



**Inspired by foods found in cities across America with a toast to their craft brew, wine & spirits**

### **{ TODAY'S DRAFT LIST }**

**Port City Brewing, rotating** (Alexandria, Virginia)  
**Aslin Beer Company, Rotating** (Alexandria, Virginia)  
**Stone Brewing, rotating** (Escondido, California)  
**Parkway Brewing, rotating** (Salem, Virginia)  
**New Realm Brewing, Hazy Like a Fox** (VA Beach, Virginia)  
**Von Trapp Pilsner** (Stowe, Vermont)  
**Lagunitas Little Sumpin'** (Chicago, Illinois)  
**Yuengling Lager** (Pottsville, Pennsylvania)  
**Devil's Backbone Vienna Lager** (Roseland, Virginia)  
**Dogfish Head 60 Minute IPA** (Milton, Delaware)  
**Guinness Stout** (Dublin, Ireland)  
**Shock Top Golden Wheat** (St. Louis, Missouri)  
**Miller Lite** (Milwaukee, Wisconsin)  
**Feature Draft of the Month**

### **{ CK SIGNATURE COCKTAILS }**

#### **Crisp Caramel Classic**

House infused Granny Smith Apple bourbon with vanilla simple syrup, black walnut bitters stirred and served over a large ice cube in a salted caramel rimmed glass

#### **Espolón Elixir**

Espolón Reposado tequila, Frangelico liqueur, pear nectar and Angostura bitters shaken and served over ice finished with fresh lemon juice and club soda in a Collins glass

#### **Cran-Rose Spritz**

House infused cranberry & rosemary vodka, St. Germaine elderberry liqueur and fresh squeezed lemon juice. Shaken and strained into a Champagne flute topped with sparkling wine and a lemon twist

#### **Blackberry Dream**

Blackberry infused rum, maple syrup, sour Amareno cherry juice and smoked saline water stirred with ice and served up in a Coupe glass with a lime wheel

#### **Minty Magic Martini**

Van Gogh espresso vodka, Rum Chata, peppermint schnapps and coffee liqueur shaken and strained into a chilled martini glass with espresso beans

#### **Spice Negroni**

Tanqueray dry gin, Campari, sweet vermouth and mulled spice simple syrup chilled & strained over a large ice cube with a flamed orange peel

# { WINE LIST }

## WHITE WINES BY THE GLASS

- Bolla Pinot Grigio** (San Pietro, IT) \$7.75
- The Icon Rock Sauvignon Blanc** (Chile) \$8.50
- Heinz Eifel Riesling Shine** (Pfalz, GER) \$8.25
- Seaside Cellars Vinho Verde** (PORT) \$7.00
- Cht. St. Michelle Chardonnay** (Columbia Valley, WA) \$8.00
- Cambria Chardonnay** (Santa Maria Valley, CA) \$10.25
- Chapoutier Belleruche Rosé** (Rhône Valley, FR) \$9.50
- Risata Prosecco Split** (Veneto, IT) \$10.00

## RED WINES BY THE GLASS

- Angeline Pinot Noir** (Santa Rosa, CA) \$9.50
- Jacob's Creek Shiraz** (Barossa Valley, AUS) \$6.25
- Diseño Malbec** (Mendoza, ARG) \$8.25
- Bujanda Tempranillo** (La Rioja, SP) \$8.00
- Noble Vines 181 Merlot** (Lodi, CA) \$8.50
- Paradou Grenache** (Cotes du Luberon, FR) \$8.75
- William Hill Cabernet** (Napa Valley, CA) \$9.25
- Michael David Freakshow Red** (Lodi, CA) \$9.00

