

CBG capital bar and grill

\$9.95 Weekly Blue Plate Specials

11am - 2pm

Monday:

Red Beans and Rice with Andouille Sausage

Tuesday:

Meatloaf with Mushroom Gravy, House-Baked White Bread and Green Salad

Wednesday:

Fried Chicken with Potato Salad and Green Beans

Thursday:

BBQ Pulled Pork Sandwich, Cole Slaw and House Chips

Friday:

Fried Catfish Tacos with Red Cabbage Slaw, Lime and Chipotle Crema

\$9.95 Chow Down Lunch

Every day, 11-4

Choice of Half Sandwich: Served with choice of soup
Or Mixed Green Salad with Sorghum Vinaigrette

Cuban
Pimento Grilled Cheese
Roast Beef au Jus

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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Snacks and Appetizers

The Best Spiced Pecans 7

Pimento Cheese 8

House Made Soda Crackers

Pickled Egg Salad 9

Grilled Sourdough, Cornichons

House Fries 7

CBG Bearnaise Sauce

Pickled Egg Salad 8

Grilled Sourdough and Cornichons

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 13

Romaine, Kale, Bleu cheese, Beef, Lardon, Apple, Egg, Butter Milk Dressing

Kale Caesar 10

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

Wedge 11

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

Sandwiches

Cuban 12

Roasted Mojo Pork, Smoked Ham, Gruyere, House Pickle on Potato brioche

Pimento Grilled Cheese 9

Roast Beef 11

Provolone, Caramelized Onion, Au jus, and Horseradish sauce

Hot Ham and Cheese 10

Sliced Petit Jean Ham, Gruyere, Dijon Mustard, Chopped Cornichon

The Burger 15

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 Mushroom

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