



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

### **{ TODAY'S DRAFT LIST }**

**PORT CITY BREWING, ROTATING** (ALEXANDRIA, VIRGINIA)  
**NEW REALM BREWING, ROTATING** (VA BEACH, VIRGINIA)  
**STONE BREWING, ROTATING** (ESCONDIDO, CALIFORNIA)  
**PARKWAY BREWING, ROTATING** (SALEM, VIRGINIA)  
**VON TRAPP PILSNER** (STOWE, VERMONT)  
**LAGUNITAS LITTLE SUMPIN'** (CHICAGO, ILLINOIS)  
**YUENGLING LAGER** (POTTSVILLE, PENNSYLVANIA)  
**DEVIL'S BACKBONE VIENNA LAGER** (ROSELAND, VIRGINIA)  
**ALEWERKS CHESAPEAKE PALE ALE** (WILLIAMSBURG, VIRGINIA)  
**DOGFISH HEAD 60 MINUTE IPA** (MILTON, DELAWARE)  
**GUINNESS STOUT** (DUBLIN, IRELAND)  
**SHOCK TOP GOLDEN WHEAT** (ST. LOUIS, MISSOURI)  
**MILLER LITE** (MILWAUKEE, WISCONSIN)  
**FEATURE DRAFT OF THE MONTH**

### **{ CK SIGNATURE COCKTAILS }**

#### **KASHMIRI REFRESHER**

House infused pomegranate-lemon- mint vodka, ginger simple syrup, fresh lemon, served over ice and topped with club soda and fresh mint

#### **WEST END MARGARITA**

Tequila, roasted red bell pepper and cilantro puree, triple sec, fresh lime, house sour mix, served over ice in a Tajin seasoning rimmed glass and a lime wedge

#### **BOURBON SUNSETS**

Bulleit bourbon, orange juice, ginger simple syrup, lemonade, Peychaud's & Angostura bitters, served over ice with an orange slice and maraschino cherry

#### **MENDOCINO PURPS**

Tanqueray gin, crème di violet, lavender & blue matcha syrup, house sour mix, served over ice with a lemon peel

#### **FAT CITY RUM PUNCH**

Malibu coconut rum, white rum, pineapple juice, sour apple pucker, honey water, house sour mix, served over ice with a lime wedge

#### **CK MERCATOR'S DREAM**

House infused apple pie bourbon, honey water, smoked saline water, black walnut bitters, stirred then live hickory smoked, served in a rocks glass over a large ice cube, topped with an orange peel and black cherry

# { WINE LIST }

## WHITE WINES BY THE GLASS

- Bolla Pinot Grigio** (San Pietro, IT) \$7.75
- Brancott Sauvignon Blanc** (Marlborough, NZ) \$8.50
- Clean Slate Riesling** (Mosel, GER) \$7.75
- Aveleda Vinho Verde** (Minho, PRT) \$6.50
- Cht. St. Michelle Chardonnay** (Columbia Valley, WA) \$7.75
- Cambria Chardonnay** (Santa Maria Valley, CA) \$9.25
- Chapoutier Belleruche Rosé** (Rhône Valley, FR) \$9.25
- Korbel Split** (Guerneville, CA) \$10.00

## RED WINES BY THE GLASS

- Angeline Pinot Noir** (Santa Rosa, CA) \$8.50
- Jacob's Creek Shiraz** (Barossa Valley, AUS) \$6.25
- Diseño Malbec** (Mendoza, ARG) \$7.75
- Bujanda Tempranillo** (La Rioja, SP) \$7.75
- Noble Vines 181 Merlot** (Lodi, CA) \$8.50
- Little James' Basket Press Grenache** (Vin de France, FR) \$9.00
- William Hill Cabernet** (Napa Valley, CA) \$8.75
- Michael David Freakshow Red** (Lodi, CA) \$9.00