## WHITE WINE BOTTLES

- 101 Bolla Pinot Grigio** (Umbria, IT) \$28
- 109 Zenato Pinot Grigio** (Veneto, IT) \$37
- 102 The Icon Rock Sauvignon Blanc** (Chile) \$32
- 112 Simi Sauvignon Blanc** (Sonoma, CA) \$42
- 113 Stoneleigh Sauv. Blanc** (Marlb., NZ) \$46
- 104 Seaside Cellars Vinho Verde** (PORT) \$25
- 105 Ch.St.Michelle Chardonnay** (Columbia Valley, WA) \$32
- 106 Cambria Chardonnay** (Santa Maria Valley, CA) \$40
- 116 Four Vines Chardonnay** (Santa Barbara, CA) \$36
- 117 Joel Gott Unoaked Chardonnay** (CA) \$48
- 118 Skyside Chardonnay**, (North Coast, CA) \$45
- 119 Dom Bernier Chardonnay** (Loire, FR) \$38
- 111 M.A.N. Chenin Blanc** (S. Africa) \$33
- 114 Yalumba Y Series Viognier** (S. Australia, AUS) \$35
- 103 Heinz Eifel Riesling** (Pfalz, GER) \$32
- 115 Chat. St. Michelle Riesling** (Columbia Valley, WA) \$35
- 124 Annalisa Moscato** (Spumante, IT) \$35
- 120 Zardetto Prosecco** (Vento, IT) \$45
- 107 M. Chapoutier Belleruche Rosé** (Rhône Valley, FR) \$38
- 122 Korbel Brut** (Guerneville, CA) \$38
- 123 Chandon Blanc de Noir** (Yountville, CA) \$60
- 108 Risata Prosecco Split** (Veneto, IT) \$10

## RED WINE BOTTLES

- 201 Angeline Pinot Noir** (Santa Rosa, CA) \$36
- 208 Diora Pinot Nior** (Monterey Co., CA) \$48
- 209 La Crema Pinot Noir** (Sonoma, CA) \$50
- 215 Meiom Pinot Noir** (Acampo, CA) \$48
- 239 Argyle Pinot Noir Bloomhouse** (OR) \$75
- 205 Noble Vines 181 Merlot** (Columbia Valley, WA) \$32
- 210 The Velvet Devil Merlot** (Columbia Valley, WA) \$37
- 211 CSM Indian Wells Merlot** (Columbia Valley, WA) \$52
- 214 Terra d' Oro Petite Syrah** (Amador County, CA) \$37
- 220 Charles Smith Boom Boom Syrah** (C.V., WA) \$47
- 202 Jacob's Creek Shiraz** (Barossa Valley, AUS) \$24
- 217 Yalumba Organic Shiraz** (S. Australia, AUS) \$42
- 212 Diseño Malbec** (Mendoza, ARG) \$32
- 213 Don Miguel Gascon Malbec** (Mendoza, ARG) \$40
- 238 High Note Malbec** (Mendoza, ARG) \$38
- 218 Venta Morales Organic Tempranillo** (Tempranillo, SP) \$38
- 219 Bujanda Tempranillo** (Tempranillo, SP) \$30
- 223 Michael David Freakshow Red Blend** (Lodi, CA) \$40
- 224 Confidencial Reserva Red Blend** (Lisboa, PORT) \$35
- 225 High Note Blend** (Mendoza, ARG) \$38
- 226 Blau Red Blend** (Montsant, ESP) \$33
- 203 Michael David Freakshow Zinfandel** (Lodi, CA) \$42
- 222 Ridge Zinfandel** (Sonoma, CA) \$80
- 228 Paradou Grenache** (Cotes du Luberon, FR) \$38
- 204 Valle Reale Montepulciano** (organic), (Popoli, IT) \$45
- 206 William Hill Cabernet** (Napa Valley, CA) \$40
- 230 Ghost Pines Cabernet** (Napa Valley, CA) \$52
- 232 Louis Martini Cabernet** (Sonoma, CA) \$47
- 233 Kenwood Sonoma Cabernet** (Sonoma, CA) \$42
- 234 Iron + Sand Cabernet** (Paso Robles, CA) \$65
- 235 Mondavi Napa Cabernet** (Napa Valley, CA) \$70
- 236 Decoy Cabernet** (Sonoma, CA) \$55
- 237 Benziger Cabernet** (Sonoma, CA) \$55

