

CBG capital bar and grill

Snacks and Starters

- Fried Black Eyed Peas
Pimento Cheese 8
House Made Soda Crackers
Pickled Egg Salad 8
Grilled Sourdough and Cornichons
Fried Biscuits 9
Black Pepper Cheese Fondue
House Fries 7
CBG Truffle Sauce
The Best Spiced Pecans 7

Soups and Salads

- Duck and Sausage Gumbo Cup 6 / Bowl 9
Soup of the Day Cup 6 / Bowl 9
Ask your Server for Details
Cobb 14
Romaine, Bleu Cheese, Beef, CBG Spiced Pecans, Apple, Lardon
Tomato, Egg, Buttermilk Dressing
CBG Caesar 11
Shaved Parmesan, Pickled Red Onion, Plump Raisins,
Croutons, Lemon Caesar Dressing. Add Grilled Chicken 4
Wedge 12
Iceberg, Cherry Tomato, Bleu Cheese, Bacon, Green Herbed Ranch Dressing

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:

Individually 6
Choice of Three 16

Charcuterie

Chef's Choice of Artisan Cured Meats, House Made Sausage, and Pate. Ask your server about our current selections.

Grilled Baguette and Hand Crafted Accoutrements.

All meat selections are:

Individually 6
Choice of Three 16

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE RISK OF FOODBORNE ILLNESS

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Sandwiches

Cuban 14

Roasted Mojo Pork, Smoked Ham, Gruyere, House Pickle on Potato Brioche

Pimento Grilled Cheese 11

Roast Beef 13

Provolone, Caramelized Onion, Au jus, and Horseradish Sauce

Hot Ham and Cheese 12

Sliced Petit Jean Ham, Gruyere, Dijon Mustard, Chopped Cornichons

The Burger 16

7 Ounces of In-House Ground, All Natural Beef, Parmesan Fries, Choice of American, Cheddar, Swiss, Pimento or Bleu Cheese, Bacon, Caramelized Onion or Sautéed Mushrooms

Entrees

Ribeye 29

14oz. Hand Cut with House Fries and Cognac Sauce

Farm Raised Sunburst Trout 22

Pan Seared with Baby Potatoes, Charred Green Beans, Pickled Red Onion, Lemon Jus

Skillet Roasted Chicken 23

Seared Chicken Breast, Heirloom Purple Potatoes, Green Peas, Radish, and Mustard Jus

Chicken Fried Steak 19

Hand Breaded Beef Tenderloin, Potato Wedges, White Gravy, Mixed Green Salad

Fish and Chips 23

Beer Battered Farm Raised Catfish, Seasoned Peas, Potato Wedges, Charred Lemon, and Tartar Sauce

Duck Pot Pie 24

Duck Confit, Pork Belly, White Beans, Turnip Greens
Served with a Small Green Salad

Dessert

Apple Crisp 7

Honey Roasted Apples with a Brown Sugar Oatmeal Crisp Topping served with Vanilla Bean Ice Cream

Carrot Cake 8

Brown Sugar Cream Cheese Frosting

Banana Pudding 7

House Made 'Nilla Wafers

Chocolate Crème Brulee 8

Served with Shortbread Cookies