

APPETIZERS

roasted beets & burrata
*thyme roasted red beets, double cream burrata,
black garlic vincotto vinaigrette, pistachio crumble,
toasted focaccia* 11

fried cauliflower
*cornmeal crusted, garlic aioli and
sweet fire chili sauce* 10

seared diver scallops
*warm fingerlings, sofrito,
chives, basil pistou* 15

crabcake
*blue crab, avocado mousse, heirloom
baby tomato salsa, paprika oil* 13

cheese board
*Chef's selection of cheeses, dried fruit,
nuts, artisanal crackers, house chutney* 16

SUSHI

seaweed salad 6

sushi sampler *five pieces* 12

sashimi sampler *seven pieces* 14

japanese hawaiian mama's tartar
*spicy tuna, sushi rice, avocado, pineapple, crunch,
caviar and special sauce* 18

sushi combo
*six pieces nigiri, California roll topped with tuna
and salmon, seaweed salad* 26

sushi & sashimi combo
six pieces sashimi, four pieces nigiri, seaweed salad 30

BRICK OVEN PIZZAS

spiced lamb
*roasted red pepper sauce, CK spiced lamb,
feta cheese, cucumber, zaatar, red watercress* 16

duck confit flatbread
*ricotta onion spread, taleggio cheese,
charred grapes, red onions, vincotto* 16

butternut squash, bacon, & brie
*roasted squash, honey, applewood smoked bacon,
brie cheese, parmesan* 15

SIDES \$6

pomme puree

haricot verts & melted shallots

grilled asparagus

CITY KITCHEN

AMERICAN BRASSERIE

C H A P E L H I L L

BE OUR VALENTINE

SALADS

roasted pear and blue cheese
green pear, danish blue cheese, frisee, flowers, hazelnut honey vinaigrette 12

garden salad
*red watercress, radish, sweet pea, boiled egg, asparagus, pickled red onion,
chickpea, basil-tarragon dressing* 13

winter squash
*roasted acorn squash, shaved parmigiano reggiano, baby arugula,
garlic pumpkin seed vinaigrette, vincotto* 12

caesar
baby romaine, brioche croutons, reggiano crisp, lemon parmesan dressing 11

ENTREES

black angus filet mignon
six ounce filet, grilled asparagus, pomme puree, maine lobster bearnaise 38

5 - hour roasted beef short rib
leeks, marbled baby potatoes, cipollini onion, red wine demi-glace 26

roasted maple leaf farms duck breast
sweet potato & oyster mushroom hash, grilled scallions, pomegranate demi-glace 24

grilled lemon-rosemary lamb chops*
*roasted red bliss potatoes, haricot verts and shallots,
black olive red wine demi-glace* 33

iron skillet halibut & vegetable fricassee
*baby carrots, spinach, leeks, green peas, zucchini,
vermouth tarragon cream, saffron oil* 32

wild mushroom risotto
*oyster, shiitake, trumpet royale mushrooms, marsala wine,
truffle oil, reggiano parmesan* 22

mussels a la bucatini
*tomato-fennel ragout, prince edward island mussels,
red pepper flakes, grilled garlic bread* 24

DESSERTS

flourless chocolate cake
macerated berries, chantilly cream, brown sugar caramel 9

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

assorted bon bons & chocolate covered strawberry 9

vanilla cream stuffed profiteroles
honey anglaise, chocolate sauce, powdered sugar 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*

for parties of six or more a twenty percent service charge will be added to the final bill