

CYPRUS GRILLE

\$10 Lunch

Starter (choose 1)

Black-Eyed Pea Hummus

Truffle Oil • Smoked Cornbread Dust • Naan

Burrata & Tomato Salad

Acorn Squash • Asparagus • Pistachio • Maple Balsamic Vinaigrette

Corn Dog Nachos

Smoked Gouda Mornay • Chili • Pickled Jalapenos • Pico de Gallo

Lunch Entrée (choose 1)

Peking Duck Taco

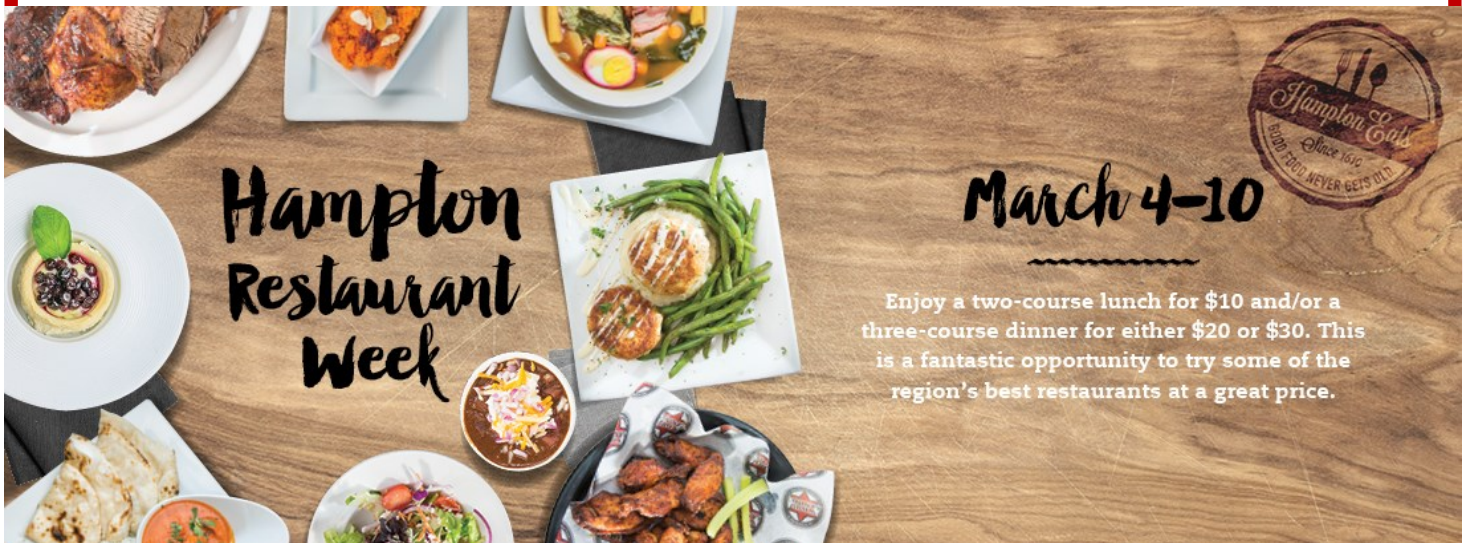
Water Chestnut • Bean Sprout • House Slaw • Hoisin

Monte Cristo

Fried Chicken • Gouda • Swiss • Mustard • Strawberry Balsamic Jam • Sweet Cream Waffles

“Philly” Cheeseburger Sliders

Carnalized Onions • Mushrooms • American Grana • Provolone • Bistro Sauce • Pretzel Bun



Executive Chef Kyle Fowlkes

CYPRUS GRILLE

\$30 Dinner

Starter (choose 1)

Black-Eyed Pea Hummus

Truffle Oil • Smoked Cornbread Dust • Naan

Burrata & Tomato Salad

Acorn Squash • Asparagus • Pistachio • Maple Balsamic Vinaigrette

Mac & Cheese eggrolls

Jalapeno Bacon Jam • Gouda Cheese Sauce

Dinner Entrée (Choose 1)

Sous Vide Chicken

Sweet Potato Gnocchi • Wild Mushroom • Tuscan Kale

Nanas Buttermilk Fried Chicken

Pepper Milk Thyme Gravy • French Beans
Yukon Gold Whipped Potatoes

Shrimp & Grits

Surry Sausage • Cajun Cream • Cheese Grits

Dessert (Choose 1)

Cinnamon Toast Crunch Bread Pudding

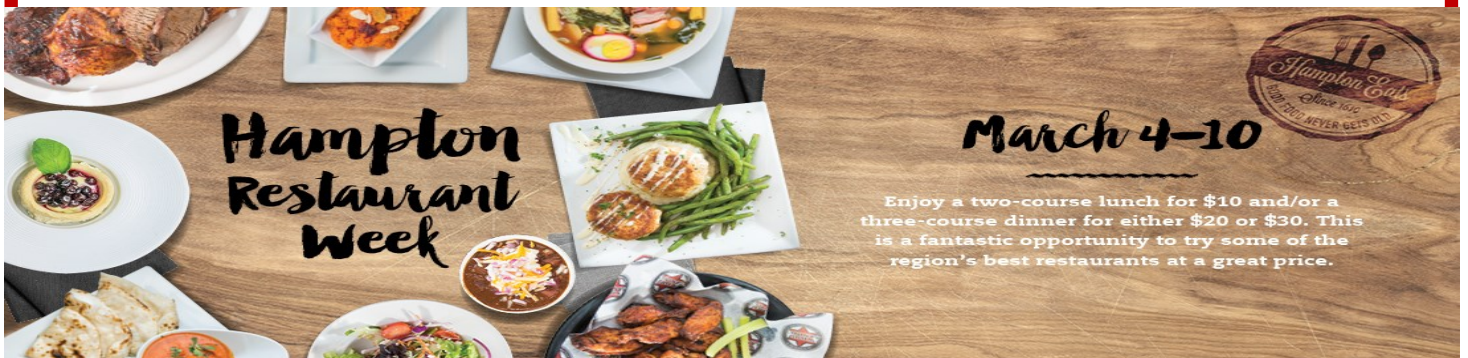
House-Spun Ice Cream • Caramel Corn

Vanilla Bean Crème Brûlée

French Macaron • Fresh Berries

Apple Pie Pot sticker

Salted Caramel • Pecan Crumb • House Spun Ice-Cream



Executive Chef Kyle Fowlkes