

wines by the glass

sparkling

marquis de la tour, france 7

prosecco brut, mionetto, italy 10

chandon brut, carnerosn 11

whites

chardonnay, freemark abbey, napa valley 11

chardonnay/sauvignon/viognier, le poule blanche, france 8

gruner veltliner, laurenz and sophie, austria 10

pinot grigio, morasutti, italy 7

pinot gris, adelsheim, oregon 12

riesling, chateau ste. michelle, indian wells, washington 8

sauvignon blanc, fairhall downs, new zealand 10

reds

blend, gerard bertrand 'grand terroir,' pic saint loup 10

cabernet sauvignon, annabella, napa valley 8

cabernet sauvignon, jim barry, 'the cover drive,' australia 13

dolcetto, montaribaldi, barbaresco 9

merlot, macrostie 'keltie brook,' north coast 8

pinot noir, hob nob, france 8

rhone blend, vin de tabula rasa, columbia valley 12

shiraz, billi billi, victoria, australia 9

rose, muri gries, alto adige, italy 10

martinis 12-

willy wonka chocolate vodka, godiva white & dark, white crème de cacao

ginger-peach martini stolichnaya peach, ginger syrup, lemon juice

pomegranate martini ketel one citroen, pama, pom, lemon juice

strawberry-kiwi martini stolichnaya strawberi, kiwi puree, lime juice

city bar-metro absolut kurant, lillet blanc, chambord, lime juice

sienna reyka vodka, basil syrup, pineapple & lemon juice

pear martini ultimat vodka, mathilde poire, pear puree, lemon juice

guava martini pyrat reserve, grand marnier, guava puree, pineapple

kentucky flu makers mark, licor 43, citrus juices

pallazo bombay sapphire, acqua de cedro, yellow chartreuse, twists of orange, lemon & lime

cocktails 11-

spritz campari, prosecco, grapefruit juice & club soda

malabar capel pisco, cointreau, passion fruit, orange juice

chartreuse sour lemon & lime juice, simple syrup, egg whites

p/c southside plymouth gin, cucumber, mint, pom, lime juice

samata vodka, green tea, ginger syrup, mint, lemon

mango mule vodka, mango puree, ginger beer, lime juice

berry caipirinha cachaca, lime, sugar, muddled berries

peach mint julep bourbon, mathilde peach, mint, peach puree

passion fruit margarita patron silver, citronge, passion fruit, lime juice

la noche loca infused tequila, mango puree, mint, topped with champagne

tiki tonic infused rum & tequila, passion fruit puree, pineapple juice

classics 11-

pegu cocktail gin, curacao, lime & orange juice, bitters

americano campari, sweet vermouth & soda water

sidecar daron calvados, cointreau, lemon juice

french 75 martini beefeater gin, lemon juice, champagne

mai-tai light & dark rum, amaretto, orange juice

dark & stormy goslings black seal rum, ginger beer

pisco sour pisco, angostura bitters, egg whites, citrus juices

moscow mule vodka, ginger beer, bitters, lime juice

bramble hendricks gin, mathilde cassis, lime juice

champagne libations 8

champagne cocktail angostura bitters soaked sugarcube, champagne

bellini peach puree, champagne

confetti guava puree, champagne

emerald kiwi puree, champagne

mimosa del rio mango puree, champagne

ruby pom, ginger syrup, champagne

...with a kick 9

new-mosa grand marnier, orange juice, champagne

sparkler mathilde poire, pear puree, champagne

st. royale st germaine, mathilde cassis, champagne

geisha zen green tea, passion fruit, champagne

beer

bottled beers

bud light | cape ann brewing co. pumpkin stout | heineken
sierra nevada pale ale | amstel light | corona | st. pauli girl (n/a) 5

miller high life 4 | chimay bleu | duvel 9

draft beers

guinness | bass ale | stella artois | samuel adams

to start

Really Good Lobster Soup 9

Wala-Wala Onion Soup gruyere, parmesan crouton 7

*Island Creek Oysters cucumber mignonette, cocktail sauce 2 each oyster / 10 six oysters

