

# CYPRUS GRILLE

## Starters

|  |    |
|--|----|
| <b>BLT Stack</b>   | 12 |
| Fried Green Tomato•House Made Pimento Cheese<br>Crispy Pork Belly•Greens•Bacon Marmalade |    |
| <b>Tempura Crab Grenades</b>   | 14 |
| Asian Slaw•Wasabi Aioli•Ponzu  |    |
| <b>Signature Crab Cake Duet</b>  | 14 |
| Corn Salsa•Sweet Chili Aioli   |    |
| <b>Shrimp &amp; Grits</b>  | 13 |
| Surry Sausage•Cajun Cream<br>Boursin Cheese Grits  |    |
| <b>Crispy Oysters</b>  | 11 |
| House Sauce•Surryano Ham•Corn Salsa  |    |
| <b>Lobster Mac &amp; Cheese</b>  | 9  |
| Smoked Provolone•Romano•White Cheddar  |    |
| <b>Cyprus Wings</b>  | 13 |
| Bourbon Barbeque•Buffalo•Hot Honey<br>Teriyaki Ginger•Cyprus Zing•Chipotle Honey         |    |

## Soup & Salad

|   |   |
|---|---|
| <b>She Crab Soup</b>  | 7 |
| Flatbread Crackers  |   |
| <b>Soup of the Day</b>  | 5 |
| Flatbread Crackers  |   |
| <b>Country Salad</b>  | 8 |
| House Greens•Fresh Corn•Smoked Bacon<br>Organic Egg•Avocado•Heirloom Tomato<br>Blue Cheese–Avocado Dressing |   |
| <b>Caesar Salad</b>   | 6 |
| Hearts of Romaine•Cornbread Croutons<br>Grape Tomatoes•Parmesan Tuile•Caesar Dressing                       |   |
| <b>Cyprus Salad</b>   | 7 |
| House Greens•Tomato•Cucumber<br>Boursin Cheese Hushpuppies•Cornbread Croutons                               |   |
| <b>Salad Additions</b>  | 5 |
| Oysters•Chicken•Shrimp•Salmon*  |   |

## Sandwiches

*Served with Choice of: French Fries, Sweet Potato Wedges, Cavatappi Pasta Salad or Soup of the Day*

|  |    |
|--|----|
| <b>Nana's Buttermilk Fried Chicken</b>                               | 10 |
| Pepper Milk Thyme Gravy•Lettuce•Tomato                               |    |
| <b>Fowlkes Burger*</b>   | 11 |
| Surryano Ham•Fried Egg•American Cheese<br>Lettuce•Tomato•House Sauce |    |
| <b>Signature Crab Cake</b>   | 14 |
| Sweet Chili Aioli•Lettuce•Tomato                                     |    |
| <b>Turkey Club</b>   | 11 |
| Smoked Turkey•Surryano Ham•Provolone<br>Lettuce•Tomato•House Sauce   |    |

## Tacos

*Served with Choice of: French Fries, Sweet Potato Wedges, Cavatappi Pasta Salad or Soup of the Day*

|  |    |
|--|----|
| <b>Yellowfin Tuna* or Shrimp</b>   | 13 |
| Yellow Tomato Pico de Gallo•Avocado<br>Sweet Chili Aioli•Red Cabbage   |    |
| <b>Nana's Garden</b>   | 9  |
| Grilled Asparagus•Spaghetti Squash<br>Avocado•Cotija Cheese•Red Cabbage<br>Roasted Tomato & Corn Salsa•House Sauce |    |

## Flatbreads

|  |    |
|--|----|
| <b>BBQ Chicken</b>   | 12 |
| Smoked Chicken•Signature BBQ Sauce<br>Smoked Bacon•Red Onion•Cilantro•Balsamic |    |
| <b>Tuscan</b>  | 12 |
| Basil Pesto•Mushroom•Spinach•Bell Pepper<br>Onion•Oven Roasted Tomato•Balsamic |    |

## Cyprus Lunch Buffet

*Available Monday–Friday*

Enjoy our Chef's Daily Creation of Traditional Salads with Dressings and Condiments,  
Soup of the Day, Selection of Hot Entrees & Desserts

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*\*Items May Be Cooked to Your Specification*

*\*Consumption of Raw or Undercooked Food Can Increase the Chance of a Foodborne Illness*