## WHITE WINE BOTTLES

- 101 Bolla Pinot Grigio** (Umbria, IT) \$28
- 109 Zenato Pinot Grigio** (Veneto, IT) \$37
- 102 Brancott Sauvignon Blanc** (Marlborough, NZ) \$32
- 112 Simi Sauvignon Blanc** (Sonoma, CA) \$42
- 113 Stoneleigh Sauv. Blanc** (Marlb., NZ) \$45
- 104 Aveleda Vinho Verde** (Minho, PORT) \$24
- 105 Ch.St.Michelle Chardonnay** (Columbia Valley, WA) \$30
- 106 Cambria Chardonnay** (Santa Maria Valley, CA) \$40
- 116 Four Vines Chardonnay** (Santa Barbara, CA) \$33
- 117 Joel Gott Unoaked Chardonnay** (CA) \$45
- 118 Newton Chardonnay**, (Sonoma & Napa, CA) \$50
- 119 Des Rochers Pouilly Fuissé** (Burgundy, FR) \$60
- 111 Chateau de Valmer Vouvray** (Loire, FR) \$40
- 114 San Simeon Viognier** (Paso Robles, CA) \$42
- 103 Clean Slate Riesling** (Mosel, GER) \$28
- 115 Chat. St. Michelle Riesling** (Columbia Valley, WA) \$28
- 119 Annalisa Moscato** (Spumante, IT) \$30
- 120 La Marca Prosecco** (Vento, IT) \$44
- 107 M. Chapoutier Belleruche Rosé** (Rhône Valley, FR) \$37
- 122 Korbel Brut** (Guerneville, CA) \$35
- 123 Chandon Blanc de Noir** (Yountville, CA) \$55
- 108 Korbel Split** (Guerneville, CA) \$10

## RED WINE BOTTLES

- 201 Angeline Pinot Noir** (Santa Rosa, CA) \$34
- 208 Diora Pinot Nior** (Monterey Co., CA) \$44
- 209 La Crema Pinot Noir** (Sonoma, CA) \$48
- 215 Meiomi Pinot Noir** (Acampo, CA) \$47
- 205 Noble Vines 181 Merlot** (Columbia Valley, WA) \$32
- 210 The Velvet Devil Merlot** (Columbia Valley, WA) \$35
- 211 CSM Indian Wells Merlot** (Columbia Valley, WA) \$49
- 214 Terra d' Oro Petite Syrah** (Amador County, CA) \$37
- 220 Charles Smith Boom Boom Syrah** (C.V., WA) \$47
- 202 Jacob's Creek Shiraz** (Barossa Valley, AUS) \$24
- 217 Nine Stones Shiraz** (McLaren Vale, AUS) \$42
- 212 Diseño Malbec** (Mendoza, ARG) \$30
- 213 Don Miguel Gascon Malbec** (Mendoza, ARG) \$37
- 238 High Note Malbec** (Mendoza, ARG) \$38
- 218 Venta Morales Organic Tempranillo** (Tempranillo, SP) \$32
- 219 Bujanda Tempranillo** (Tempranillo, SP) \$30
- 223 Michael David Freakshow Red Blend** (Lodi, CA) \$42
- 224 Apothic Red Blend** (Modesto, CA) \$35
- 225 High Note Blend** (Mendoza, ARG) \$38
- 226 Blau Red Blend** (Montsant, ESP) \$33
- 203 Michael David Freakshow Zinfandel** (Lodi, CA) \$42
- 221 Napa Cellars Zinfandel** (Napa Valley, CA) \$49
- 222 Ridge Zinfandel** (Sonoma, CA) \$65
- 228 Little James' Basket Press Grenache** (Vin de France, FR) \$38
- 204 Valle Reale Montepulciano** (organic), (Popoli, IT) \$42
- 206 William Hill Cabernet** (Napa Valley, CA) \$34
- 230 Ghost Pines Cabernet** (Napa Valley, CA) \$52
- 231 Folie a Deux Cabernet** (Alexander Valley, CA) \$45
- 232 Louis Martini Cabernet** (Sonoma, CA) \$38
- 233 Kenwood Sonoma Cabernet** (Sonoma, CA) \$40
- 234 Iron + Sand Cabernet** (Paso Robles, CA) \$65
- 235 Mondavi Napa Cabernet** (Napa Valley, CA) \$70
- 236 Decoy Cabernet** (Sonoma, CA) \$52
- 237 Benziger Cabernet** (Sonoma, CA) \$55
- 239 Mt. Veeder Cabernet** (Napa Valley, CA) \$75

# { BEER BOTTLES AND CANS }

## LAGER

<b>Anchor Steam</b>	California	12oz	4.9%	\$7.00
<b>Brooklyn Lager</b>	New York	12oz	5.2%	\$6.00
<b>D.B. Black Lager</b>	Virginia	12oz	5.1%	\$7.50
<b>National Bohemian</b>	Wisconsin	12oz	4.3%	\$3.50
<b>Pabst Blue Ribbon</b>	Illinois	16oz	4.7%	\$4.00
<b>Peroni</b>	Italy	12oz	5.1%	\$5.50
<b>Red Stripe</b>	Jamaica	12oz	4.7%	\$5.50
<b>Sam Adams</b>	Boston	12oz	5.0%	\$6.00
<b>Shiner Bock</b>	Texas	12oz	4.4%	\$5.50
<b>Singha Lager</b>	Thailand	11.2	5.0%	\$7.00
<b>Stella Artois</b>	Belgium	14.9oz	5.0%	\$6.00