House Made Potato Chips spicy dipping sauce 6

Duck Confit Spring Rolls mint peanut sauce 8

Fig and Duck Prosciutto Flatbread Pizza 11

Whipped Feta roasted peppers with grilled pita 7

White Cheddar Fondue roasted potato, apples, brioche, crispy pork belly 10

Caramelized Potato Gnocchi braised veal, shitake mushrooms, pears 11

Chicken Drummettes dark rum glaze, lime dipping sauce 9

*Tuna Tartar cucumber, avocado, papaya, soy lime dressing 13

*Mussels garlicky roasted tomato, crusty bread 10

*Grilled Shrimp Skewers chimichurri sauce, crispy plantains 10

Autumn Vegetable Ravioli sweet potato and mascarpone cheese, roasted walnuts, sage brown butter 10

*Hangar Steak Tacos ancho rubbed, spicy tomatoes, guacamole 10

city  table

a neighborhood eatery

from the garden

Fall Salad roasted beet, goat cheese, cucumber, orange 7

Heirloom Tomato and House Made Burrata Cheese shaved fennel, crushed pistachios 9

House Chopped Salad organic mixed greens, teardrop tomatoes, english cucumbers, maple vinaigrette

6 small bowl / 11 big bowl add chicken 5, hangar steak 8, shrimp 7, tuna 7, salmon 6

Boston Bibb Lettuce heirloom apples, candied pecans, gorgonzola dolce 7

sides

Bistro Fries 4 | Garlicky Greens 6 | Mashed Potato 4 | Mushroom Risotto 6

Broccoli Rabe 6 | Baby Carrots 5 | Mac-n-cheese 6 | Sweet Potato Fries 5

entrees

Harvest Pasta with Braised Shortrib house made pappardelle pasta, crusty bread 10 half / 17 full

***Line Caught Chatham Cod** grilled corn and lobster chowder sauce, fingerling potatoes 23

***Grilled Atlantic Salmon** mushroom risotto, roasted brussel sprouts 24

***Blue Cheese Crusted Filet** whipped yukon potato, broccoli rabe, red wine sauce 27

***Roasted Duck Breast** michigan cherry sauce, herb risotto, baby carrots 21

***Seared Ahi Tuna** somen noodles, seaweed salad, bok choy 25

Fire Roasted Chicken whipped yukon potatoes and root vegetable ragout 19

Farm Vegetable Risotto 8 half / 15 full

***Day Boat Scallops** hardy grains, grapefruit, pearl vegetable 21

all sandwiches are served with bistro fries **sandwiches**

***Sliders 3 Way** grass fed sirloin, lamb and crab cake sliders 9

***Sirloin Burger** (grass fed) tillamook cheddar, lettuce, tomato, deli roll 12

Grilled Veggie zucchini, squash, tomato, portabella mushroom, mozzarella cheese, ciabatta bread 9

Open Faced Chicken buttermilk fried chicken breast, corn bread, sausage gravy, sweet potato fries 8

Cubano spicy pork, salami, ham, swiss cheese, city pickles, chipotle mayo, pressed torpedo roll 9

Beer Battered Cod tartar sauce, tomato, bibb lettuce, deli roll 10

Maine Lobster Roll potato salad, grilled brioche bun 17

dessert

Devil's Chocolate Cake 6 | **Grandma's Apple and Pear Crumble** 6 | **Banana Cream Pie** 6

Vanilla Crème Brulee 6 | **Milk Chocolate Bread Pudding** 6 | **Assorted Ice Creams and Sorbets** 5

disclaimers

Raw Food Thing *These items may contain raw ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **We Might Change Our Minds** Menu items subject to change. **You Might Change Your Mind** Just ask! **Good Food Thing** Whenever and wherever possible we use organic, sustainable, or local products. We do this in careful consideration of the environment and our effect on it.

Thank you and please enjoy your visit with us. **Chef Dennis Wilson**