# { BEER BOTTLES AND CANS }

## LAGER

<b>Anchor Steam</b>	California	12oz	4.9%	\$7.00
<b>Allagash Black</b>	Maine	12oz	7.5%	\$5.50
<b>Brooklyn Lager</b>	New York	12oz	5.2%	\$6.00
<b>D.B. Black Lager</b>	Virginia	12oz	5.1%	\$6.50
<b>National Bohemian</b>	Wisconsin	12oz	4.3%	\$6.00
<b>Pabst Blue Ribbon</b>	Illinois	16oz	4.7%	\$3.50
<b>Peroni</b>	Italy	12oz	5.1%	\$5.50
<b>Red Stripe</b>	Jamaica	12oz	4.7%	\$5.50
<b>Sam Adams</b>	Boston	12oz	5.0%	\$6.00
<b>Shiner Bock</b>	Texas	12oz	4.4%	\$5.50
<b>Singha Lager</b>	Thailand	11.2	5.0%	\$7.00
<b>Stella Artois</b>	Belgium	12oz	5.0%	\$6.00

## PILSNER

<b>Beck's</b>	Germany	12oz	5.0%	\$5.50
<b>Eggenberg</b>	Austria	12oz	5.1%	\$6.00
<b>Funny Buddha Pineapple B</b>	Florida	12oz	5.0%	\$7.25
<b>Mama's Little Yella Pils</b>	Colorado	12oz	5.3%	\$6.50
<b>Warsteiner</b>	Germany	11.2	4.8%	\$6.75

## ALES

<b>Boddingtons</b>	England	14.9oz	4.7%	\$7.00
<b>Evolution Exile Red</b>	Maryland	12oz	5.9%	\$7.50
<b>George Killians Irish</b>	Ireland	12oz	5.0%	\$6.50
<b>Old Ox Golden Ox</b>	Virginia	12oz	6.5%	\$7.50
<b>Oskar Blues Beerito</b>	Colorado	12oz	4.0%	\$7.00
<b>Oskar Blues Old Chub</b>	Colorado	12oz	8.0%	\$7.00
<b>Wild Wolf Blonde Bunny</b>	Virginia	12oz	6.8%	\$7.50

## PALE ALE

<b>Dc Brau Citizen</b>	D.C.	12oz	7.0%	\$7.00
<b>Dc Brau Public</b>	D.C.	12oz	6.0%	\$7.00
<b>Sierra Nevada</b>	California	12oz	5.6%	\$6.00

## IPA

<b>Avery Real Peel</b>	Colorado	12oz	6.3%	\$6.75
<b>Ballast Point G.F. Sculpin</b>	California	12oz	7.0%	\$7.50
<b>Bear Republic Racer 5</b>	California	12oz	7.5%	\$7.00
<b>Bell's Two Hearted</b>	Michigan	12oz	7.0%	\$6.50
<b>Deschutes Fresh Squeeze</b>	Oregon	12oz	6.8%	\$7.00
<b>DC Brau Corruption</b>	D.C.	12oz	6.5%	\$7.00
<b>Dogfish Head Flesh+Blood</b>	Delaware	12oz	7.5%	\$8.75
<b>Dogfish Head 90 M. IPA</b>	Delaware	12oz	9.0%	\$9.00
<b>Evolution Lot #6</b>	Maryland	12oz	8.5%	\$9.00
<b>Firestone Union Jack IPA</b>	California	12oz	7.0%	\$7.50
<b>Flying Dog Raging Bitch</b>	Maryland	12oz	8.3%	\$7.00
<b>Founders All Day</b>	Michigan	12oz	4.7%	\$6.50
<b>Heavy Seas Loose Cannon</b>	Maryland	12oz	7.3%	\$6.50
<b>New Belguim Citradellic</b>	Colorado	12oz	6.0%	\$6.50
<b>O'Connor El Guapo</b>	Virginia	12oz	7.5%	\$6.50
<b>Port City IPA</b>	Virginia	12oz	6.3%	\$6.50

