



**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)
ASLIN BEER COMPANY, ROTATING IPA (ALEXANDRIA, VIRGINIA)
STONE BREWING, ROTATING (ESCONDIDO, CALIFORNIA)
PARKWAY BREWING, ROTATING (SALEM, VIRGINIA)
NEW REALM BREWING, HAZY LIKE A FOX (VA BEACH, VIRGINIA)
VON TRAPP PILSNER (STOWE, VERMONT)
LAGUNITAS LITTLE SUMPIN' (CHICAGO, ILLINOIS)
YUENGLING LAGER (POTTSVILLE, PENNSYLVANIA)
DEVIL'S BACKBONE VIENNA LAGER (ROSELAND, 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 }

COSMIC CHARLIE

House infused honey-grapefruit vodka, fresh lime juice & honey water, shaken and served in a sugar rimmed martini glass

SOGGY DOLLAR MARGARITA

El Jimador tequila, black raspberry liqueur, fresh lime juice and crushed cilantro served over ice in a Tajin rimmed glass with a lime wedge

FOXCHASE A TURKEY

Wild Turkey 101 whiskey, Amaretto, Hot Honey syrup and our house sour mix, served over ice with a slice of orange and cherry

EUROPEAN MIXER

Dry gin, St. Germaine, Aperol, Campari & Butterfly Pea simple syrup served over ice with a lemon peel

FAT CITY MALIBU MOJO

Malibu Coconut Rum, house infused pineapple-mint white rum, ginger simple syrup & a splash of soda served over ice with a lime

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 Meiom 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

Anchor Steam	California	12oz	4.9%	\$7.00
Allagash Black	Maine	12oz	7.5%	\$5.50
Brooklyn Lager	New York	12oz	5.2%	\$6.00
D.B. Black Lager	Virginia	12oz	5.1%	\$6.50
National Bohemian	Wisconsin	12oz	4.3%	\$6.00
Pabst Blue Ribbon	Illinois	16oz	4.7%	\$3.50
Peroni	Italy	12oz	5.1%	\$5.50
Red Stripe	Jamaica	12oz	4.7%	\$5.50
Sam Adams	Boston	12oz	5.0%	\$6.00
Shiner Bock	Texas	12oz	4.4%	\$5.50
Singha Lager	Thailand	11.2	5.0%	\$7.00
Stella Artois	Belgium	12oz	5.0%	\$6.00

PILSNER

Beck's	Germany	12oz	5.0%	\$5.50
Eggenberg	Austria	12oz	5.1%	\$6.00
Funny Buddha Pineapple B	Florida	12oz	5.0%	\$7.25
Mama's Little Yella Pils	Colorado	12oz	5.3%	\$6.50
Warsteiner	Germany	11.2	4.8%	\$6.75

ALES

Boddingtons	England	14.9oz	4.7%	\$7.00
Evolution Exile Red	Maryland	12oz	5.9%	\$7.50
George Killians Irish	Ireland	12oz	5.0%	\$6.50
Old Ox Golden Ox	Virginia	12oz	6.5%	\$7.50
Oskar Blues Beerito	Colorado	12oz	4.0%	\$7.00
Oskar Blues Old Chub	Colorado	12oz	8.0%	\$7.00
Wild Wolf Blonde Bunny	Virginia	12oz	6.8%	\$7.50

PALE ALE

Dc Brau Citizen	D.C.	12oz	7.0%	\$7.00
Dc Brau Public	D.C.	12oz	6.0%	\$7.00
Sierra Nevada	California	12oz	5.6%	\$6.00

IPA

Avery Real Peel	Colorado	12oz	6.3%	\$6.75
Ballast Point G.F. Sculpin	California	12oz	7.0%	\$7.50
Bear Republic Racer 5	California	12oz	7.5%	\$7.00
Bell's Two Hearted	Michigan	12oz	7.0%	\$6.50
Deschutt's Fresh Squeeze	Oregon	12oz	6.8%	\$7.00
DC Brau Corruption	D.C.	12oz	6.5%	\$7.00
Dogfish Head Flesh+Blood	Delaware	12oz	7.5%	\$8.75
Dogfish Head 90 M. IPA	Delaware	12oz	9.0%	\$9.00
Evolution Lot #6	Maryland	12oz	8.5%	\$9.00
Firestone Union Jack IPA	California	12oz	7.0%	\$7.50
Flying Dog Raging Bitch	Maryland	12oz	8.3%	\$7.00
Founders All Day	Michigan	12oz	4.7%	\$6.50
Heavy Seas Loose Cannon	Maryland	12oz	7.3%	\$6.50
New Belgium Citradellic	Colorado	12oz	6.0%	\$6.50
O'Connor El Guapo	Virginia	12oz	7.5%	\$6.50
Port City IPA	Virginia	12oz	6.3%	\$6.50

