

INSPIRED BY FOODS FOUND IN CITIES ACROSS AMERICA WITH A TOAST TO THEIR CRAFT BREW, WINE & SPIRITS

NOVEMBER MONTHLY FEATURES

BUTTERNUT SQUASH BISQUE

Oven-roasted butternut squash with caramelized onions, roasted garlic, and a touch of cream, pureed and finished with crème fraîche, and toasted spiced pumpkin seeds $7

ROAST TURKEY DINNER

Herb and garlic rubbed turkey breast brined and slow roasted, and served with rosemary cornbread stuffing, mashed potatoes, green beans, cranberry-orange relish and our homestyle turkey gravy $22

FEATURE COCKTAIL:

CRAN-APPLE MULE

Vodka, fresh apple cider, cranberry juice, fresh lime and ginger beer, shaken and served over ice with a rosemary sprig and fresh cranberries $13

FEATURE WINE:

ACRES CHARDONNAY (CA)

$9 glass and $35 bottle

SEASONAL BEER:

Brooklyn Winter IPA (New York), 7.0% ABV, 12oz, $7
Einstock Winter Ale (Iceland), 8.0% ABV, 12oz, $8
Harpoon Winter Warmer (Boston), 6% ABV, 12oz, $7

SMALL BITES MENU

Always available, and only $8 every day from 3-6pm
All are portioned slightly smaller than our Starters- perfect 1st course for one or a small appetizer to share

CONEY ISLAND CHICKEN WAFFLE CONE

Crunchy waffle cone brushed with butter and warmed on the grill then stuffed with buttermilk fried chicken bites, drizzled with warm honey, drizzled with pepper jack cheese sauce & scallions $12

MARGHERITA PIZZETTA BASKET

Mini rustic Margherita with mozzarella, parmesan, basil and herb-garlic olive oil served with a side of parmesan red sauce for dipping $13

STEAKHOUSE POTATO WEDGES

Seasoned potato wedges fried and topped with caramelized onion, blue cheese crumbles, tomato pesto aioli, bacon & scallions $11

WEEKLY SPECIALS

These are offered <u>every</u> week**

Sunday 1/2 Price Pizza Night!!
Half price on all pizzas, including Sunday's Specialty Pizza menu

Monday Kids Eat FREE
ALL-DAY. Kid menu meals for children 13 and under are free with purchase of any adult food purchase.

Taco Tuesday Night
Special taco menu, authentic Sonoran tortillas, Spanish beans & rice. 5pm-close

Wine Wednesday
Half price bottles of wine & classic bistro dinner specials! 5pm-close

Thursday Burger Day
$12 chef designed burger menu, available for lunch & dinner!

Friday Night Cocktails & Apps!
All of our seasonal & signature cocktails for only $8 PLUS some creative appetizers just for tonight!

(** Not offered on some holidays that have special menus)

UPCOMING SPECIALS

December Feature Dinner
Monthly feature celebrates the holidays! Enjoy a creamy champagne lobster risotto every night this month!

Thanksgiving Takeout Made Easy
Scratch-made Thanksgiving dinner, family-size portions for pre-order takeout in oven-ready pans. Don't cook, just enjoy this year's holiday!

2026 Winter Beers
Enjoy our winter seasonal beers

STARTERS

BROOMS ISLAND CRAB DIP
Classic Maryland crab dip made with lump crab and four cheeses, baked until hot and served with sliced French bread $16.00

LANCASTER SOFT PRETZEL (V)
One of THE BEST oversized soft pretzels ever! Baked to order and served with a side of our cheese sauce and beer mustard sauce $13.25

MADISON FRIED CHEDDAR (V)
White cheddar cheese bites lightly battered and golden fried, tossed with hot cherry peppers and served with our marinara dipping sauce $13.75

BRONX KNOTS (upgraded!) (V)
Our scratch pizza dough tied into knots, baked until golden, served with a side of tomato sauce, doused with garlic herb butter, and piled with parmesan, grated table side $10.50

COASTA MESA CHARRED EDAMAME (G, V)
Whole edamame pan-seared tossed with garlic, lemon, sea salt & pepper, drizzled with red pepper oil and served with a side of lemon aioli $11.25