## Barrel Aged Ale

<b>Dogfish Palo Santo Marron</b>	Delaware	12oz	12.0%	\$15.00
<b>Founders Backwoods Bastard</b>	Michigan	12oz	11.2%	\$14.00

## BROWN ALE

<b>Duck Rabbit</b>	N. Carolina	12oz	5.6%	\$6.00
<b>Legend Brown</b>	Virginia	12oz	5.8%	\$6.50
<b>Lonerider Sweet Josie</b>	N. Carolina	12oz	6.1%	\$7.50
<b>Smuttynose Old Brown Dog</b>	N.H.	12oz	6.7%	\$6.75

## WHEAT BEER

<b>Allagash White</b>	Maine	12oz	5.1%	\$6.50
<b>Avery White Rascal</b>	Colorado	12oz	5.6%	\$6.00
<b>Blue Moon</b>	Colorado	12oz	5.4%	\$6.50
<b>Erdinger Hefeweizen</b>	Germany	12oz	5.6%	\$6.50
<b>Hoegaarden</b>	Belgium	12oz	4.9%	\$6.50
<b>Lag. Little Sumpin'Sum</b>	California	12oz	7.5%	\$6.50
<b>Port City Optimal wit</b>	Virginia	12oz	5.0%	\$6.50
<b>Sea Dog BluePaw Blueberry</b>	Maine	12oz	4.7%	\$7.00

## Stout

<b>Anderson Barney Flats Oatmeal</b>	California	12oz	5.8%	\$8.00
<b>Left Hand Milk Stout</b>	Colorado	12oz	6.0%	\$7.00
<b>New Holland Dragons Milk</b>	Michigan	12oz	11.0%	\$16.00

## Porter

<b>Alewerks Paycheck Porter</b>	Virginia	12oz	5.7%	\$7.50
<b>Dc Brau Penn Quarter</b>	D.C.	12oz	5.5%	\$7.00
<b>Founders Porter</b>	Michigan	12oz	6.5%	\$7.00
<b>Great Lakes Ed. Fitzgerald</b>	Ohio	12oz	6.0%	\$7.50

## Sour

<b>Dogfish head Sea Quench</b>	Delaware	12oz	4.9%	\$7.50
<b>Victory Sour Monkey</b>	Pennsylvania	12oz	9.5%	\$8.00

## Cider

<b>Angry Orchard Apple</b>	New York	12oz	5.5%	\$7.00
<b>Bold Rock Seasonal</b>	D.C.	12oz	4.7%	\$7.00
<b>Stella Cidre</b>	Belgium	12oz	4.50%	\$6.50

## GLUTEN FRIENDLY/ REDUCED\*

<b>Omission Lager*</b>	Oregon	12oz	4.6%	\$6.50
<b>Omission Pale Ale*</b>	Oregon	12oz	5.8%	\$6.50
<b>Strongbow</b>	England	16.9oz	5.0%	\$7.00

## BELGIAN

<b>Chimay Blue</b>	Ale	11.2oz	9.0%	\$17.00
<b>Delirium Tremens</b>	Ale	11.2oz	8.5%	\$16.00
<b>Hoegaarden</b>	Wheat	12oz	4.9%	\$6.50

## Non-Alcoholic

<b>Erdinger Non-Alcoholic</b>
<b>O'Doul's Non-Alcoholic</b>

## OTHER

<b>Amstel Light can</b>	<b>Coors Light</b>
<b>Bud Light</b>	<b>Heineken</b>
<b>Budweiser</b>	<b>Michelob Ultra can</b>
<b>Corona</b>	<b>Miller Lite</b>

# { STONE OVEN PIZZAS }

## C I T Y P I E S

### **Margherita 16**

Our tomato sauce, fresh mozzarella, fresh basil

### **D.C. Pie 17**

Shredded Gouda, parmesan, bacon, mushroom, spinach, garlic truffle oil, artichoke

### **Wild Mushroom Pie 18**

Wild mushrooms, tomato, onion, herb garlic butter, smoked Gouda, shredded mozzarella

### **Springfield Mixing Bowl 18**

Pepperoni, sausage, onion, mushroom, green bell pepper, tomato sauce, shredded mozzarella

