



Brasserie & Bar

Shareables

- Smoked Salmon Saltine** \$10
House smoked salmon, avocado tartare, capers, sundried tomato, green onion
- Boudin Balls** \$9
House boudin, remoulade, pickled onions, pickles
- Andouille Corn Dogs** \$11
Chipotle mustard, pork trotter ketchup
- Wild Boar Flautas** \$13
Crispy tortillas, smoked avocado cream, cheddar jack, pickled onions, micro-cilantro
- Sticky Wings** \$12
Swamp Pop Cane Cola, ginger chili, lime zest
- Pork Debris Spring Rolls** \$11
Asian slaw, spicy peanut sauce, Korean red pepper, carrots, sprouts
- Baby Back Ribs** \$14
Smoked half rack, house bbq sauce, micro-cilantro
- Crab & Mushroom Gnocchi** \$15
Wild mushroom ragout, lump crabmeat, gnocchi, sautéed seasonal greens

Sides \$4

- House Chips
- Mustard Greens
- Mac & Cheese
- Hand-cut Fries
- Boudin Dirty Rice
- Cauliflower Mash

ADD A JALAPENO CHEDDAR HOTLINK (HOUSE MADE) \$5

BUY THE KITCHEN A 6-PACK \$7

EXECUTIVE CHEF: SUSAN STRANGE

Smaller Salads

- Local Greens** \$8
Spring mix, tomato, bacon lardons, gorgonzola crumbles, red onions, pepper jelly vinaigrette
- Bleu Cheese Bibb** \$9
Bibb lettuce, tomato, house bacon, gorgonzola, boiled eggs, fried shallots, blue cheese dressing

Larger Salads

- Seafood Goddess** \$19
Gulf shrimp & crab, avocado, heirloom tomatoes, green onions, green goddess
- Cured Duck Bacon Salad** \$17
Golden beets, house duck bacon, toasted pecans, local chevre, spicy Steen's vinaigrette
- Jefferson Greens** \$14
local greens, tomato, smoked chicken, bacon lardons, gorgonzola crumbles, red onions, pepper jelly vinaigrette
- Bleu Cheese Bibb & Steak** \$17
4oz. filet mignon, tomato, fried shallots, boiled egg & house cured bacon, bleu cheese dressing
- Smoked Salmon & Asparagus** \$16
House smoked salmon, steamed asparagus, shaved fennel, lemon red wine vinaigrette

Sandwiches & 1 Burger

- Big Pig** \$11
Pulled pork, house BBQ, coleslaw on brioche bun
- Brisket** \$13
14 hour smoked brisket, horseradish cream, sweet pickles, pickled red onions on brioche bun
- City Club** \$12
Smoked chicken, house cured & smoked ham and bacon, honey mustard, swiss, lettuce, tomato on multi-grain bread
- Cubano** \$13
Pulled pork, house cured ham, swiss, house pickles, mojo sauce on Cuban bread
- BLT** \$10
House bacon, tomato, lettuce, mayo on Texas toast
- Pork Belly Hoagie** \$14
Coffee braised pork belly, house bacon, mustard greens, smoked cheddar on Cuban bread
- CP Brisket Burger** \$15
8oz brisket/chuck blend, burnt ends, cheddar, onion jam, bbq mustard on Brioche bun
- Grilled Vegetable Sandwich** \$12
Zucchini, squash, tomato mushroom, red onion, herbed goat cheese on 100% multi-grain wheat bread

Plates

- Rabbit & Dumplings** \$25
Pork gyoza, Asian slaw, rabbit broth, wild mushrooms
- City Pork Chop** \$27
12 oz. double cut tomahawk pork chop, duck cornbread dressing, smoked trotter demi
- Lamb Chops** \$29
House mustard & herb glazed lamb chops, mint salsa verde, chef's vegetable
- Ribs & Peaches** \$24
Full rack Baby Back ribs, house BBQ sauce, grilled peaches, goat cheese crumbles herb pistou
- Shrimp and Boudin** \$23
Boudin dirty rice, crispy onion, spicy brick sauce, chef's vegetable
- Seared Seafood** \$23
Fresh fish, jumbo Gulf shrimp, corn, smoked tomatoes, spinach, citrus beurre blanc
- Boudin Stuffed Quail** \$23
House boudin, roasted quail, blackberry & bourbon demi, golden beet chutney
- Chicken Fried Duck** \$21
Roasted blueberries & pecans, Yukon gold mashed potatoes, chef's vegetables
- Cold Smoked Filet Mignon** \$32
8 oz. filet mignon, light smoke, wild mushroom ragout, onion jam, crispy shallots
- BBQ Salmon** \$23
Chef's vegetable, bbq glaze