SAVANNAH SHRIMP & GRITS APP (G)
Six tiger shrimp sauteed with smoked bacon, cherry peppers, Cajun spice, splash of stock & lemon, over creamy stone ground Gouda & cheddar grits, and finished with a green scallion remoulade $16.25

LYNCHBURG QUESADILLA
Chopped grilled blackened chicken, bourbon caramelized onions, bacon, smoked Gouda cheese, jalapenos, and a side chipotle sour cream $15.25

CITY WINGS (G)
Roasted with our blend of spices, flash fried, then tossed with your choice of city sauce $15.25

- New York Buffalo (G,V)
- Bourbon Barrell Glaze
- Honey Sriracha (G,V)
- San Antonio Hot Dry Rub (G,V)
- Texas Barbecue (G,V)

SOUPS & SALADS

BOURBON STREET GUMBO 7/10

PORTLAND ONION SOUP 8

UNION SQUARE COBB (G)
Mixed greens & romaine, hardboiled egg, bacon, blue cheese crumbles, avocado, hearts of palm, tomato, onion and a side of balsamic vinaigrette $14.25

MADISON MARKET SALAD (G,V)
Mixed field greens, shaved carrots, radish, cucumbers, herb roasted marinated tomatoes, spiced toasted pecans, shredded Gouda, and apple mustard vinaigrette $14.00

AVOCADO SALAD (G,V)
Crisp romaine lettuce, avocado, black beans, pico de gallo, cucumber, shredded cheddar cheese, garlic chimichurri drizzle, and a side of creamy lime dressing $14.25

SIMPLE SALAD
Mixed field greens with cucumber, tomato, sweet onion, smoked Gouda and focaccia croutons with your choice of dressing. Small $8.25 or Large $10.25

CITY CAESAR
Crisp romaine lettuce, house made Caesar dressing, shaved aged parmesan, garlic-herb focaccia croutons.
Small $8 or Large $10

PROTIENS TO ADD TO YOUR SALAD: (G)
(All can be blackened at no additional cost)

Grilled Chicken Breast (G) $7
Cuban Roasted Pork (G) $8
Sautéed Shrimp (G) (8) $10
Grilled Salmon Filet*(G) 8oz $11
Grilled Steak Medallions*(G) (3) $10

DRESSINGS (G,V): Balsamic Vinaigrette, Apple Mustard Vinaigrette, Honey Dijon, Ranch, Creamy lime dressing, Blue Cheese

CITY PIZZA PIES

MARGHERITA (V)
Our tomato sauce, fresh mozzarella, fresh basil $16.25

5TH AVENUE PEPPERONI
Pepperoni, hot cherry peppers, honey drizzle, fresh basil, tomato sauce, shaved parmesan and shredded mozzarella $18.25

PORTLAND SAUSAGE TRUFFLE PIE
Sausage, mushrooms, onion, herb garlic butter, smoked Gouda, shredded mozzarella, shaved parmesan, and a white truffle oil drizzle $18.25

BAJA PIZZA PIE
Garlic sauce, smoked Gouda, cotija cheese, chopped mojo pork, fresh jalapeño, onion, Baja crema drizzle, chimichurri drizzle $18.25

PLAIN 11 INCH PIZZA $14.25
GLUTEN FREE CAULIFLOWER CRUST +$1.25
(Note: Flour-gluten pizzas are made in the same oven)

Comes with a choice of tomato or garlic sauce & shredded mozzarella. Additional toppings listed below:

TOPPINGS $2: Pepperoni, Sausage, Bacon, Mushroom, Green Bell Pepper, Onion, Jalapeno, Sliced Tomato, Basil, Shredded Mozzarella

PREMIUM TOPPINGS $2.50: Smoked Gouda, Fresh Mozzarella, Marinated Roasted Tomato



SANDWICHES

(We offer **gluten-free** Udi buns - $1 upcharge)

Served with one side: Fries, Cilantro-lime slaw, San Antonio HOT fries, Today's vegetable
Upgraded sides: Bean & rice +$2, Potato wedges +2, Jack-Mac +$2, Simple salad +$4, Edamame +3

