAINE AND ENDIVE SALAD	11
FINE HERBS, SOURDOUGH		GOAT CHEESE, SEASONED AVOCADO, PISTACHIO	
FRIED BEET BISCUITS	8	SMALL MIXED GREEN SALAD	7
SMOKED TROUT, BEET BUTTERMILK		SORGHUM VINAIGRETTE	
JARS	16		
PIMENTO CHEESE ALONG WITH A SELECTION OF DAILY DIPS, PICKLES, BREAD AND CRISPS			
GREEN GUMBO	9		
WINTER GREENS, RICE GRITS, HOUSE ANDOUILLE			

CHARCUTERIE AND ARTISAN CHEESE

ALL CHEESE OR CHARCUTERIE SERVED WITH ACCOMPANIMENTS AND BAGUETTE
ASK YOUR SERVER FOR DETAILS.

INDIVIDUAL SELECTIONS	6	THREE MEATS	16
		THREE CHEESES	16

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE RISK OF FOOD BORNE ILLNESS

***WE KINDLY REQUEST THAT PARTIES OF EIGHT OR MORE RECEIVE ONE CHECK WITH A 20% GRATUITY ADDED**

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SANDWICHES

THE CUBAN	15
MOJO PORK, SMOKED HAM, GRUYERE CHEESE, HOUSE PICKLES, POTATO BRIOCHE	
PIMENTO GRILLED CHEESE	9
PARMESAN FRIES AND HOUSE MADE PICKLES	
THE BURGER*:	14
7 OUNCES OF IN-HOUSE GROUND, ALL-NATURAL BEEF SERVED WITH PARMESAN FRIES, A HOUSE MADE PICKLE, AND CHOICE OF: AMERICAN, CHEDDAR, OR SWISS CHEESE	
-SUBSTITUTE BLUE CHEESE OR PIMENTO CHEESE 1	
-ADD FRIED EGG 1.50	
-ADD HOUSE-CURED BACON 1	
-CARAMELIZED ONIONS OR SAUTÉED MUSHROOMS 1	
*BURGER AVAILABLE WITH A DEMPSEY BAKERY GLUTEN FREE BUN 3	

ENTREES

CHICKEN FRIED STEAK	19
SWISS CHARD, SEASONED POTATOES, WHITE GRAVY	
PAN ROASTED CATFISH	18
RICE GRITS, CRISPY BOK CHOY, PICKLED ROASTED CAULIFLOWER, GREEN ONION CURRY	
BRAISED PORK BELLY	22
CHORIZO, CRISPY POTATOES, SPANISH CHICKPEA STEW, KALE	
PAN SEARED SUNBURST TROUT	20
ACORN SQUASH, LOCAL GREENS, PUMPKIN SEED MOLE, TROUT CRACKLINGS	
VEGETABLE PLATTER	15
ASK YOUR SERVER FOR DETAILS	
RIB-EYE	29
SWEET POTATO, BBQ CABBAGE, PEANUTS, PEANUT ROMESCO	
CHICKEN AND DUMPLINGS	18
½ ROASTED YOUNG CHICKEN, ORGANIC CARROTS, PARSNIP, MAPLE JUS	

DESSERT

CHOCOLATE MALT TART	8	BANANA PUDDING	7
SALTED CARAMEL, MALT TUILLE, MALT MERINGUE, CHOCOLATE SAUCE		HOUSE MADE NILLA WAFERS	
SWEET POTATO POT DE CRÈME	7	WARM MAPLE RICE PUDDING	7
CARDAMOM CHURROS, SPICED CREAM, PUMPKIN SEED BRITTLE		MAPLE MERINGUE, PECAN CRUMBLE, RUM & MAPLE SOAKED RAISINS, RUM ANGLAISE	