## PILSNER

<b>Beck's</b>	Germany	12oz	5.0%	\$5.50
<b>Eggenberg</b>	Austria	12oz	5.1%	\$6.00
<b>Mama's Little Yella Pils</b>	Colorado	12oz	5.3%	\$6.50
<b>Warsteiner</b>	Germany	11.2	4.8%	\$6.75

## ALE

<b>Boddingtons</b>	England	14.9oz	4.7%	\$7.00
<b>Oskar Blues Old Chub</b>	Colorado	12oz	8.0%	\$7.00

## RED ALE

<b>Evolution Exile Red</b>	Maryland	12oz	5.9%	\$7.50
<b>George Killians Irish</b>	Ireland	12oz	5.0%	\$6.50
<b>Oskar Blues G'Knight</b>	Colorado	12.oz	8.7%	\$9.75
<b>Red Seal Ale</b>	California	12oz	5.5%	\$6.50

## PALE ALE

<b>Sierra Nevada</b>	California	12oz	5.6%	\$6.00
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## IPA

<b>Ballast Point G.F. Sculpin</b>	California	12oz	7.0%	\$7.50
<b>Bear Republic Racer 5</b>	California	12oz	7.5%	\$7.00
<b>Bell's Two Hearted</b>	Michigan	12oz	7.0%	\$6.50
<b>Deschutt's Fresh Squeeze</b>	Oregon	12oz	6.40%	\$7.00
<b>Dc Brau Corruption</b>	D.c	12oz	6.5%	\$7.00
<b>Dogfish Head 90 M. IPA</b>	Delaware	12oz	9.0%	\$9.00
<b>Evolution Lot #6</b>	Maryland	12oz	8.5%	\$9.00
<b>Firestone Union Jack IPA</b>	California	12oz	7.0%	\$7.50
<b>Flying Dog Raging Bitch</b>	Maryland	12oz	8.3%	\$7.00
<b>Founders All Day</b>	Michigan	12oz	4.7%	\$6.50
<b>Heavy Seas Loose Cannon</b>	Maryland	12oz	7.3%	\$6.50
<b>O'Connor El Guapo</b>	Virginia	12oz	7.5%	\$7.00
<b>Port City IPA</b>	Virginia	12oz	6.3%	\$6.50

## BARREL AGED ALE

<b>Dogfish Palo Santo Marron</b>	Delaware	12oz	12.0%	\$14.00
<b>Founders Barrel Aged Series</b>	Michigan	12oz	TBD	\$14.00

## BROWN ALE

<b>Legend Brown</b>	Virginia	12oz	5.8%	\$6.50
<b>Lonerider Sweet Josie</b>	N. Carolina	12oz	6.1%	\$7.50
<b>Smuttynose Old Brown Dog</b>	N.H	12oz	6.7%	\$6.75

## WHEAT BEER

<b>Allagash White</b>	Maine	12oz	5.1%	\$6.50
<b>Avery White Rascal</b>	Colorado	12oz	5.6%	\$6.00
<b>Blue Moon</b>	Colorado	12oz	5.4%	\$6.50
<b>Erdinger Hefeweizen</b>	Germany	12oz	5.6%	\$6.50
<b>Hoegaarden</b>	Belgium	12oz	4.9%	\$6.50
<b>Lag. Little Sumpin'Sum</b>	California	12oz	7.5%	\$6.50
<b>Port City Optimal wit</b>	Virginia	12oz	5.0%	\$6.50
<b>Sea Dog BluePaw Blueberry</b>	Maine	12oz	4.7%	\$7.00

## STOUT

<b>Left Hand Milk Stout</b>	Colorado	12oz	6.0%	\$7.00
<b>New Holland Dragons Milk</b>	Michigan	12oz	11.0%	\$16.00

## PORTER

<b>Deschutt's Black Butte</b>	Oregon	12oz	5.2%	\$7.00
<b>Founders Porter</b>	Michigan	12oz	6.5%	\$7.00
<b>Great Lakes Ed. Fitzgerald</b>	Ohio	12oz	6.0%	\$7.50