SONOMA CHICKEN BLT
Grilled chicken breast, bacon, lettuce, roasted marinated tomatoes, melted provolone, and a tomato aioli, on a toasted brioche bun $15

CRAB CAKE SANDWICH
Chesapeake Bay recipe - lump crab cake, pan seared with a little lemon butter and served with lettuce, toast and our lemon aioli $19

AUSTIN STREET TACOS

Two authentic Sonoran flour tortillas, cilantro lime slaw, pico de gallo, Mexican cotija cheese, fresh jalapeño, choose carne asada rubbed:] chicken $15, shrimp $18, steak $17, avocado $14

FRIED CHICKEN SANDWICH
Buttermilk fried chicken breast, lettuce, tomato, pickles, City Kitchen special sauce, on a toasted buttered brioche bun $14.25

MIAMI CUBAN GRILLED CHEESE
Our chopped mojo roasted pork, dill pickle slices, Swiss cheese, and beer mustard sauce on rustic bread and cooked on the griddle $15

THE CITY BURGER #2
Angus beef burger*, turkey, or vegan Beyond burger, seasoned with our house steak rub, barrel glaze, pepper jack, sauteed onions, bacon, lettuce, tomato, and our new CK special sauce on a soft brioche bun $17
(Beyond burger & omit bacon makes it vegetarian)

BURGERS
Angus beef burger***(G)** $14.50
Turkey Burger **(G)** $14.00
Beyond Burger **(G,V)** $15.00

Add $1.75: American, Swiss, Provolone, Gouda, Blue Cheese, Pepper jack, Bacon, hot cherry peppers

Add $1.25: Sautéed Mushrooms, Sautéed Onion, Sautéed Bell Pepper, Jalapeños, BBQ



MAIN COURSE PLATES

Early Bird Dinner – 20% off all main course plates from 3-5pm every day! (dine-in only)

ANCHORAGE SALMON
Grilled farm raised salmon*, topped with broiled lump crab imperial and finished with a lemon aioli served with lemon & wild mushroom risotto and grilled asparagus $29

FRESNO STEAK (G)
Our marinated bistro steak* medallions grilled and drizzled with roasted tomato aioli, topped with chimichurri, served with fried steakhouse potato wedges tossed with herb garlic butter and grilled asparagus $28

KNOXVILLE FRIED CHICKEN
A boneless chicken breast buttermilk soaked, dredged in seasoned flour, golden fried, topped with peppered country gravy and green onions, served with bacon-cheddar-scallion mashed potatoes, and sauteed green beans $19

CUBAN MOJO ROAST PORK (G)
Garlic & citrus marinated pork tenderloin, grilled and sliced, drizzled with a cilantro-garlic chimichurri and served with beans & rice and green beans $24

CHICAGO CLASSIC CHOP (G)
Sweet brined 10oz pork chop steakhouse rub, char-grilled, brushed with our bourbon barrel glaze and served with bacon-cheddar-scallion mashed potatoes, sauteed green beans and a side of our beer mustard sauce $24

CARIBBEAN CHICKEN & SHRIMP (G)
Pineapple-jerk marinated chicken grilled and sliced, served over beans & rice with grilled shrimp, sliced avocado, mango salsa, lime cabbage, and finished with a garlic lime crema $22

LITTLE ITALY BOLOGNESE
Our rich slow simmered Angus beef and tomato Bolognese sauce, over fresh fettuccini pasta nests and finished with parmesan cheese and an herb focaccia crostini $18

SIDE ITEMS:

House Fries (G,V) $5.25
HOT Fries (G,V) $5.25
Fried Potato Wedges (G,V) $5.50
Cilantro Lime Slaw (G,V) $5
Green Beans (G,V) $5.50
Beans & Rice (G,V) $5.25
Jack-Mac (V) $7.25
Grilled Asparagus (G,V) $7.25
Mushroom Risotto (V) $7.50
Sautéed Edamame (G,V) $7.00

KIDS MENU $9

Grilled Cheese (V)
With fries or carrots

Pasta (V)
With tomato sauce or butter & parmesan

Kid Burger
Or cheeseburger & fries or carrot sticks

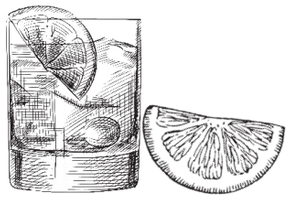
Chicken Nuggets
With fries or carrot sticks

Cheese (V) **or Pepperoni pizza**

Pancakes (V)
With fresh fruit (Sat & Sun brunch only)

(G) = Gluten friendly (note: severe intolerances should avoid all fried items & pizza)
(V) = Vegetarian (note: many items can be made vegetarian by omitting the protein)

* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.