**Executive Chef Kyle Fowlkes**

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## Entrees

|  |    |
|--|----|
|  <i>Chef's Recommended Wine Pairing</i>   |    |
| <b>Nanas Buttermilk Fried Chicken</b>  | 23 |
| Pepper Milk Thyme Gravy<br>Yukon Gold Whipped Potatoes•French Beans<br> <i>Ecco-Domani Moscato</i>                    |    |
| <b>Hot Honey Glazed Salmon*</b>  | 24 |
| Shitake & Smoked Bacon Risotto<br>Caramelized Figs & Carrot Trio•Greens<br> <i>Mirrassou Chardonnay</i>               |    |
| <b>Seared Scallops</b>   | 27 |
| Bacon Marmalade•Boursin Cheese Grits<br>Edamame Succotash<br> <i>Clos Du Gaimont Vouvray</i>                        |    |
| <b>Five Spice Seared Tuna*</b>   | 26 |
| Citrus Ponzu•Shitake & Smoked Bacon Risotto<br>Caramelized Figs & Carrot Trio<br> <i>Dr. Loosen Riesling</i>        |    |
| <b>Duroc Pork Chop</b>   | 24 |
| Bacon Marmalade•Boursin Cheese Grits<br>Edamame Succotash•Barbwire Onions<br> <i>Heron Pinot Noir</i>               |    |
| <b>Gorgonzola Stuffed Filet Mignon*</b>  | 34 |
| Berry Demi Glace•Spaghetti Squash<br>Yukon Gold Whipped Potatoes<br> <i>Alexander Valley Merlot</i>                 |    |
| <b>Hickory Grilled Rib Eye*</b>  | 30 |
| Rosemary Jus•Yukon Gold Whipped Potatoes<br>Sherry Mushrooms•French Beans<br> <i>Hess Allomi Cabernet Sauvignon</i> |    |
| <b>Yukon Gold Gnocchi</b>  | 22 |
| Wild Mushroom•Sweet Potato•Apple•Romano<br> <i>Mirrassou Pinot Noir</i>   |    |

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## Desserts

|   |   |
|---|---|
| <b>Stuffed Pumpkin Doughnuts</b><br>Salted Caramel•Egg Nog Pastry Cream                                 | 7 |
| <b>Chocolate Indulgence</b><br>Award Winning  | 9 |
| <b>Vanilla Bean Crème Brûlée</b><br>French Macaron•Fresh Berries  | 7 |
| <b>S'mores Ice Cream Sandwich</b><br>Toasted Marshmallow Ice Cream<br>Double Chocolate Hazelnut Cookies | 6 |
| <b>Cinnamon Toast Crunch Bread Pudding</b><br>House–Spun Ice Cream•Salted Caramel                       | 8 |

## Specialty Drinks

|  |    |
|--|----|
| <b>Peppermint Patty Martini</b><br>Absolut•Peppermint Schnapps•Kahlua<br>Crème de Cacao•Cream                | 10 |
| <b>Manzarita</b><br>Tequila•Apple Juice•Cinnamon   | 10 |
| <b>So–Co Sour</b><br>Southern Comfort•Orange Juice•Sour  | 10 |
| <b>Chocolate Martini</b><br>Absolut Vanilla•Godiva Chocolate•Thin Mint                                       | 10 |
| <b>Red Sangria</b><br>Brandy•Red Wine•Cranberry•Apple  | 9  |
| <b>Brandy Alexander</b><br>Brandy•Dark De Cocoa•Nutmeg   | 9  |
| <b>Pineapple Upside Down Cake Martini</b><br>Disaronno Amaretto•Absolut Vanilla<br>Pineapple Juice•Grenadine | 12 |
| <b>Irish Coffee</b><br>Bailey's Irish Cream  | 9  |
| <b>House Made Spiced Eggnog</b><br>Jim Beam•Southern Comfort•Cinnamon  | 9  |
| <b>Maker's Mark Old Fashioned</b><br>Maker's Mark•Bitters•Citrus Twist                                       | 10 |

## Wine List

|   | <i>Glass</i> | <i>Bottle</i> |
|---|--------------|---------------|
| <b>Sparkling</b>                        |              |               |
| La Marca Prosecco (split)               | 7.5          | -             |
| Gloria Ferre Royal Cuvee Brut           | -            | 41            |
| La Marca Prosecco                       | -            | 30            |
| Tattinger Brut (Magnum)                 | -            | 100           |
| Veuve Clicquot Brut Champagne           | -            | 75            |
| <b>Rose &amp; Riesling</b>              |              |               |
| Beringer White Zinfandel                | 7.5          | 26            |
| Dr. Loosen Riesling                     | -            | 24            |
| Mirrassou Riesling                      | 7.5          | 23            |
| <b>Whites</b>                           |              |               |
| Big Fire Pinot Gris                     | -            | 26            |
| Canyon Road Chardonnay                  | 7.5          | 23            |
| Canyon Road Sauvignon Blanc             | 7.5          | 23            |
| Clois Du Gaimont Vouvray                | 8            | 32            |
| Ecco–Domani Moscato                     | 7.5          | 26            |
| Ecco–Domani Pinot Grigio                | 7.5          | 26            |
| Honig Sauvignon Blanc                   | 8            | 28            |
| Mirrassou Chardonnay                    | -            | 23            |
| Starborough Marlborough Sauvignon Blanc | -            | 30            |
| William Hill Chardonnay                 | -            | 30            |
| <b>Reds</b>                             |              |               |
| Alamos Malbec                           | 8            | 30            |
| Alexander Valley Merlot                 | -            | 34            |
| Apothic Red Winemaker's Blend           | -            | 28            |
| Canyon Road Cabernet                    | 7.5          | 23            |
| Canyon Road Merlot                      | 7.5          | 23            |
| Canyon Road Pinot Noir                  | 7.5          | 23            |
| Heron Pinot Noir                        | -            | 26            |
| Hess Allomi Cabernet                    | 9            | 45            |
| Louis Martini Cabernet                  | -            | 35            |
| Mirrassou Cabernet                      | -            | 23            |
| Mirrassou Pinot Noir                    | -            | 23            |
| Red Rock Merlot                         | -            | 35            |
| Whitehall Lane Cabernet                 | -            | 70            |
| William Hill Cabernet                   | -            | 30            |

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