

# STARTERS

<b>BISCUITS &amp; JAM</b>	7
housemade biscuits   seasonal jam	
<b>B   L   T DEVEILED EGGS</b> <i>gf</i>	5
avocado   applewood bacon   tomato   herb vinaigrette	
<b>KUNG PAO CALAMARI</b>	13
chili-garlic sauce   ginger-soy slaw   sesame seed	
<b>SMOKED SALMON DIP</b>	12
crostini   pickled onion   whole grain mustard   cornichon	
<b>BRUSSELS SPROUTS AU GRATIN</b>	12
gruyère   shallot   olive oil   sea salt crostini   bacon	
<b>FRIED GREEN TOMATO</b>	10
pimento cheese   prosciutto   parmesan   tomato jam   arugula	

# SOUPS

<b>WHITE BEAN CHICKEN CHILI</b>	6   8
<b>LOBSTER BISQUE</b>	7   9

# SALADS

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

<b>MESH</b> <i>vg &amp; gf</i>	7
mixed greens   quinoa   golden beet   walnut   goat cheese   tarragon vinaigrette	
<b>CAESAR</b>	7
romaine   brioche crouton   parmesan	
<b>SEASONAL</b>	10
mixed greens   winter squash   crisp country ham   pomegranate   sorghum vinaigrette	
<b>BEET</b> <i>vg</i>	11
roasted yellow & red beet   arugula   pistachio   goat cheese fritter   balsamic reduction	
<b>APPLEWOOD CHICKEN</b>	15
mixed greens   applewood bacon   bleu cheese   spiced pecan   dried cranberry   cranberry-poppseed dressing	
<b>COBB*</b>	15
romaine   Gunthorp Farms turkey   applewood bacon   bleu cheese   avocado   soft-poached egg   tomato   red wine vinaigrette	
<b>STEAK*</b>	16
caramelized onion   pancetta   mushroom   bleu cheese   tortilla   chipotle-lime vinaigrette	

# ENTRÉES

<b>EGGS BENEDICT*</b>	12
English muffin   smoked pork loin   spinach   hollandaise   fresh fruit	
<b>CRAB BENEDICT*</b>	16
fried green tomato   hollandaise   fresh fruit	
<b>CHICKEN FRIED CHICKEN &amp; WAFFLES</b>	14
Belgian waffle   sausage gravy   honey-bourbon butter	
<b>FRENCH TOAST</b>	13
deep-fried Pullman bread   applewood bacon   maple syrup   whipped cream   fresh berries	
<b>VEGETARIAN OMELETTE</b> <i>vg</i>	14
spinach   caramelized onion   bell pepper   roasted wild mushroom   goat cheese   breakfast potato	
<b>MESH OMELETTE</b>	13
spinach   caramelized onion   bacon   housemade sausage   white cheddar   breakfast potato	
<b>STEAK &amp; EGGS*</b>	20
grilled steak   eggs any style   tomato jam   breakfast potatoes   Blue Dog bread	
<b>CHILAQUILES</b>	15
short rib   fried egg   tomatillo salsa   white cheddar   ranchero sauce   corn tortilla   breakfast potato	
<b>SHRIMP &amp; GRITS</b>	15
Vermont cheddar grits   sausage gravy   asparagus	

# SANDWICHES

served with sweet potato chips  
breakfast potatoes, garlic fries, or fruit +2

<b>HOT BROWN</b>	14
roasted Gunthorp Farms turkey   tomato confit   gruyère mornay   applewood bacon   parmesan brioche	
<b>NASHVILLE HOT CHICKEN</b>	12
mayonnaise   lettuce   pickle   brioche bun	
<b>WHITE CHEDDAR BACON BURGER*</b>	13
garlic aioli   lettuce   tomato   onion   brioche bun	

# COCKTAILS

<b>MIMOSA</b>	5
<b>MESH BELLINI</b>	5
<b>MAKER'S MARK BLOODY MARY</b>	6

## PROUDLY SERVING PRODUCTS FROM:

Bettini Pasta, Fischer Farms, Gerber Chicken, Groganica Farms, Gunthorp Farms, and CRG Grow  
*vg* vegetarian | *gf* gluten free



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

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*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.

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