CK SIGNATURE COCKTAILS

MERCATOR'S DREAM
Apple pie infused bourbon, honey water, dash of bitters, smoked and served over a large ice cube with a fat orange peel and an Italian black cherry $14

BLOOD ORANGE SIDE CAR
Cognac, Cointreau, blood orange juice, and fresh lemon, shaken and served over ice with an orange-sugar half rim $14

BLACKBERRY RYE SMASH
Bulleit Rye, blackberry purée, fresh lemon, honey syrup and mint, shaken and served over ice $14

SPICY PINEAPPLE PALOMA
Blanco tequila, pineapple, grapefruit & lime juice, agave, a fresh jalapeño slice, club soda splash, shaken, served over ice with a Tajín half-rim. $13

WEST END NEGRONI
Dry gin, sweet vermouth, Amaro, Aperol, chilled and strained over a large ice cube with a flamed orange peel. $13

SEASONAL COCKTAILS

FIG & HONEY WHISKEY
Bourbon, fig purée, honey simple syrup and fresh lemon, shaken and served over a large ice cube with a fat lemon peel $13

GIN SPICED PEAR
Gin, spiced pear syrup and fresh lemon, topped with sparkling wine and garnished with a dried pear slice $13

TOASTED MARSHMALLOW
Bailey's, vanilla vodka, coffee liqueur, and a little cream, shaken and served over ice with a toasted marshmallow $13

APPLE CIDER MULE
Cinnamon infused bourbon, fresh apple cider, ginger beer, fresh lime juice, shaken and served over ice with cinnamon stick & rosemary $14

CRANBERRY MEZCALITA
Reposado tequila, a splash of mezcal, Cointreau, cranberry juice, fresh lime and agave, shaken and served over ice with a smoked salt rim $14

GINGERBREAD ESPRESSO MARTINI
Vanilla vodka, chilled espresso, coffee liqueur and gingerbread simple syrup, shaken with ice and served up with a light nutmeg dusting $14

SPIRIT-FREE MOCKTAILS

BLACKBERRY GINGER FIZZ - MOCKTAIL
Ginger beer (alcohol free), blackberry purée, fresh lime juice, shaken and served over ice with an orange wheel $12

PEACH LEMON TEA - MOCKTAIL
House brewed iced tea, lemonade, peach purée, shaken and served over ice with a lemon wedge and fresh mint $11

SPICED APPLE CRANBERRY - MOCKTAIL
Fresh apple cider, cranberry juice, ginger beer (alcohol free), shaken and served over ice with a cinnamon stick $13

BERRY CHERRY COKE! - MOCKTAIL
Coca-Cola, blackberry purée, and classic cherry grenadine, served over ice with an Italian black cherry $11

SPIRITS LIST

VODKA
Absolut
Absolut Pears
Absolut Citron
Ketel One
Ketel Citroen
Tito's
Grey Goose
Stoli
New Amsterdam Vanilla
Van Gogh Double Espresso

GIN
Botanist
Bombay Sapphire
Drumshanbo Fig & Laurel
Grey Whale
Tanqueray
Tanqueray 10
Hendrick's

RUM
Bacardi
Cap't Morgan's
Mount Gay
Myers's
Sailor Jerry
Gosling's
Ron Zacappa

TEQUILA
Casamigos Silver
Casamigos Reposado
Don Julio Blanco
Don Julio Reposado
Espelon Reposado
Cuervo Silver
Cuervo Gold
Patron Silver
Sauza Silver
Banhez Mezcal

