



Fine Food & Spirits

Lunch Menu

Starters

Fried Green Tomato Stack fried green tomatoes layered with homemade pimento cheese \$8

Chicken and Sausage Gumbo Creole classic, dark roux and savory broth \$3/\$6

Cheddar, Bacon and Asparagus Soup aged cheddar, apple wood smoked
bacon and asparagus \$3/\$6

Fried Crawfish Tails fried golden brown served with a side of Creole tartar sauce \$9

Black Eyed Pea Humus served with grilled pita points \$7

Salads

House Salad mixed greens, tomato, red onion, cheddar cheese, olives,
green pepper, cucumber and homemade croutons \$4 small/\$7 large
(Add grilled chicken \$4, grilled shrimp \$6, seared sea scallops \$6)

Lettuce Wedge iceberg wedge, bleu cheese dressing, bacon bits, red onions
and bleu cheese crumbles \$5

Citizen Corners' Caesar romaine lettuce, kalamata olives, tomatoes,
red onions, croutons and homemade Caesar dressing \$4 small/\$7 large
(Add grilled chicken \$4, grilled shrimp \$6, seared sea scallops \$6)

Blackened, Grilled or Fried Chicken Salad choice of chicken on a
bed of fresh greens topped with red onion, cheddar cheese,
tomato, kalamata olives, green peppers, cucumbers,
carrots and homemade croutons \$9

Seared Sea Scallop Salad seared sea scallops on a bed of fresh mixed greens topped
with spiced pecans, bleu cheese crumbles, red onion, tomatoes, cucumbers,
carrots and homemade croutons. (House Dijon Vinaigrette suggested) \$13

Business Lunch

Gumbo or Salad and Grilled Pimento Cheese choice of a cup of gumbo or side salad and
half of a homemade pimento cheese sandwich \$6

Blues Plate of the Day \$7.50

Monday meatloaf, mashed potatoes and fried okra

Tuesday fried chicken, mashed potatoes and collards

Wednesday pulled pork BBQ, slaw, fries and hushpuppies

Thursday fried pork chop, mashed potatoes and collards

Friday fried rainbow trout or flounder, fries, slaw and hushpuppies

Sandwiches

Sandwiches come on your choice of bread: French, sourdough, wheat, Texas toast or onion roll as well as your choice of hand cut fries, pasta salad, potato salad or slaw.

Crab Cake Sandwich jumbo lump crab cake,
lettuce, tomato, red onion and remoulade served on an onion roll \$10

Chicken Salad Club homemade chicken salad topped
with lettuce, tomato, bacon and melted cheddar \$8

Marinated Portabella Sandwich marinated portabella mushroom topped with roasted red
pepper, provolone cheese, lettuce, tomato and red onion served on an onion roll \$7

Fried Green Tomato and Chicken Salad Po'Boy
fried green tomatoes, homemade chicken salad and lettuce served on French bread \$8

Pimento Cheese Burger grilled burger, homemade pimento cheese,
lettuce, tomato and onion served on an onion roll \$7

Shrimp, Alligator or Crawfish Po'boy fried golden brown and served with
lettuce, tomatoes, onions and tartar sauce served on French bread \$9

Lunch Entrées

Blackened Chicken Pasta blackened chicken breast tossed with penne pasta, red bell peppers,
onions and tomatoes in our Cajun Alfredo sauce \$11

Jumbo Lump Crab Cake jumbo lump crab cake sautéed golden brown
and drizzled with remoulade served with Charleston cheese grits and green beans \$10

Shrimp and Grits shrimp sautéed in a tomato based sauce with
andouille sausage served over Charleston cheese grits \$12

Quiche: Ham and Cheese or Spinach and Mushroom
served with a fruit cup and your choice of a side salad or cup of gumbo \$8

Beverages

Coffee, Sweetened and Unsweetened Tea, Coca-Cola, Diet Coke, Sprite or Ginger Ale \$1.75

Apple Juice, Orange Juice and Milk (by the glass) \$1.75

Full Bar and Wine List available

There is a \$3 plate charge on all split items.

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs can increase your risk of contracting food borne illness.

18% gratuity will be added to parties of six or more.