

## APPETIZERS

chips & dips

*hummus, tzatziki, eggplant, house pita chips* 8

fried calamari

*garlic aioli and sweet fire chili sauce* 9

pan seared diver scallops

*spaghetti squash, parmigiano reggiano, garlic agrodolce* 14

prince edward island steamed mussels

*garlic white wine broth, lemon, herbs, grilled baguette* 12

crispy virginia oysters

*apple-carrot slaw, mississippi comeback sauce, romaine, garlic brioche* 12

cheese board

*chef's selection of cheeses, dried fruit, nuts, artisanal crackers, house chutney* 16

st. louis fried ribs

*cola-sriracha glaze, roasted garlic, lime, cilantro* 10

soup of the day 6

## BRICK OVEN PIZZAS

margherita

*basil pesto, fresh mozzarella, roasted tomato* 13

roasted vegetable

*peppers, olives, spinach pesto, onions, oregano, feta* 13

pepperoni

*tomato, mozzarella* 14

## SUSHI

seaweed salad 6

sushi sampler *5pcs* 13

sashimi sampler *7pcs* 15

japanese hawaiian mama's tartar

*spicy tuna, sushi rice, avocado, pineapple, crunch, caviar, special sauce* 20

sushi combo

*6 pcs nigiri, lovers roll, seaweed salad* 26

sushi & sashimi combo

*6 pcs sashimi, 4 pcs nigiri, seaweed salad* 30

## SIDES \$6

roasted red potatoes

haricot verts & melted shallots

Brussels sprouts

pomme puree

# CITY KITCHEN

AMERICAN BRASSERIE

CHAPEL HILL

## CONGRATULATIONS CLASS OF 2017!

### SALADS

greens & greens

*mixed baby greens* 11

baby vegetable

*local baby beets, baby carrots, baby greens, honey lemon vinaigrette* 12

kale

*lacinato kale, blood orange, acorn squash, spiced cashews, ice wine vinaigrette* 12

caesar

*artisanal baby romaine, brioche croutons, reggiano crisp, lemon parmesan dressing* 11

\* add grilled shrimp for 8, chicken breast for 5, salmon for 9

### ENTREES

grilled lemon-rosemary lamb chops\*

*roasted red bliss potatoes, haricot verts, melted shallots, minted red wine demi glace* 33

roasted frenched chicken breast

*crispy artichoke hearts, carrot puree, chimichurri* 25

five hour roasted beef short rib

*spiced sweet potato mash, brussels sprouts, fried onion, red wine demi glace* 28

truffled butternut squash & kale risotto

*arborio rice, butternut squash, parmigiano reggiano, lacinato kale, black truffle, extra virgin olive oil* 20

ribeye & scampied shrimp skewer\*

*10 oz grilled prime ribeye, pomme puree, maitre d' butter, grilled garlic butter basted gulf shrimp skewer* 34

pan crisped north carolina mountain trout

*blue crab, leek and black currant farro pilaf, roasted red pepper, baby spinach, orange beurre blanc* 27

skillet seared carolina coast flounder

*sauteed leeks & baby spinach, pomme purée, lemon-chive beurre blanc* 28



\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness talk to your server about any dietary requirements you may have