BOURBON/WHISKEY
Bulleit
Bulleit Rye
Basil Hayden
Jack Daniels
Jim Beam
Knob Creek
Maker's Mark
Woodford Reserve
Wild Turkey 101
Michter's Rye
Powers
Jameson's
Tullamore DEW
Green Spot

SCOTCH
Dewar's
Glenfiddich
Glenmorangie 10 yr
Johnny Walker Black
Johnny Walker Red
Macallan 12 yr
Laphroaig

CORDIALS/OTHER
We carry most classic cocktail cordials
Please ask us

BEER DRAFTS, BOTTLES & CANS

DRAFT

Aslin Beer Company, Rotating (Alexandria, Virginia)
Devil's Backbone Vienna Lager (Roseland, Virginia)
Dogfish Head 60 Minute IPA (Milton, Delaware)
Guinness Stout (Dublin, Ireland)
Lagunitas Little Sumpin' (Chicago, Illinois)
Miller Lite (Milwaukee, Wisconsin)
New Realm Brewing, Hazy Like a Fox (VA Beach, VA)
Parkway Brewing, rotating (Salem, Virginia)
Port City Brewing, rotating (Alexandria, Virginia)
Shock Top Golden Wheat (St. Louis, Missouri)
Stone Delicious IPA (Escondido, California)
Von Trapp Pilsner (Stowe, Vermont)
Yuengling Lager (Pottsville, Pennsylvania)
Feature Draft of the Month

LAGER & PILSNER

Pabst Blue Ribbon (Illinois), 16oz, 4.7% abv, $5.00
Peroni (Italy), 12oz, 5.1% abv, $5.75
Red Stripe (Jamaica), 12oz, 4.7% abv, $5.75
Stella Artois (Belgium), 14.9oz, 5% abv, $6.25
Beck's (Germany), 12oz, 5% abv, $5.75

ALE, PALE ALES, IPA

Mama's Little Yella Pils (CO), 12oz, 5.3% abv, $6.75
Dogfish Head 90 M. IPA (DE), 12oz, 9% abv, $9.25
Flying Dog Raging Bitch (MD), 12oz, 8.3% abv, $7.25
Port City IPA (Virginia), 12oz, 6.3% abv, $6.75
Lag. Little Sumpin'Sum (CA), 12oz, 7.5% abv, $6.75

WHEAT

Allagash White (Maine), 12oz, 5.1% abv, $6.75
Blue Moon (Colorado), 12oz, 5.4% abv, $6.75
Port City Optimal Wit (Virginia), 12oz, 5% abv, $6.75

STOUT & PORTER BELGIAN

Chimay Blue (Ale), 11.2oz, 9% abv, $17.00
Delirium Tremens (Ale), 11.2oz, 8.5% abv, $16.00
Left Hand Milk Stout (Colorado), 12oz, 6% abv, $7.25
Port City Porter (Virginia), 12oz, 7.2% abv, $7.25

CIDER & SELTZER

Angry Orchard Apple (NY), 12oz, 5.5% abv, $7.00
Bold Rock Blackberry (Virginia), 12oz, 4.7% abv, $7.00
Strongbow (England), 11.2oz, 5% abv, $7.25
Sun Cruiser Iced Tea Vodka 12oz, 4.5%, $9.25
White Claw Black Cherry 12oz, 5% abv, $6.75

LOW/NON-ALCOHOLIC

Athletic Free Wave Hazy IPA (CN), 12oz, 0.5% abv, $7.25
Brooklyn Lager (New York), 12oz, 0.5% abv, $7.75
Guinness Zero (Ireland), 12oz, 0.05% abv, $7.00
Heineken 00 (Netherlands), 12oz, 0.5% abv, $7.25
Erdinger (Germany), 12oz, 0.5% abv, $7.00

CLASSIC

Bud Light $5.50
Budweiser $5.50
Coors Light $5.50
Corona $6.50
Heineken $6.50
Michelob Utra $5.75
Miller Lite $5.50
Modelo $8.50

