



### Fresh Salads

<b>Spinach, Feta, Artichoke, Tahini</b> marinated chickpeas & mixed olives	<i>half 4.00</i> <i>full 6.50</i>
<b>Arugula, Prosciutto, Parmigiano Reggiano</b> shaved onion, fresh lemon & balsamic vinaigrette	<i>half 4.75</i> <i>full 7.25</i>
<b>Local Blue Cheese &amp; Crisp Apple over Baby Spinach</b> with bacon, toasted walnuts, shaved onion and apple vinaigrette	<i>half 4.75</i> <i>full 7.25</i>
<b>Caesar Salad</b> crisp Romaine hearts, Parmigiano Reggiano, hard boiled egg, white anchovies & butter-fried croutons	<i>half 5.50</i> <i>full 8.00</i>

### Small Plates

<b>Big City Hummus</b> with smoked paprika, country olives, olive oil and fresh baguette	7.00
<b>Orecchiette and Cheddar</b> pasta with sharp Mornay and Nature's Harmony Georgia Gold cheese, topped with crackers	7.00
<b>Duck and Peaches</b> crispy duck leg confit finished with peach gastrique, honey and fresh mint	12.00
<b>Grilled Bread Special</b> <i>market price and availability, ask server for details</i>	

### Fresh-Baked Quiche of the Day

<b>Plate</b> served with choice of soup or salad	<i>market price</i>
<b>a la carte</b>	<i>market price</i>

### Flat Breads

*hearth-baked 10" artisanal pizzas on house-made dough*

<b>Prosciutto, Parmigiano Reggiano, Arugula, Lemon</b> fresh sweet basil, shaved red onion & tomato	12.00
<b>Steak, Blue Cheese, Watercress, Scallions</b> arugula, fresh herbs, Dijon mustard & roasted garlic	12.00
<b>Shaved Zucchini, Feta, Extra Virgin Olive Oil</b> fresh herbs & aged balsamic vinegar	10.00
<b>Fried Egg, House-Cured Bacon, Fresh Tarragon</b> spinach, Swiss cheese & roasted garlic	11.00

### All Natural Burgers

*100% free range beef mixed with gruyere cheese, on a toasted Kaiser bun*

<b>Big City Burger</b> lettuce, thick-sliced vine ripe tomato, shaved onion, pickle, ketchup & mayonnaise	8.50
<b>Bacon Jam Burger</b> bacon-onion jam, local Brie-style cheese, spinach thyme & Dijon	12.00
<b>Spiced Lamb Burger</b> feta, mint chimichurri, baby arugula & Dijon mustard	12.50

### Special Burger

*market price and availability, ask server for details*

### Plates

<b>Steak, Blue Cheese, Red Wine &amp; Fries</b> all natural, pan-seared flank steak served with house-cut French fries	<i>half 14.00</i> <i>full 20.00</i>
<b>Pan-Seared Norwegian Steelhead Trout*</b> with a white wine butter sauce & fried saffron risotto	<i>half 12.00</i> <i>full 18.00</i>
<b>All Natural Pork Chop*</b> pan-seared, with a sauce of Dijon mustard, thyme & pan drippings on house-roasted sweet potatoes	20.00
<b>Cherry Bourbon-Glazed Duck Breast*</b> served over fried Red Mule grits	18.00
<b>Vegetarian Plate</b> <i>market availability, ask server for details</i>	12.00

*\*accompanied by a side of seasonal vegetables*

### Sides

house-cut French fries	3.00
steamed broccoli	2.50
seasonal vegetables	3.00

Big City Bread reserves the right to add 18% gratuity to parties of six or more.

\*\*Consuming raw or undercooked meat, poultry, fish or seafood may increase your chances of food-borne illness