### **Make your own 11 inch pizza, starting at \$14**

(Comes with tomato or garlic sauce & mozzarella)

**Toppings \$1.75:** Pepperoni, Sausage, Apple Wood Bacon, Mushroom, Green Bell Pepper, Red Onion, Jalapeno, Garlic, Sliced Tomato, Basil, Spinach, Anchovies, Shredded Mozzarella

**Premium Toppings \$2.25:** Chicken, Philly Steak, Smoked Gouda, Fresh Mozzarella, Artichoke, Marinated Roasted Tomato

## { SNACKS }

### **City Wings 15**

Roasted with our blend of spices, flash fried, then tossed with your choice of city sauce:

- ❖ New York Buffalo
- ❖ Honey Sriracha
- ❖ San Antonio Hot Dry Rub
- ❖ Guinness Barbecue

### **L.A. Bacon Scallops 17**

Pan seared sea scallops, sliced & plated with sweet & spicy honey-Sriracha bacon jam, fresh apple, and finished with a lemon herb sauce

### **Belmont Honey Goat Cheese 14**

Chevre goat cheese with fresh herbs rolled in crushed spiced pecans, plated over blueberry-balsamic reduction and warm honey drizzle with toasted crostini

### **South Boston Sliders 13**

Guinness BBQ corned beef, pepper jack cheese sauce, pickle slice on mini sliders

### **Fresno 'Chokes 13**

Baby artichoke halves, dusted with seasoned flour and flash fried, served with a zesty lemon aioli

### **Greenbow Shrimp & Grits 17**

Cajun battered tiger shrimp, smoky bacon, Gouda cheese grits, our kickin' bayou sauce, fried jalapenos

### **Bronx Knots 8**

Our scratch pizza dough tied into knots, baked until golden and brushed with garlic herb oil and parmesan served with our tomato dipping sauce

### **Lynchburg Quesadilla 14**

Chopped blackened chicken, bourbon caramelized onions, bacon, smoked Gouda cheese, jalapenos, charred corn, side chipotle sour cream

## { SOUPS & SALADS }

### **Bourbon Street Gumbo 7/10**

### **Boston Clam Chowda' 7/10**

### **Rochester Spinach Salad 13**

Crisp Spinach, sliced apples, spiced pecans, aged parmesan, shaved red onion, dried cranberries, and tomato with a side of apple vinaigrette

### **Santa Barbara Avocado Salad 14**

Crisp romaine lettuce, avocado, tomato, charred sweet corn, shaved red onion, radish, and parmesan with a side of creamy herb & avocado dressing

### **Union Square Market Salad 14**

Mixed greens, hardboiled egg, bacon, goat cheese, avocado, hearts of palm, tomato, fried onion strings and spiced pecans, with a side of apple mustard vinaigrette

### **Simple Salad 8/10**

Mixed field greens with cucumber, tomato, red onion, bacon, smoked Gouda and focaccia croutons with your choice of dressing. Small or Large

### **City Caesar 9/11**

Crisp romaine lettuce, house made Caesar dressing, shredded parmesan, garlic-herb focaccia croutons. Small or Large

### **Top Your Salad:**

- ❖ **Chicken Breast 8**
- ❖ **Shrimp 8**
- ❖ **Salmon Filet\* 13**
- ❖ **Steak\* 13**

(All can be blackened at no additional cost)

**Dressings:** Balsamic Vinaigrette, Lemon Vinaigrette, Apple Mustard Vinaigrette, Honey Mustard, Ranch, Blue Cheese, Creamy Herb Avocado

\* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.

