

CBCG CAPITAL BAR AND GRILL

SMALL PLATES

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

APPETIZERS

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| 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 | |
| CORNERED 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.

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| 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**

CBCG CAPITAL BAR AND GRILL

SANDWICHES

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| 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

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| 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

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| 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 | |