PLUS our seasonal beer list found on the cover page of this menu



WHITE WINES BY THE GLASS

Bolla Pinot Grigio (Italy) $7.75
The Icon Rock Sauvignon Blanc (Chile) $8.50
Heinz Eifel Riesling Shine (Germany) $8.25
Seaside Cellars Vinho Verde (Portugal) $7.00
Cht. St. Michelle Chardonnay (Washington) $8.00
Cambria Chardonnay (California) $10.25
Chapoutier Belleruche Rosé (France) $9.50
Risata Prosecco Split (Italy) $10.00

RED WINES BY THE GLASS

Angeline Pinot Noir (Santa Rosa, CA) $9.50
Noble Vines 181 Merlot (WA) $8.25
Yalumba Shiraz (AUS) $8.75
Diseño Malbec (Mendoza, ARG) $8.25
Bujanda Tempranillo (La Rioja, SP) $8.00
Paradou Grenache (FR) $8.75
William Hill Cabernet (Napa Valley, CA) $9.25
Michael David Red Blend (CA) $9.00

WHITE WINE BOTTLES

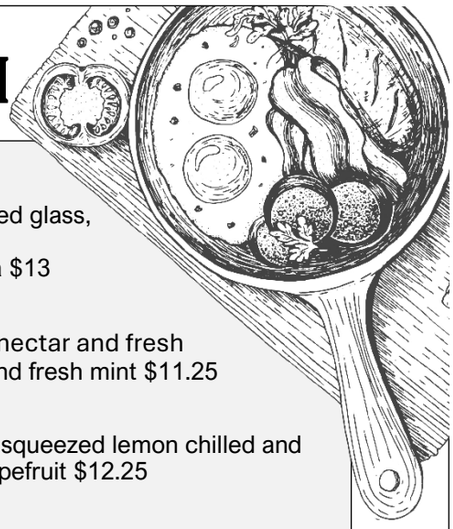
Risata Prosecco Split (Veneto, IT) $11
Chandon Blanc de Noir (Yountville, CA) $61
M. Chapoutier Belleruche Rosé (Rhone Valley, FR) $39
Yes Way Brut Rosé (France) $31
Zardetto Prosecco (Vento, IT) $46
Heinz Eifel Riesling (Pfalz, GER) $33
Yalumba Y Series Viognier (S. Australia, AUS) $36
Bolla Pinot Grigio (Umbria, IT) $29
The Icon Rock Sauvignon Blanc (Chile) $33
Stoneleigh Sauv. Blanc (Marlb.,NZ) $47
Seaside Cellars Vinho Verde (PORT) $26
Ch.St.Michelle Chardonnay (Columbia Valley, WA) $33
Joel Gott Unoaked Chardonnay (CA) $49
Dom Bernier Chardonnay (Loire, FR) $39

RED WINE BOTTLES

Angeline Pinot Noir (Santa Rosa, CA) $37
Pike Road Pinot Noir (Willamette, Oregon) $50
Yalumba Shiraz (South AUS) $37
Diseño Malbec (Mendoza, ARG) $33
Don Miguel Gascon Malbec (Mendoza, ARG) $41
Bujanda Tempranillo (Tempranillo, SP) $31
Michael David Freakshow Red Blend (Lodi, CA) $41
High Note Blend (Mendoza, ARG) $39
Michael David Freakshow Zinfandel (Lodi, CA) $43
Ridge Zinfandel (Sonoma, CA) $81
Paradou Grenache (Cotes du Luberon, FR) $39
Valle Reale Montepulciano (organic), (Popoli, IT) $46
William Hill Cabernet (Napa Valley, CA) $41
Decoy Cabernet (Sonoma, CA) $56

Wednesday night is Half price bottles of wine & classic bistro dinner specials! 5pm-close

SATURDAY & SUNDAY BRUNCH



CITY KITCHEN BACON BLOODY
Our spicy Bloody Mary mix and vodka in a bacon rimmed glass, celery, Olives and a dill pickle slice $11.25
UPGRADE with our **house infused jalapeño vodka** $13

GEORGIA PEACH TEA
Kentucky sour mash bourbon with peach schnapps, peach nectar and fresh squeezed lemon over ice in a Collins glass, finished with iced tea and fresh mint $11.25