# { SANDWICHES & BURGERS }

**Served with one side:** Salt & Pepper Fries | Carolina slaw | San Antonio HOT fries | Today's vegetable

**Upgraded sides:** Garlic-truffle fries, add \$3 | Jack-Mac & cheese, add \$3 | House salad, add \$3.50

## **Chattanooga Chicken 15**

Grilled chicken breast, bourbon glaze, Gouda cheese, apple wood bacon, lettuce, tomato, fried onion strings, and spicy beer mustard on a brioche bun

## **Philadelphia Cheesesteak 16**

Shaved house roasted beef steak, cooked on the griddle with our cheese sauce on an Amoroso roll

## **Bayou Shrimp Po' Boy 17**

Cajun battered fried tiger shrimp, shredded lettuce, sliced tomato, our kickin' bayou sauce, fried jalapenos on a soft sub roll

## **Germantown Club 16**

Sliced avocado, grilled chicken breast, herb roasted tomatoes, provolone, honey-Sriracha bacon jam, lettuce, apple vinaigrette drizzle and mayonnaise on toasted pumpernickel

## **Soho Classic 14**

Shaved corned beef, melted Swiss cheese, sliced pickles, beer mustard spread, on buttered pumpernickel

## **The City Burger 18**

Eight ounce Angus beef burger\*, seasoned with our house steak rub and topped with bourbon barrel glaze, melted pepper jack, bacon, tomato, and fried onion strings with our spicy mustard spread on a soft brioche bun

## **Beef Burger 14**

Eight ounce Angus beef burger\*, seasoned with our house steak rub and grilled, served with lettuce, tomato & shaved sweet onions. Top your burger:

**Add \$1.50:** American, Swiss, Provolone, Gouda, Blue Cheese, Goat, Pepper jack, Bacon, Canadian bacon

**Add \$1:** Sautéed Mushrooms, Sautéed Onion, Sautéed Bell Pepper, Jalapenos, Guinness BBQ sauce

# { ENTRÉE PLATES }

## **Chicago Strip 36**

12oz strip steak\*, brushed with Worcestershire and our Chicago rub, grilled, and finished with steakhouse whipped garlic-herb butter, bacon Brussels sprouts, and gouda mashed potatoes

## **Rockland Salmon 30**

Grilled sustainable, farm raised salmon\*, topped with a pecan crust, plated over a spinach & mushroom risotto and finished with an herb roasted tomato, leek & garlic mascarpone sauce

## **Kill Devil Hills Scallops & Pork Belly 37**

Sea scallops pan-seared and cured pork belly finished with pomegranate molasses and chili oil  
With a roasted tomato risotto and seared spinach

## **Long Island Roasted Duck 31**

Duck\* breast pan-seared then roasted, brushed with a blueberry balsamic reduction and served with bacon parmesan Brussels sprouts and mashed potatoes

## **Santa Monica Chicken 18**

Thinly sliced chicken breast dusted with flour and pan-seared, topped with roasted tomatoes, fresh Mozzarella, balsamic glaze and fresh basil over fresh fettuccine tossed in a light tomato basil sauce

## **Little Italy Bolognese 20**

Our rich slow simmered Angus beef and tomato Bolognese sauce, over fresh fettuccini pasta nests and finished with parmesan cheese and an herb focaccia crostini

## **Boston Chops 23**

Sweet brined 10oz pork chop steakhouse rub, char-grilled, served with a side Guinness BBQ sauce, mashed potatoes and snipped green beans

## **{ SIMPLE SIDES } \$5:**

**Carolina Slaw:** Tangy and sweet cider vinegar slaw

**House Fries:** Hand cut fries with salt & pepper

**HOT Fries:** Tossed in our hot-n-spicy seasoning

**Green Beans:** Buttery green beans

## **{ PREMIUM SIDES } \$8:**

**Jack-Mac:** Pepper Jack mac-n-cheese with bacon

**Truffle Fries:** White truffle, garlic and parmesan fries

**Bacon Brussels:** Bacon and parmesan Brussels sprouts

**Mushroom Risotto:** White wine, garlic & cream

## **{ KIDS MENU } \$9:**

Grilled cheese with fries

Kid burger or cheeseburger with fries

Cheese or Pepperoni pizza

Pasta with meat sauce or butter & parmesan

## **{ DESSERTS } \$9:**

Chef's Feature

Bailey's Irish Cream Cake with Whipped Cream

Apple Pecan Cinnamon Sugar Pizza

Key West Parfait

# { SATURDAY & SUNDAY BRUNCH }

## **Bacon Bloody**

Our spicy Bloody Mary mix and vodka, over ice in a bacon rimmed glass, celery, olives and a dill pickle slice \$10  
UPGRADE with our **house infused jalapeño vodka** \$11

