

# CBG



capital bar and grill

## \$9 Weekly Blue Plate Specials

11-2 monday-friday

### Monday:

Red Beans & Rice served with house-made andouille sausage and Leidenheimers French Bread

### Tuesday:

Meatloaf with white bread and green salad

### Wednesday:

Fried Chicken white or dark with potato salad and green beans

### Thursday:

Pork Barbecue Sandwich dressed with slaw and a side of chips

### Friday:

Grilled Fish Tacos on corn tortillas with habanero jam

## Everyday \$8 Chow Down Lunch

Includes Iced Tea

11-4 everyday

### Choice of half sandwich:

Ham and Cheese

Cuban Sandwich

Rueben

Pimento Grilled Cheese

### and cup of soup:

Baked Potato

French Onion with Baguette and Gruyere

Cream of Mushroom

or

Mixed Green Salad with choice of dressing

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### Soups and gumbo

Baked Potato with Creme Fraiche, Chives, Bacon, and Cheddar Cheese \$4/\$6  
Cream of Mushroom with Duck Confit, Parsley & Garlic Oil, and Crostini \$4/\$6  
Traditional French Onion with Baguette and Gruyere \$4/\$6  
Duck, Chicken and Andouille Gumbo \$6/\$9

### Salads

Mixed Greens with roasted Beets, Goat Cheese and Sorghum Vinaigrette \$4/&7  
Caesar \$6/\$8 add grilled Chicken \$4  
Cobb: Eggs, Blue Cheese, Bacon, Celery, Beef, Apple and creamy Green Onion dressing \$6/\$10  
Wedge of Iceberg with Bacon, Tomato and Blue Cheese dressing \$5  
Grilled Chicken with Mesclun, Raisins, Carrots, Pecans and Mustard Dill Vinaigrette \$6/\$10

### Sandwiches

All sandwiches are served with spicy Potato Chips and a house-made Pickle  
Substitute Parmesan and Herb Fries, Green Salad or fresh Fruit \$2, Bearnaise \$1

Cuban: roasted Mojo Pork, smoked Ham and Gruyere with house-made Pickles on house-baked Baguette \$10

Rueben: house-made Corned Beef and old-fashioned Sauerkraut with Russian Dressing and White Cheddar on house-baked Rye Bread \$9

Country Ham and Cheese: Fennel Relish and Spring Greens on house-baked Baguette \$9

Po boy: The real deal, on Leidenheimers French Bread; US Farm-raised Catfish dressed with Mayonnaise, Lettuce, Tomato and a bottle of Tabasco. \$9

Soggy Roast Beef and Gravy: hot Roast Beef and Gravy on Leidenheimers French Bread dressed with Mayonnaise Lettuce, Tomato and a bottle of Tabasco. \$9

Pimento Grilled Cheese \$7

The burger: 7 Ounces of all-natural Creekstone Beef served with Parmesan Fries, choice of American, Cheddar, or Swiss and a house-made Pickle. \$9  
Substitute Blue Cheese \$2 or Pimento Cheese \$1  
Add House-cured Bacon \$2, Bearnaise \$1, Grilled Onions \$1

### Sweets \$5

Diamond Bear Root Beer Float with our Homemade Vanilla Ice Cream  
House-made Banana Pudding with Nilla Wafers  
Chocolate Silk Pie  
JoJo Cakes: Rich Devil s Food Cake with fluffy cream center covered in Chocolate Ganache

Executive Chef Lee Richardson