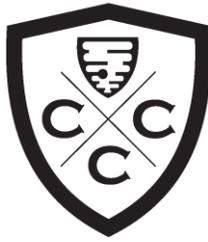


CITY CLUB



CHARLOTTE

1947

## LUNCH STARTERS

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### **CITY CLUB TRADITION CORN-CRAB CHOWDER 8**

*Fresh corn, blue crab meat, shellfish broth*

### **CLASSIC CAESAR 10 / 14**

*Crisp romaine leaves, shaved parmesan, croutons, caesar dressing*

Add salmon, chicken breast, or shrimp for 8

### **BLUE CHEESE WEDGE SALAD 10 / 14**

*Baby iceberg, cherry tomatoes, candied nueske's bacon, danish blue cheese dressing (gf)*

Add salmon, chicken breast, or shrimp for 8

### **HERITAGE BEETROOT SALAD 16**

*Burrata, pickled walnut, EVOO, watercress (gf)*

### **CCC SALAD 10/14**

*Butter leaf lettuce, endive, asparagus, avocado, tomato, fingerling potato chips, truffle vinaigrette (df)*

Add salmon, chicken breast, or shrimp for 8

### **BRAISED CHILLED SPANISH CARPACCIO 14**

*Kalamata olives, pickled fresno chilies, preserved lemon (gf)(df)*

### **HANDCRAFT CHEESE & CHARCUTERIE 16 / 22**

*Daily charcuterie selection & assorted cheese, grapes, honeycomb, cornichon, mustard, artisan bread*

## HAND HELD

*Served with your choice of fries, side Caesar salad, or fresh fruit*

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### **CUSTOM GROUND DOUBLE CHEESEBURGER 15**

*Gruyere or american, tomatoes, iceberg lettuce, onions, pickled dill, truffle au poivre*

### **BRIE & TURKEY SANDWICH 14**

*Tomato, cucumber, onion, herbs, house-made focaccia bread*

### **CITY CLUB CHICKEN SANDWICH 14**

*Southern style fried chicken, applewood smoked nueske's bacon, lettuce, tomato, gruyere, charred poblano remoulade, brioche bun*

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(gf) gluten-free, (df) dairy-free, (veg) vegetarian, (v) vegan

Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



## MAIN COURSE

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### SEARED SALMON (5oz) 18

*Asparagus, heirloom tomatoes, pearl onion, preserved lemon, coconut curry piquillo sauce, steamed jasmine rice (gf) (df)*

### SHRIMP AND GRITS 21

*Anson Mills stone grits, tiger shrimp, crispy nueske's bacon, shellfish andouille gravy (gf)*

### ROASTED AIRLINE CHICKEN BREAST 18

*Salt curst fingerling, root vegetables, romesco sauce (gf)(df)*

### ROASTED LAMB CHOP 23

*New Zealand lamb chop, asparagus, potato pave, mint chimichurri*

### STEAK & FRITES 25

*12oz New York strip loin, truffle parmesan fries, maître d' butter*

### PORTABELLO STACK 15

*Charred eggplant, confit piquillo peppers, grilled poblano, harissa aioli (gf)(df)(veg)*

### CAROLINA GOLD RICE 19

*Shiitake mushrooms, edamame, asparagus, baby carrots, roasted tomato jus, sunny side egg or crispy tofu (gf)(df)(v)(veg)*

## DAILY SOUTHERN FEATURE

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### MONDAY 12

MEATLOAF

### TUESDAY 16

SWEET TEA  
MARINATED  
PORK CHOP

### WEDNESDAY 14

FRIED CHICKEN

### THURSDAY 15

FEATURE OF THE DAY

### FRIDAY 15

MARKET FISH

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