

CBG capital bar and grill

Bar Snacks

Fried Black-eyed Peas are complimentary

The best Spiced Pecans \$6

Pimento Cheese: with house-made Soda Crackers \$5

Soybeans: warm with Salt and Butter \$5

Spicy Meat Pies: with Buttermilk Ranch dressing \$5

Parmesan-Herb fried Potatoes: with truffled Bearnaise \$5

Pickled Egg Salad: grilled Bacon and toasted Baguette \$5

Andouille Gravy and Chips \$5

Crispy Catfish Cakes: with Pickled Onion Remoulade \$8

House Cured & Smoked Meats

Served with Whole Grain Mustard and crusty Baguette.

All meat selections are:
\$5.00 individually or
\$20.00 all five

Blackstrap Leg of Lamb

Saucisson Sec

Country Pate

Smoked Foie Gras \$2 supplement

Dry-cured Duck Breast

Artisan Cheese

CBG rotates a selection of American and European classics spanning all Styles and Milk types. Ask your server about current selections.

Served with crusty baguette and hand crafted accoutrements.

All cheeses are:
\$5.00 individually or
\$18.00 for a selection of four

Soups and Gumbo

Baked Potato with Creme Fraiche, Chives, Bacon and Cheddar Cheese \$4/\$6

Traditional French Onion with Baguette and Gruyere \$4/\$6

Cream of Mushroom with Duck Confit, Parsley-Garlic Oil, and Crostini \$4/\$6

Duck, Chicken, and Andouille Gumbo \$6/\$9

Salads

Mesclun Greens with Roasted Beets, Goat Cheese and Sorghum Vinaigrette \$4/&7

Caesar \$6/\$8* add Grilled Chicken \$4

Cobb: Eggs, Blue Cheese, Bacon, Beef Tenderloin, 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

*We kindly request that parties of eight or more receive one check with 20% gratuity..

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Sandwiches

All sandwiches are served with plain or spicy potato chips and a home made pickle
Substitute parmesan and herb fries, green salad or fresh fruit \$2, Add Bernaise \$1

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

Rueben: house 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 Baguette \$9

Catfish Poboy: The real deal, on Leidenheimers French bread; served dressed with Mayonnaise, Lettuce, Tomato and a bottle of Tabasco. \$9

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

Pimento Grilled Cheese \$7

Entrees

The Burger: 7 Ounces of all-natural Creekstone Beef; served with Parmesan Fries, choice of American, Cheddar, or Swiss Cheese and a house-made Pickle. \$9

Substitute Blue Cheese \$2 or Pimento Cheese \$1

Add House-cured Bacon \$2, Grilled Onions \$1, Bernaise \$1

Autumn Squash Tart with Caramelized Onions, Roasted Peppers and Goat Cheese \$9

Rice Fried Catfish, US Farm Raised with Pickled Green Tomatoes,
Jalapeno Cheddar Spoonbread and Malt Vinegar Remoulade \$13

Country Fried Steak with Mashed Potatoes, granny-style Green Beans and White Gravy \$14

Roasted Chicken, Asparagus, Mushrooms, Spring Onions, Watercress, and Chicken Jus \$18

Slow Cooked Pork Chili with Black Beans, Creme Fraiche, and Fried Hominy \$15

Market Fish with Swiss Chard, French Lentils, and house-made Italian Vinaigrette

Grilled Rib-eye, Fried Potato Croquette, Broccoli Rabe, and house-made Worcestershire \$22

Sweets

Diamond Bear Root Beer Float with homemade Vanilla Ice Cream \$5

Banana Pudding, Whipped Cream, and house-made Nilla Wafers \$5

Apple Fried Pie with Bourbon Ice Cream \$5

Chocolate Silk Pie \$5

JoJo Cake: Devil s Food Cake with Fluffy Cream Center and Chocolate Ganache \$5

Executive Chef Lee Richardson