## **"Fruit Cocktail" Mimosa**

Blend of orange, pineapple and cherry juice with champagne and maraschino cherry \$11

## **Liquid Breakfast**

Pink grapefruit juice and champagne, served in a sugar rimmed champagne glass \$10

## **Strawberry Leminosa**

Blend of orange juice, fresh strawberry purée, and lemonade with champagne over ice \$10

## **CK Orange Crush**

House infused orange vodka, triple sec, orange juice and Sprite over ice \$11

## **City's Egg Breakfast \$13**

Two eggs\* any style with your choice of bacon or sausage served with home fries and Texas toast

## **Blueberry Muffin French Toast \$14**

House made blueberry muffins, candied muffin crumble, vanilla batter, home fries and your choice of bacon or sausage

## **Upper East Side Breakfast \$18**

Steakhouse rubbed bistro steak, grilled & sliced, over home fries sautéed with roasted garlic bacon fat, herb roasted tomatoes, sweet onions & wild mushrooms, topped with two sunny eggs\*, all drizzled with a classic béarnaise sauce

## **Smoked Salmon Benedict \$18**

Chilled Norwegian smoked salmon over toasted English muffin halves, topped with poached eggs, lemon hollandaise, capers, minced shallots and fresh dill.  
Add sliced avocado + \$3.50

## **Portland Avocado Toast \$14**

Pumpnickel toast topped with sliced tomato, crushed avocado, and fried eggs\*, finished with hollandaise sauce and balsamic reduction drizzle, and chopped scallions, served with breakfast potatoes (add: Bacon \$4, Andouille Sausage \$8)

## **Chicken & Vanilla Waffle \$18**

Made to order Belgian waffle topped with a boneless buttermilk fried chicken breast, with our spicy Sriracha maple syrup, and scallions

## **New Orleans Morning Bowl \$15**

Smoked Gouda cheese grits, grilled andouille sausage, roasted garlic-bacon fat wilted spinach, diced tomato, green onions, two fried eggs, spicy bayou hollandaise

## **CK Breakfast Pie \$16**

Our handmade pizza with herb garlic butter, sausage, wild mushrooms, smoked Gouda, mozzarella, sunny eggs\* and chopped scallions

## **Eggs Benedict \$14**

Traditional eggs benedict with two poached eggs\* served over griddled English muffin and Canadian bacon then finished with our velvety hollandaise sauce and served with home fries

## **Three Egg Omelet \$15**

Fluffy three egg\* omelet comes with home fries and your choice of four ingredients:

- ❖ American, Swiss, Smoked Gouda, Goat, Blue, Mozzarella, Provolone
- ❖ Bell Pepper, Onion, Mushroom, Tomato, Jalapeno,
- ❖ Bacon, Maple Sausage, Italian Sausage, Andouille Sausage

## **BRUNCH SIDE ITEMS:**

**One Egg\* \$2.50**  
**Bacon \$4**  
**Sausage \$4**  
**Texas Toast \$3**  
**Home Fries \$4**  
**Bacon & Gouda Cheese Grits \$5**

## **PREMIUM SIDE ITEMS:**

**Blueberry Waffle \$8**  
**Avocado Toast \$10**  
**Waffle \$7**  
**Jack Mac \$8**  
**Grilled Steak\* \$13**  
**Andouille Sausage \$8**

## **Beverages**

**Fountain Sodas \$3.75:** Coke, Diet Coke, Sprite, Ginger Ale, lemonade

**House Brewed Beverages \$3.75:** Iced Tea, Coffee, Hot Tea

**Juices \$4:** Orange, Cranberry, Pineapple, Grapefruit

**Root beer bottles \$4.50   Still Bottled Water \$4.25   Sparkling Bottled Water \$4.25**