

APPETIZERS & SALADS

seared diver scallops
*warm fingerling & sofrito salad,
chives, basil pistou* 15

yellow beet salad
*poached yellow beets, black currants, parsley
leaves, hearts of palm, toasted walnuts,
raspberry vinaigrette* 12

apples and goat
*arugula, thyme roasted apples,
N.C. goat cheese, sliced almonds,
white balsamic vinaigrette* 13

paprika hot smoked salmon
*shaved fennel, cucumber, frisee greens,
orange wheels, dill green goddess dressing* 14

carolina braised pork belly
wilted garlic spinach, radish, scallion 13



CITY KITCHEN

AMERICAN BRASSERIE
CHAPEL HILL

HAPPY NEW YEAR 2018!

ENTREES

roasted maple leaf duck breast
*trumpet royale mushroom, sautéed long beans,
duck confit wonton, five spice pomegranate gastric* 28

*black angus filet mignon
*haricot verts & black garlic, smokey cheddar polenta,
main lobster sauce bearnaise* 42

olive oil thyme marinated day boat halibut
baby spinach, leeks, potato puree, truffled brown butter sauce 31

*Australian lamb chops
*lemon herbed baby red potatoes, sautéed french green beans,
cumin red wine demi glace* 34

City Kitchen vegetable delight
*wild rice mushroom pilaf, oven roasted broccolini,
charred beets, garlic confit, smoked paprika oil* 23

DESSERTS

espresso crème brûlée
fresh raspberries, sugar cookie 9

poached pear
*red wine poached pear, maple syrup
mascarpone, pistachio crisp* 9

Valrhona chocolate assorted truffles
& bon bons 10

apple tart
golden crisp apple, vanilla ice cream, warm caramel 9

*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