\$10 **Smoked Salmon Saltine** House smoked salmon, avocado tartare, capers, sun-dried tomato, green onion **Boudin Balls** \$9 House boudin, remoulade, pickled onions, pickles **Pork Debris Poutine** \$11 Pickled jalapeños, applewood smoked cheddar, giblet gravy **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

Local Greens

| Spring mix, tomato, bacon lardons, gorgonzola |
|--|
| crumbles, red onions, pepper jelly vinaigrette |

| Jefferson Greens |
|---|
| local greens, tomato, smoked chicken, bacon lardons, |
| gorgonzola crumbles, red onions, pepper jelly vinaigrette |

| Bleu Chee | se B | ibb | | | | | | \$9 |
|-----------|------|-----|---|---|---|----|---|-----|
| 5.1.1.1 | | . 1 | 1 | 1 | 1 | -1 | 1 | |

Bibb lettuce, tomato, house bacon, gorgonzola, boiled eggs, fried shallots, blue cheese dressing

| Seafood Goddess | \$19 |
|---|------|
| Gulf shrimp & crab, avocado, heirloom tomatoes, | |
| red onions, green goddess | |

served until 3:00pm

| Wild Boar Chile Relleno | \$16 |
|---|------|
| Boudin rice, cheese sauce, eggs, pico de gallo, crispy tortill | as |
| Steak & Eggs 8oz filet with two eggs any style | \$26 |
| Cochon de Lait Benedict Pulled pork, smoked cheddar, and Crystal hot sauce hollandaise on Texas Toast with chef's vegetable | \$13 |
| French Toast Fresh berry coulis, coco whipped cream, powdered sugar | \$10 |
| Seared Seafood Fresh fish, jumbo Gulf shrimp, corn, smoked tomatoes, spinach, citrus beurre blanc | \$23 |
| Shrimp Creole Omelet Sautéed Shrimp, traditional tomato, celery, pepper creole sauce with chef's vegetable | \$13 |
| CP Breakfast 2 eggs, grits, bacon, biscuit & sausage gravy | \$12 |
| BBQ Shrimp and Pimento Cheese Grits New Orleans style BBQ shrimp and house pimento cheese grits | \$21 |

| Big Pig Pulled pork, house BBQ, coleslaw on brioche bun | \$11 |
|--|------------------|
| Brisket 14 hour smoked brisket, horseradish cream, sweet pickles, pcd red onions on brioche bun | \$14 |
| Pork Belly Hoagie Coffee braised pork belly, house bacon, mustard greens, smoked cheddar on Cuban bread | \$14 |
| Cubano Pulled pork, house cured ham, swiss, house pickles, mojo sauce on Cuban bread | \$13 |
| BLT House bacon, tomato, lettuce, mayo on Texas toast | \$10 |
| CP Breakfast Sandwich House ham and bacon, American cheese, over easy egg | \$12 |
| CP Brisket Burger 8 oz. chuck blend, brisket, cheddar, onion jam, bbq mustard on Brioche bun | \$15 |
| City Club Smoked chicken, house cured & smoked ham, bacon, honey mustard, swiss, lettuce, tomato on multi-grain brea | \$13 d |

| House Chips | Mustard |
|--------------|---------|
| Mac & Cheese | Hand-cu |
| D 1: D: . D: | D |

\$24

ADD A JALAPENO CHEDDAR HOTLINK (HOUSE MADE) \$5 **BUY THE KITCHEN A 6-PACK** \$7



Ribs & Peaches

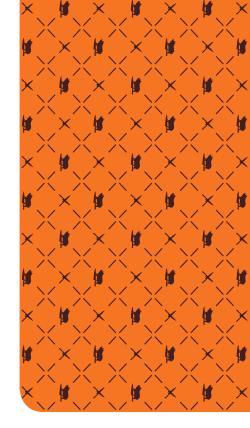
Full rack Baby Back ribs, house BBQ sauce,

grilled peaches, goat cheese crumbles, herb pistou

\$8

\$14

Greens Fries



Italian Soda

Rotating seasonal syrups with fresh fruit 6

Cappuccino

double shot of espresso and frothed milk 5

Espresso

single or double shot 2.50/4



Louis Pedrier

french sparkling 20 with oj 25

Cremént de Loire french brut 8/40

Louis Grenelle

french rosé 10/40

Mimosa

louis padrier and oj 4/6

CP Bloody Mary

infused vodka, house spice mix, bacon 8 TCE bloody mix, roasted garlic/caper

Good Morning Vietnam

rumchatta, sweetened condensed milk 10 absolut, hoodoo chicory, cold brew,

Spanish Tonic

and herbs 10 gin, el guapo tonic syrup, fresh fruit

Paloma

espolon blanco, pamplemousse, soda 10

ask your server about our ever changing drink specials