TIJUANA GRAPEFRUIT SOUR
Grapefruit infused tequila with Agave syrup, pink grapefruit juice and fresh squeezed lemon chilled and served over a large ice rock finished with a slice of dried grapefruit $12.25

BERRY APEROL SPRITZ
Champagne, Aperol, blackberry purée, club soda, fresh orange wheel $11.25

BLACKBERRY GINGER FIZZ - MOCKTAIL
Ginger beer (alcohol free), blackberry purée, fresh lime juice, shaken over ice with an orange wheel $12

PEACH LEMON TEA - MOCKTAIL
House brewed iced tea, lemonade, peach purée, shaken over ice with a lemon wedge and fresh mint $11

THE ULTIMATE LIQUID BREAKFAST
A classic Bloody Mary with cucumber vodka (or sub pickle juice for spirit-free) with a blackened shrimp skewer, fried white cheddar cheese bites, green olives, celery stalk, cherry peppers, and a bacon half rim. It's fun to share too! (Please note this is cooked & made-to-order so it will take a little time to prepare) $18

BLUEBERRY MUFFIN FRENCH TOAST
House made blueberry muffins, candied muffin crumble, vanilla batter, home fries and your choice of bacon, sausage, or fresh fruit $14.25

ST. MICHAELS CRAB BENEDICT
Our mini lump crab cakes, griddle cooked, served over toasted English muffin halves, topped with poached eggs, lemony hollandaise and a sprinkle of Old Bay $17

UPPER EAST SIDE BREAKFAST
Steakhouse rubbed bistro steak, grilled & sliced, over home fries sautéed with roasted garlic bacon fat, herb roasted tomatoes, sweet onions & wild mushrooms, topped with two sunny eggs*, all drizzled with a classic béarnaise sauce $18.25

NEW ORLEANS MORNING BOWL
Smoked Gouda cheese grits, grilled andouille sausage, roasted garlic-bacon fat wilted spinach, diced tomato, green onions, 2 fried eggs, green scallion remoulade $14

CK BREAKFAST BURGER
Angus beef burger*, turkey, or vegan Beyond burger, seasoned with our house steak rub, grilled, topped with melted American cheese, bacon, sautéed mushrooms, fried egg and our Special sauce $19
(Beyond patty and omit the bacon makes it vegetarian)

CHICKEN & VANILLA WAFFLE
Made to order Belgian waffle topped with a boneless buttermilk fried chicken breast, with our spicy Sriracha maple syrup, butter, and scallions $16.50

HUEVOS RANCHEROS
Two fried eggs, sauteed bell pepper & onion, black beans & rice, sliced avocado, Mexican cotija cheese, pico de gallo, chipotle sour cream, fried flour tortilla $16

TRADITIONAL EGGS BENEDICT
Traditional eggs benedict with two poached eggs* served over griddled English muffin and Canadian bacon then finished with our velvety hollandaise sauce and served with home fries and fresh fruit $14.25

CITY'S EGG BREAKFAST
Two eggs* any style with your choice of bacon or sausage served with home fries, toast & fresh fruit $13

THREE EGG OMELET
Fluffy three egg* omelet comes with home fries, fresh fruit and your choice of four ingredients $14

- American, Swiss, Smoked Gouda, Blue, Mozzarella, Provolone, Parmesan, Cheddar
- Bell Pepper, Onion, Mushroom, Tomato, Jalapeno,
- Bacon, Maple Sausage, Italian Sausage, Andouille

BRUNCH SIDE ITEMS:

One Egg* $2.75
Multigrain toast, White toast, English muffin $3.25
Fresh fruit $4.25
Bacon or Sausage $4.25
Cheese Grits $4.25
Home Fries $4.25

PREMIUM SIDE ITEMS:

Two pancakes $6.25
Focaccia toast with crushed avocado $9.00
Plain Belgian Waffle $8.00
Jack Mac $7.25
Grilled Steak* $12.25

BEVERAGES

Fountain Sodas $4.00: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade
House Brewed Beverages $4.25: Iced Tea, Coffee, Hot Tea
Juices $4.50: Orange, Cranberry, Pineapple, Grapefruit
Root Beer Bottles $4.75 Still Bottled Water$4.50 Sparkling Bottled Water $4.50