## SOUR

<b>Dogfish Head Sea Quench</b>	Delaware	12oz	4.9%	\$7.50
<b>Victory Sour Monkey</b>	Pennsylvania	12oz	9.5%	\$8.00

## CIDER

<b>Angry Orchard Apple</b>	New York	12oz	5.5%	\$7.00
<b>Angry Orchard Rose</b>	New York	12oz	4.5%	\$7.75
<b>Bold Rock Pear</b>	D.C	12oz	4.7%	\$7.00
<b>Stella Cidre</b>	Belgium	12oz	4.50%	\$6.50

## GLUTEN FRIENDLY/ REDUCED\*

<b>Omission Lager*</b>	Oregon	12oz	4.6%	\$6.50
<b>Omission Pale Ale*</b>	Oregon	12oz	5.8%	\$6.50
<b>Strongbow</b>	England	16.9oz	5.0%	\$7.00

## BELGIAN

<b>Chimay Blue</b>	Ale	11.2oz	9.0%	\$17.00
<b>Delirium Tremens</b>	Ale	11.2oz	8.5%	\$16.00

## CLASSIC

<b>Amstel Light can</b>	<b>Heineken</b>
<b>Bud Light</b>	<b>Michelob Ultra can</b>
<b>Budweiser</b>	<b>Miller Lite</b>
<b>Corona</b>	<b>Erdinger Non-Alcoholic</b>
<b>Coors Light</b>	<b>O'Doul's Non-Alcoholic</b>
<b>Modelo</b>	

# { STONE OVEN PIZZAS }

## CITY PIES

### MARGHERITA 15

Our tomato sauce, fresh mozzarella, fresh basil

### D.C. PIE 17

Shredded Gouda, parmesan, bacon, mushroom, spinach, garlic truffle oil, artichoke

### WILD MUSHROOM PIE 18

Wild mushrooms, tomato, onion, herb garlic butter, smoked Gouda, shredded mozzarella

### SPRINGFIELD MIXING BOWL 17

Pepperoni, sausage, onion, mushroom, green bell pepper, tomato sauce, shredded mozzarella

### MAKE YOUR OWN STARTING AT \$12

(COMES WITH TOMATO OR GARLIC SAUCE & MOZZARELLA)

**TOPPINGS \$1.75:** Pepperoni, Sausage, Apple Wood Bacon, Mushroom, Green Bell Pepper, Red Onion, Jalapeno, Garlic, Sliced Tomato, Basil, Spinach, Anchovies, Shredded Mozzarella

**PREMIUM TOPPINGS \$2.25:** Chicken, Philly Steak, Smoked Gouda, Fresh Mozzarella, Artichoke, Marinated Roasted Tomato

## { SNACKS }

### CITY WINGS 13

Roasted with our blend of spices, flash fried, then tossed with your choice of city sauce:

- ❖ New York Buffalo
- ❖ Honey Sriracha
- ❖ San Antonio Hot Dry Rub
- ❖ Guinness Barbecue

### L.A. BACON SCALLOPS 16

Pan seared sea scallops, sliced & plated with sweet & spicy honey-Sriracha bacon jam, fresh apple, and finished with a lemon herb sauce

### BELMONT HONEY GOAT CHEESE 12

Chevre goat cheese with fresh herbs rolled in crushed spiced pecans, plated over blueberry-balsamic reduction and warm honey drizzle with toasted crostini

### SOUTH BOSTON SLIDERS 12

Guinness BBQ corned beef, pepper jack cheese sauce, pickle slice on mini sliders

### FRESNO 'CHOKES 12

Baby artichoke halves, dusted with seasoned flour and flash fried, served with a zesty lemon aioli

### GREENBOW SHRIMP & GRITS 16

Cajun battered tiger shrimp, smoky bacon, Gouda cheese grits, our kickin' bayou sauce, fried jalapenos

### BRONX KNOTS 8

Our scratch pizza dough tied into knots, baked until golden and brushed with garlic herb oil and parmesan served with our tomato dipping sauce

### LYNCHBURG QUESADILLA 13

Chopped blackened chicken, bourbon caramelized onions, bacon, smoked Gouda cheese, jalapenos, charred corn, side chipotle sour cream

## { SOUPS & SALADS }

### BOURBON STREET GUMBO 6/9

### BOSTON CLAM CHOWDA' 6/9

### ROCHESTER SPINACH SALAD 13

Crisp Spinach, sliced apples, spiced pecans, aged parmesan, shaved red onion, dried cranberries, and tomato with a side of apple vinaigrette

