

APPETIZERS

- POMMES FRITES** *vg* 7
crushed red pepper | parmesan | garlic aioli
- BRUSSELS SPROUTS GRATIN** 12
gruyère | shallot | olive oil | sea salt crostini | bacon
- SMOKED SALMON DIP** 12
crostini | pickled onion | whole grain mustard | cornichon
- KUNG PAO CALAMARI** 13
chili-garlic sauce | ginger-soy slaw | sesame seed
- 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 & gf* 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-poppysseed 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
- AHI TUNA NIÇOISE*** *gf* 16
mixed greens | haricot vert | fingerling potato | tomato | olive | citrus-herb vinaigrette

ENTRÉES

- GRILLED SALMON*** *gf* 15
bourbon glaze | rainbow carrot | crispy leek | wild mushroom | broccolini
- STEAK FRITES*** 16
housemade steak sauce | fines herbes butter | garlic fries | garlic aioli
- CARNE ASADA TACOS*** 15
marinated skirt steak | lettuce | pico de gallo | salsa verde | lime crème fraîche
- PAD THAI** *v & gf* 12
bell pepper | broccolini | carrot | rice noodle | maitake mushroom | sweet & spicy sauce | peanut add chicken +6 | add shrimp +6 | add steak +7* | add salmon +7*
- JUMBO LUMP CRAB CAKES** 16
maque choux | sweet corn cream | confit tomato
- CHICKEN MADEIRA** 14
buttermilk mashed potatoes | wild mushroom | haricot verts | Madeira cream

SANDWICHES

- served with sweet potato chips
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
- WHITE CHEDDAR BACON BURGER*** 13
garlic aioli | lettuce | tomato | onion | brioche bun
- CLUB** 12
turkey | ham | applewood bacon | swiss | tomato confit | honey-dijonaise | bibb lettuce | whole grain bread
- B | L | T** 12
pimento cheese | fried green tomato | CRG Grow greens | applewood bacon | sourdough
- ATLANTIC COD** 13
breaded | roma crunch | tomato | housemade tartar | french bread
- CHICKEN SALAD** 13
lettuce | tomato | onion | dried cranberry | croissant
- PROUDLY SERVING PRODUCTS FROM:**
Gunthorp Farms, Fischer Farms, CRG Grow, Groganica Farms, and Gerber Chicken

v vegan | *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 opportunities.

