

STARTERS

BISCUITS & JAM	7
housemade biscuits seasonal jam	
B L T DEVEILED EGGS gf	5
avocado applewood bacon tomato herb vinaigrette	
SHRIMP & CRAB HUSHPUPIES	13
jalapeño-honey butter housemade tartar sauce	
SMOKED SALMON DIP	12
crostini pickled onion whole grain mustard cornichon	
BRUSSELS SPROUTS GRATIN	12
gruyère shallot olive oil sea salt crostini bacon	
FRIED GREEN TOMATO	10
pimento cheese prosciutto parmesan tomato jam arugula	
MEZZE PLATTER vg	14
feta dip white bean hummus marinated heirloom tomato grilled cucumber garlic naan olives	

SOUPS

WHITE BEAN CHICKEN CHILI	6
LOBSTER BISQUE	7

SALADS

add chicken +6 | add shrimp +6 | add steak +7* | add salmon +7*

MESH vg gf	7
mixed greens quinoa golden beet walnut goat cheese tarragon vinaigrette	
CAESAR	7
romaine brioche crouton parmesan	
CAPRESE vg	11
Buffalo mozzarella heirloom tomato basil olive oil balsamic reduction	
BEET vg	11
roasted yellow & red beet arugula pistachio goat cheese fritter balsamic reduction	
APPLEWOOD CHICKEN	15
mixed greens applewood bacon bleu cheese spiced pecan dried cranberry cranberry-poppyseed dressing	
COBB*	15
romaine Gunthorp Farms turkey applewood bacon bleu cheese avocado soft-poached egg tomato red wine vinaigrette	
STEAK*	16
caramelized onion pancetta mushroom bleu cheese tortilla chipotle-lime vinaigrette	

ENTRÉES

EGGS BENEDICT*	13
English muffin smoked pork loin creamed spinach hollandaise fresh fruit	
CRAB BENEDICT*	16
fried green tomato hollandaise fresh fruit	
CHICKEN & WAFFLES	14
Nashville fried cheddar & scallion waffle red hot syrup jalapeño-honey butter	
FRENCH TOAST	13
pain perdu vanilla-mascarpone Bourbon butter applewood bacon blackberry syrup	
VEGETARIAN OMELETTE vg	13
spinach caramelized onion bell pepper roasted wild mushroom goat cheese breakfast potato	
MESH OMELETTE	14
spinach caramelized onion bacon housemade sausage white cheddar breakfast potato	
CARNE ASADA BURRITO*	15
marinated skirt steak scrambled egg smoked cheddar cilantro rice pico de gallo lime crème fraîche	
STEAK & EGGS*	20
grilled steak eggs any style tomato jam breakfast potatoes Blue Dog bread	
SHRIMP & GRITS	15
white cheddar grits Creole tasso gravy sunny egg scallion tomato	

SANDWICHES

served with sweet potato chips breakfast potatoes, garlic fries, seasonal vegetable, or fruit +2	
HOT BROWN	16
roasted Gunthorp Farms turkey tomato confit gruyère mornay applewood bacon parmesan brioche	
NASHVILLE HOT CHICKEN	12
mayonnaise lettuce pickle brioche bun	
BREAKFAST BURGER*	13
white cheddar egg applewood bacon tomato jam onion garlic aioli lettuce brioche bun	
BACON & EGG CROISSANT*	12
fried egg swiss arugula tomato jam aioli	

Cocktails

MIMOSA	5
MESH BELLINI	5
MAKER'S MARK BLOODY MARY	6

vg vegetarian | gf gluten free



Since 1997, Cunningham Restaurant Group has been committed to creating unforgettable dining experiences.

LOCAL IS BEST. For us, local starts with you and me: neighborhoods and communities where we live, work, and play. Since 1997, Cunningham Restaurant Group has created an array of unforgettable dining experiences for guests. From its humble beginnings in Brownsburg, Indiana to a growing tri-state restaurant group, Cunningham Restaurant Group represents a steady beat of expansion and innovation fueled by a commitment to community impact.

VISIT WWW.CRGDINING.COM
to see all of our locations, make reservations, or to explore private dining



PROUDLY SERVING PRODUCTS FROM:

Fischer Farms, Gerber Chicken, Groganica Farms, Gunthorp Farms, and CRG Grow