### SANTA BARBARA AVOCADO SALAD 13

Crisp romaine lettuce, avocado, tomato, charred sweet corn, shaved red onion, radish, and parmesan with a side of creamy herb & avocado dressing

### UNION SQUARE MARKET SALAD 13

Mixed greens, chopped egg, bacon, goat cheese, avocado, hearts of palm, tomato, fried onion strings and spiced pecans, with a side of apple mustard vinaigrette

### SIMPLE SALAD 8/10

Mixed field greens with cucumber, tomato, red onion, bacon, smoked Gouda and focaccia croutons with your choice of dressing. Small or Large

### CITY CAESAR 7/9

Crisp romaine lettuce, house made Caesar dressing, shredded parmesan, garlic-herb focaccia croutons. Small or large

### TOP YOUR SALAD:

- ❖ Chicken Breast 6
- ❖ Shrimp 8
- ❖ Salmon Filet\* 9
- ❖ Steak\* 9

(All can be blackened at no additional cost)

**DRESSINGS:** Balsamic Vinaigrette, Lemon Vinaigrette, Apple Mustard Vinaigrette, Honey Mustard, Ranch, Blue Cheese, Creamy Herb Avocado

\* 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.

# { SANDWICHES & BURGERS }

**Served with one side:** Salt & Pepper Fries | Carolina slaw | San Antonio HOT fries | Today's vegetable

**Upgraded sides:** Garlic-truffle fries, add \$3 | Jack-Mac & cheese, add \$3 | House salad, add \$3.50

## CHATTANOOGA CHICKEN 13

Grilled chicken breast, bourbon glaze, Gouda cheese, apple wood bacon, lettuce, tomato, fried onion strings, and spicy beer mustard on a brioche bun

## PHILADELPHIA CHEESESTEAK 14

Shaved house roasted beef steak, cooked on the griddle with our cheese sauce on an Amoroso roll

## BAYOU SHRIMP PO' BOY 16

Cajun battered fried tiger shrimp, shredded lettuce, sliced tomato, our kickin' bayou sauce, fried jalapenos on a soft sub roll

## GERMANTOWN CLUB 15

Sliced avocado, grilled chicken breast, herb roasted tomatoes, provolone, honey-Sriracha bacon jam, lettuce, apple vinaigrette drizzle and mayonnaise on toasted pumpernickel

## SOHO CLASSIC 13

Shaved corned beef, melted Swiss cheese, sliced pickles, beer mustard spread, on buttered pumpernickel

## THE CITY BURGER 16

Eight ounce Angus beef burger\*, seasoned with our house steak rub and topped with bourbon barrel glaze, melted pepper jack, bacon, tomato, and fried onion strings with our spicy mustard spread on a soft brioche bun

## BEEF BURGER 13

Eight ounce Angus beef burger\*, seasoned with our house steak rub and grilled, served with lettuce, tomato & shaved sweet onions. Top your burger:

**Add \$1:** American, Swiss, Provolone, Gouda, Blue Cheese, Goat, Pepper jack, Bacon, Canadian bacon

**Add 50¢:** Sautéed Mushrooms, Sautéed Onion, Sautéed Sautéed Bell Pepper, Jalapenos, Guinness BBQ sauce

# { ENTRÉE PLATES }

## CHICAGO STRIP 32

12oz strip steak\*, brushed with Worcestershire and our Chicago rub, grilled, and finished with steakhouse whipped garlic-herb butter, bacon Brussels sprouts, and gouda mashed potatoes

## ROCKLAND SALMON 28

Grilled sustainable, farm raised salmon\*, topped with a pecan crust, plated over a spinach & mushroom risotto and finished with an herb roasted tomato, leek & garlic mascarpone sauce

## KILL DEVIL HILLS SCALLOPS & PORK BELLY 31

Sea scallops pan-seared and cured pork belly finished with pomegranate molasses and chili oil  
With a roasted tomato risotto and seared spinach

## LONG ISLAND ROASTED DUCK 27

Duck\* breast pan seared then roasted, brushed with a blueberry balsamic reduction and served with bacon parmesan Brussels sprouts and mashed potatoes

## SANTA MONICA CHICKEN 18

Thinly sliced chicken breast dusted with flour and pan-seared, topped with roasted tomatoes, fresh Mozzarella, balsamic glaze and fresh basil over fresh fettuccine tossed in a light tomato basil sauce

## LITTLE ITALY BOLOGNESE 17

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

## BOSTON CHOPS 21

Sweet brined 10 ounce pork chop steakhouse rub, char-grilled, served with a side Guinness BBQ sauce, mashed potatoes and snapped green beans

