

# CBG capital bar and grill

## Snacks and Starters

Fried Black Eyed Peas

Pimento Cheese 8

House Made Soda Cracker

Pickled Egg Salad 8

Grilled Sourdough and Cornichons

Fried Biscuits 9

Black Pepper Cheese Fondue

House Fries 7

CBG Bearnaise Sauce

The Best Spiced Pecans 7

## Soups and Salads

Duck and Sausage Gumbo

Cup 6 / Bowl 9

Wild Green Gumbo Z'Herbes

Cup 6 / Bowl 9

Mixture of wild greens, crispy ham

Cobb 14

Romaine, Kale, Bleu Cheese, Beef, Lardon, Apple, Egg, Buttermilk Dressing

Kale Caesar 11

Bacon, Shaved Parmesan, Pickled Red onion, Plump Raisins, Croutons, Lemon Dressing

Wedge 12

Iceberg, Roasted Tomato, Cherry Tomato, Bleu Cheese, Bacon, Green Herbed Ranch Dressing

## Artisan Cheese

CBG rotates a selection of American and European classics spanning all Styles and Milk types. Ask your server about current selections.

Served with Crusty Baguette and Hand Crafted Accoutrements.

### All cheeses are:

Individually 6  
All Three 16

## Charcuterie

Chef's Choice of House Made Sausage and Pate. Ask your server about our current selections.

Grilled Baguette and Hand Crafted Accoutrements.

### All meat selections are:

Individually 6  
All Three 16

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

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## Sandwiches

- Cuban** 14  
Roasted Mojo Pork, Smoked Ham, Gruyere, House Pickle on Potato Brioche
- Pimento Grilled Cheese** 11
- Roast Beef** 13  
Provolone, Caramelized Onion, Au jus, and Horseradish Sauce
- Hot Ham and Cheese** 12  
Sliced Petit Jean Ham, Gruyere, Dijon Mustard, Chopped Cornichons
- The Burger** 16  
7 Ounces of In-House Ground, All Natural Beef, Parmesan Fries, Choice of American, Cheddar, Swiss, Pimento or Bleu Cheese, Bacon, Caramelized Onion or Sautéed Mushrooms

## Entrees

- Ribeye** 29  
House Fries, Cognac Sauce
- Farm Raised Sunburst Trout** 22  
Pan Seared with Baby Potatoes, Charred Green Beans, Pickled Red Onion, Lemon Jus
- Skillet Roasted Chicken** 23  
Half Belle Evans Farm Chicken, Heirloom Purple Potatoes, Green Peas, Radish, and Mustard Jus
- Chicken Fried Steak** 19  
Seasoned Potatoes, White Gravy, Mixed Green Salad
- Fish and Chips** 23  
Beer Battered Farm Raised Catfish, Seasoned Mushy Peas, Charred Lemon and Tartar Sauce
- Duck Pot Pie** 24  
Duck Confit, Pork Belly, White Beans, Turnip Greens  
Served with a Small Green Salad
- Merguez Sausage** 19  
Seasoned Lamb, Celery and Red Onion Relish, Stone Ground Mustard, Grilled Sourdough

## Dessert

- Apple Galette** 7  
Sugar and Cinnamon Glazed Apples Wrapped in Pate Brisee served with Vanilla Bean Ice Cream
- Ginger and Lime Poached Plums** 8  
Vanilla and Mascarpone Baked Custard, Candied Hazelnuts
- Banana Pudding** 7  
House Made 'Nilla Wafers
- Mixed Berry Chocolate Tart** 8  
Cherry, Raspberry, and Blueberry Infused Chocolate Ganache with Mixed Berry Compote and Vanilla Meringue