



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

OCTOBER MONTHLY FEATURES

CRISPY BRUSSELS WITH BACON & BLUE CHEESE

Crisp fried Brussels sprouts tossed with crumbled blue cheese, chopped smoked bacon and an apple mustard vinaigrette \$12

APRICOT SALMON WITH SAGE PUMPKIN RISOTTO

Herb marinated salmon filet, grilled and finished with an apricot sauce, plated over creamy sage pumpkin risotto, finished with a little goat cheese and truffle vinaigrette dressed baby microgreens \$25

FEATURE COCKTAIL:

AUTUMN PEAR 75

Gin, pear nectar, fresh lemon juice, and sparkling wine, lightly shaken over ice and served up with a fried pear slice and fresh rosemary \$13

FEATURE WINE:

PIKE ROAD PINOT NOIR (Oregon)

\$9 glass and \$35 bottle

SEASONAL BEER:

Alewerks Pumpkin Ale (Williamsburg, VA), 7.3% ABV, 12oz, \$9

Weihenstephaner Festbier (Germany), 5.4% ABV, 12oz, \$10.00

Peak Autumn IPA (Maine), 4.8% ABV, 12oz, \$8.00

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 every 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

November Feature Dinner

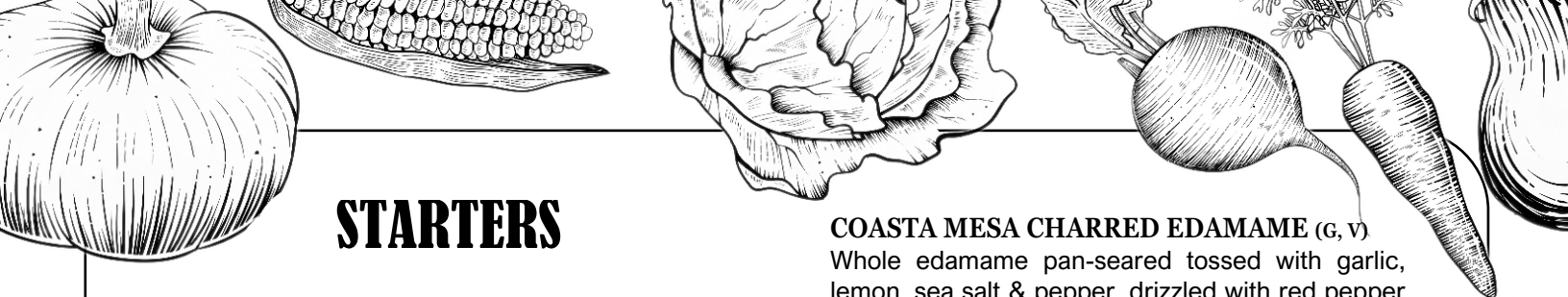
Monthly feature celebrates Thanksgiving! Enjoy house roasted turkey dinner every night this month

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

Last call for any remaining Oktoberfest beers and enjoy our just-in 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

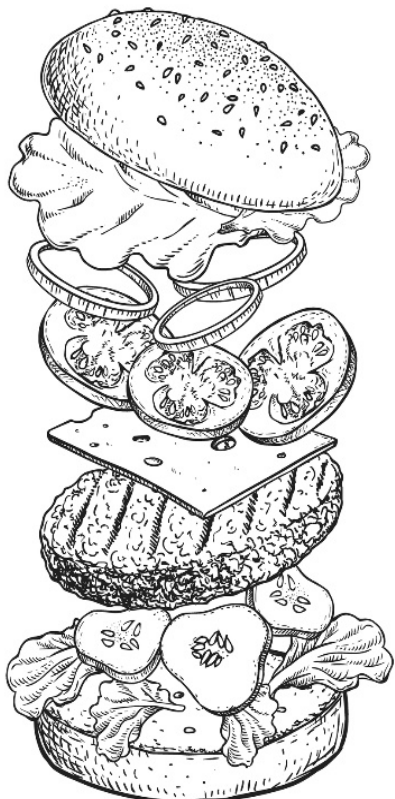
Angus beef burger*(G) \$14.50

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

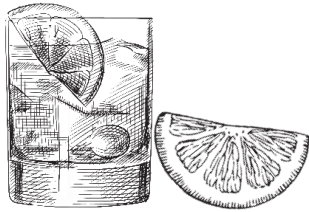
Pancakes (V)

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

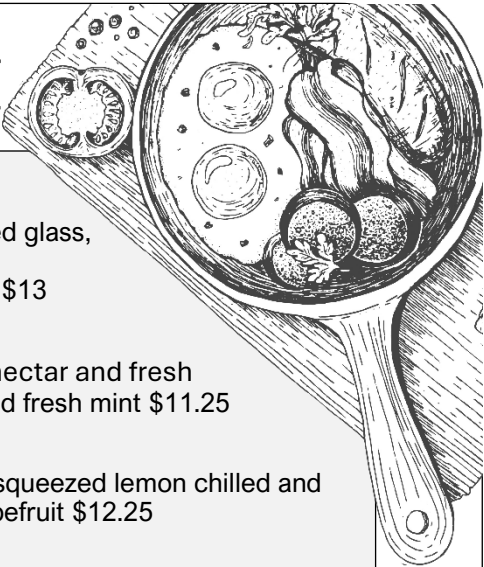
Risata Prosecco Split (Veneto, IT) \$11
Chandon Blanc de Noir (Yountville, CA) \$61
M. Chapoutier Belleruche Rosé (Rhone Valley, FR) \$39
Yes Way Brut Rosé (France) \$31
Zardetto Prosecco (Vento, IT) \$46
Heinz Eifel Riesling (Pfalz, GER) \$33
Yalumba Y Series Viognier (S. Australia, AUS) \$36
Bolla 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, sautéed 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