## { SIMPLE SIDES } \$4:

**Carolina Slaw:** Tangy and sweet cider vinegar slaw

**House Fries:** Hand cut fries with salt & pepper

**HOT Fries:** Tossed in our hot-n-spicy seasoning

**Green Beans:** Buttery green beans

## { PREMIUM SIDES } \$6:

**Jack-Mac:** Pepper Jack mac-n-cheese with bacon

**Truffle Fries:** White truffle, garlic and parmesan fries

**Bacon Brussels:** Bacon and parmesan Brussels sprouts

**Mushroom Risotto:** White wine, garlic & cream

## { KIDS MENU } \$7:

Grilled cheese with fries

Kid burger or cheeseburger with fries

Cheese or Pepperoni pizza

Pasta with meat sauce or butter & parmesan

## { DESSERTS } \$9:

Chef's Feature Cheesecake

Bailey's Irish Cream Cake with Whipped Cream

Apple Pecan Cinnamon Sugar Pizza

# { SATURDAY & SUNDAY BRUNCH }

## BACON BLOODY

Our spicy Bloody Mary mix and vodka, over ice in a bacon rimmed glass, celery, olives and a dill pickle slice \$10  
UPGRADE with our house infused jalapeño vodka \$11

## "FRUIT COCKTAIL" MIMOSA

Blend of orange, pineapple and cherry juice with champagne and maraschino cherry \$10

## LIQUID BREAKFAST

Pink grapefruit juice and champagne, served in a sugar rimmed champagne glass \$10

## STRAWBERRY LEMINOSA

Blend of orange juice, fresh strawberry purée, and lemonade with champagne over ice \$10

## CK ORANGE CRUSH

House infused orange vodka, triple sec, orange juice and Sprite over ice \$10

## CITY'S EGG BREAKFAST \$11

Two eggs\* any style with your choice of bacon or sausage served with home fries and Texas toast

## BLUEBERRY MUFFIN FRENCH TOAST \$13

House made blueberry muffins, candied muffin crumble, vanilla batter, home fries and your choice of bacon or sausage

## UPPER EAST SIDE BREAKFAST \$15

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 bearnaise sauce

## SMOKED SALMON BENEDICT \$15

Chilled Norwegian smoked salmon over toasted English muffin halves, topped with poached eggs, lemon hollandaise, capers, minced shallots and fresh dill.  
Add sliced avocado + \$3.50

## PORTLAND AVOCADO TOAST \$12

Pumpnickel toast topped with sliced tomato, crushed avocado, and fried eggs\*, finished with hollandaise sauce and balsamic reduction drizzle, and chopped scallions, served with breakfast potatoes (add: Bacon \$3, Andouille Sausage \$5)

## CHICKEN & VANILLA WAFFLE \$17

Made to order Belgian waffle topped with a boneless buttermilk fried chicken breast, with our spicy Sriracha maple syrup, and scallions

## NEW ORLEANS MORNING BOWL \$13

Smoked Gouda cheese grits, grilled andouille sausage, roasted garlic-bacon fat wilted spinach, diced tomato, green onions, two fried eggs, spicy bayou hollandaise

## CK BREAKFAST PIE \$15

Our handmade pizza with herb garlic butter, sausage, wild mushrooms, smoked Gouda, mozzarella, sunny eggs\* and chopped scallions

## EGGS BENEDICT \$13

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

## THREE EGG OMELET \$13

Fluffy three egg\* omelet comes with home fries and your choice of four ingredients:

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

## BRUNCH SIDE ITEMS:

One Egg\* \$2.50  
Bacon \$4  
Sausage \$4  
Texas Toast \$3  
Home Fries \$4  
Bacon & Gouda Cheese Grits \$5

## PREMIUM SIDE ITEMS:

Blueberry Waffle \$8  
Avocado Toast \$8  
Waffle \$7  
Jack Mac \$6  
Grilled Steak\* \$10  
Andouille Sausage \$7

## BEVERAGES

Fountain Sodas \$3.50: Coke, Diet Coke, Sprite, Ginger Ale, Orange Fanta, lemonade

House Brewed Beverages: Iced Tea \$3.50, Coffee \$3.50, Hot Tea \$3.50

Juices \$4: Orange, Cranberry, Pineapple, Grapefruit

Root beer bottles \$4.50 Still Bottled Water \$4.25 Sparkling Bottled Water \$4.25 Red Bull \$6