BARREL AGED ALE

Dogfish Palo Santo Marron	Delaware	12oz	12.0%	\$15.00
Founders Backwoods Bastard	Michigan	12oz	11.2%	\$14.00

BROWN ALE

Duck Rabbit	N. Carolina	12oz	5.6%	\$6.00
Legend Brown	Virginia	12oz	5.8%	\$6.50
Lonerider Sweet Josie	N. Carolina	12oz	6.1%	\$7.50
Smuttynose Old Brown Dog	N.H.	12oz	6.7%	\$6.75

WHEAT BEER

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

STOUT

Anderson Barney Flats Oatmeal	California	12oz	5.8%	\$8.00
Left Hand Milk Stout	Colorado	12oz	6.0%	\$7.00
New Holland Dragons Milk	Michigan	12oz	11.0%	\$16.00

PORTER

Alewerks Paycheck Porter	Virginia	12oz	5.7%	\$7.50
Dc Brau Penn Quarter	D.C.	12oz	5.5%	\$7.00
Founders Porter	Michigan	12oz	6.5%	\$7.00
Great Lakes Ed. Fitzgerald	Ohio	12oz	6.0%	\$7.50

SOUR

Dogfish head Sea Quench	Delaware	12oz	4.9%	\$7.50
Victory Sour Monkey	Pennsylvania	12oz	9.5%	\$8.00

CIDER

Angry Orchard Apple	New York	12oz	5.5%	\$7.00
Bold Rock Seasonal	D.C.	12oz	4.7%	\$7.00
Stella Cidre	Belgium	12oz	4.50%	\$6.50

GLUTEN FRIENDLY/ REDUCED*

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

BELGIAN

Chimay Blue	Ale	11.2oz	9.0%	\$17.00
Delirium Tremens	Ale	11.2oz	8.5%	\$16.00
Hoegaarden	Wheat	12oz	4.9%	\$6.50

NON-ALCOHOLIC

Erdinger Non-Alcoholic
O'Doul's Non-Alcoholic

OTHER

Amstel Light can	Coors Light
Bud Light	Heineken
Budweiser	Michelob Ultra can
Corona	Miller Lite

{ STONE OVEN PIZZAS }

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MARGHERITA 16

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 18

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

MAKE YOUR OWN 11 INCH PIZZA, STARTING AT \$14 (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 15

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 17

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 14

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 13

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

FRESNO 'CHOKES 13

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

GREENBOW SHRIMP & GRITS 17

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 14

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

{ SOUPS & SALADS }

BOURBON STREET GUMBO 7/10

BOSTON CLAM CHOWDA' 7/10

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 14

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 14

Mixed greens, hardboiled 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 9/11

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

TOP YOUR SALAD:

- ❖ Chicken Breast 8
- ❖ Shrimp 8
- ❖ Salmon Filet* 13
- ❖ Steak* 13

(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 15

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 16

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

BAYOU SHRIMP PO' BOY 17

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

GERMANTOWN CLUB 16

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

SOHO CLASSIC 14

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

THE CITY BURGER 18

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 14

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

Add \$1.50: American, Swiss, Provolone, Gouda, Blue Cheese, Goat, Pepper jack, Bacon, Canadian bacon

Add \$1: Sautéed Mushrooms, Sautéed Onion, Sautéed Bell Pepper, Jalapenos, Guinness BBQ sauce

{ ENTRÉE PLATES }

CHICAGO STRIP 36

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 30

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 37

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 31

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 20

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 23

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

{ SIMPLE SIDES } \$5:

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

{ KIDS MENU } \$9:

Grilled cheese with fries

Kid burger or cheeseburger with fries

Cheese or Pepperoni pizza

Pasta with meat sauce or butter & parmesan

{ PREMIUM SIDES } \$8:

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

{ DESSERTS } \$9:

Chef's Feature

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 \$11

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 \$11

CITY'S EGG BREAKFAST \$13

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

BLUEBERRY MUFFIN FRENCH TOAST \$14

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

UPPER EAST SIDE BREAKFAST \$18

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

SMOKED SALMON BENEDICT \$18

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 \$14

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 \$4, Andouille Sausage \$8)

CHICKEN & VANILLA WAFFLE \$18

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 \$15

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 \$16

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

EGGS BENEDICT \$14

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 \$15

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 \$10
Waffle \$7
Jack Mac \$8
Grilled Steak* \$13
Andouille Sausage \$8

BEVERAGES

Fountain Sodas \$3.75: Coke, Diet Coke, Sprite, Ginger Ale, lemonade

House Brewed Beverages \$3.75: Iced Tea, Coffee, Hot Tea

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

Root beer bottles \$4.50 Still Bottled Water \$4.25 Sparkling Bottled Water \$4.25