

Capital Bar & Grill

Snacks and Starters

Fried Black Eyed Peas

The Best Spiced Pecans 8

Pimento Cheese 8

House-Made Soda Crackers

Pickled Egg Salad 8

Grilled Sourdough and Cornichons

House Parmesan Fries 7

CBG Truffle Sauce

Louisiana Crab Salad 12

Old Bay Mayonnaise and Cocktail Sauce

Aged Cheddar Cheese Dip 9

House-Made Andouille, Poblano Peppers, Blue Corn Tortilla Chips

Soups and Salads

Duck and Sausage Gumbo Cup 7 / Bowl 9

Soup of the Day Cup 6 / Bowl 9

Cobb 14

Romaine, Bleu Cheese, Beef, Spiced Pecans, Apple, Bacon, Tomato, Egg, Buttermilk Dressing

CBG Caesar 11

Shaved Parmesan, Pickled Red Onion, Plump Raisins, Croutons, House Caesar Dressing.

Add Chicken 4

Wedge 12

Iceberg, Cherry Tomato, Bleu Cheese, Bacon, Green Herbed Ranch Dressing

Field Green Salad 13

Grilled Chicken, Mixed Field Greens, Golden Raisin, Celery, Carrot, Mustard Dill Dressing

Artisan Cheese

Chef's Selection of Classic Styles
Served with Crusty Baguette and Hand
Crafted Accompaniments.

All Cheese Selections are:

Individually 6
Three 16

Charcuterie

Chef's Choice of Artisan Cured and
House Made Meats
Served with Crusty Baguette and Hand
Crafted Accompaniments.

All Meat Selections are:

Individually 6
Three 16

The Full Board

**All Cheeses and Meats to Share
Served with Accompaniments 30**

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Sandwiches

All Sandwiches served with a choice of House Fries or Chips.

Cuban 14

Roasted Mojo Pork, Smoked Ham, Swiss Cheese, House Pickles on Potato Brioche

Pimento Grilled Cheese 12

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 32

14oz. Hand Cut, Horseradish Compound Butter, House Parmesan Fries

Farm Raised Sunburst Trout 24

Pan Seared with Italian Capers, Lemon, and Parsley. Served with Ralston Family Farm Wild Rice

Roasted Chicken Marsala 24

Seared Chicken Breast, Mashed Potatoes, Seasonal Mushroom and Marsala Sauce

Traditional Chicken Fried Steak 20

Hand Breaded Beef Tenderloin, Mashed Potatoes, White Gravy, Served with a Mixed Green Salad

Line Caught Fish or Daily Seafood Market Price

Served over Ralston Family Farm Wild Rice

Pork Chop 26

Slow Cooked Bone in Pork Chop Flavored with Apple Cider Glaze. Served with a Choice of Side

Duck Pot Pie 24

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

Additions 5

Truffle Oil Mashed Potatoes

Vegetable of the Day

House Parmesan Fries

Ralston Family Farm Wild Rice

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

Trio of Desserts 20

All Three of our House-Made Desserts to Share