

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 8

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 Accompaniments.

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.

Served with Crusty Baguette and Hand Crafted Accompaniments.

All meat selections are:

Individually 6
Choice of Three 16

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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

Desserts

Banana Pudding 7
House Made 'Nilla Wafers

Chocolate Crème Brulee 8
Served with Shortbread Cookies

Bourbon Pecan Pie 8
Served with Vanilla Ice Cream