



MAINS

HUMMUS PLATE <i>veg</i>	12
chickpea salad / za'atar seasoning house-made pickled vegetables / lavash	
CHEESE TOUR <i>v</i>	16
a rotating assortment of three cheeses from near & far please ask your server about today's selection	
CHARCUTERIE BOARD	16
chef's daily offerings of cured or aged meats	
IMPORTED ITALIAN BURRATA <i>v</i>	15
marinated tomatoes / extra virgin olive oil / basil sea salt / toasted ciabatta	
KALE CAESAR SALAD	13
lacinato kale / red and white quinoa classic caesar dressing / shaved parmesan toasted breadcrumbs <i>\$6 for grilled chicken breast</i>	
HOUSE SALAD <i>gf, v</i>	7
mixed field greens / pearson farm peaches pecans / pecorino	
WILD MUSHROOM RISOTTO BALLS <i>v</i>	11
arrabbiata sauce / parmesan / basil	
BRAISED DUCK TACOS <i>gf</i>	16
hudson valley rohan duck / guacamatillo salsa cabbage salad / white corn tortillas	
SPRINGER MTN. BUTTERMILK FRIED CHICKEN	20
buttered mashed potatoes / smoked turkey collards sweet cornbread / rosemary country gravy	
CW BURGER	15
all-natural beef / brioche bun/ sour pickles served with choice of fresh cut fries or side salad <i>\$1 for aged cheddar or smoked bacon</i>	

FLATBREADS

<i>made with City Winery wine lees</i>	16
WILD MUSHROOM <i>v</i>	
rosemary-goat cheese / caramelized onions / arugula	
MARGHERITA <i>v</i>	
buffalo mozzarella / fresh basil / tomato sauce	
FLATBREAD OF THE DAY	
please ask your server about today's selection	

SIDES

GRILLED ASPARAGUS <i>gf, v</i>	7
HOUSE SPICED FRIES <i>gf, v</i>	7
FRIED BRUSSEL SPROUTS <i>v</i>	7
molasses wine vinaigrette / feta	
SMOKED TURKEY COLLARDS <i>gf</i>	7

SWEETS

SOUTHERN POPCORN <i>v</i>	6
pecans / peanuts / caramel	
STRAWBERRY CHEESECAKE <i>v</i>	8
georgia strawberries / graham & oat crumb whipped cream	
ICE CREAM OR SORBET <i>v</i>	6
chef's selection	

veg: vegan v: vegetarian gf: gluten free

WINE INSPIRED. LOCALLY SOURCED. GLOBALLY INFLUENCED.

EXECUTIVE CHEF: NICK ANDERSON

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please mention any food allergies to your server before ordering.

COCKTAILS

TROUBLE MAKER vodka / vermouth / chartreuse / lime juice honey-lavender syrup	15
PRAIA IPANEMA cachaça / crème de mûre / berries / lime juice lavender-honey syrup / key lime bitters	13
MAMA MARY rye, vermouth / aperitivo / lemon / orange lime juice / aromatic bitters / simple syrup / rosemary	12
MASATAKA SWIZZLE japanese whiskey / amaretto / lime juice / raw sugar syrup aromatic bitters / sprig of mint	20
FOURTUNATO'S REVENGE mescal / sherry / orgeat / lemon / pineapple	15
ABV NEGRONI gin / vermouth / aparitivo	12
FRENCH 75 gin / lemon juice / sugar cube / sparkling wine	13
CW DAIQUIRI #2 rum / grapefruit juice / basil simple syrup	11
MANHATTAN rye, vermouth / aromatic bitters / maraschino cherry	13
OLD FASHIONED bourbon / aromatic bitters / sugar cube / maraschino cherry	13

BREWS

PABST Blue Ribbon <i>American Lager Milwaukee, WI</i>	5
RADEBERGER Pilsner <i>German Pilsener Radeberg, Germany</i>	6
RED BRICK Laughing Skull Craft Lager <i>American Lager Atlanta, GA</i>	6
CREATURE COMFORTS Athena <i>Berliner Weissbier Athens, GA</i>	7
SECOND SELF Thai Wheat <i>American Wheat Ale Atlanta, GA</i>	6
LAGUNITAS Lil Sumpin' Sumpin' <i>American Pale Wheat Ale Petaluma, CA</i>	7
SWEETWATER Triple Tail <i>Tropical IPA Atlanta, GA</i>	6
THREE TAVERNS Night on Ponce IPA <i>American IPA Atlanta, GA</i>	7
GOODWOOD Walnut Brown Ale <i>English Brown Ale Louisville, KY</i>	6
URBAN TREE Original <i>English Dry Cider Atlanta, GA</i>	8

---FULL BAR AVAILABLE---

WINES BY THE GLASS

Don't be shy...ask your server about our 300+ bottle wine list

SPARKLING

VILLA SANDI 'Il Fresco' Prosecco NV <i>Veneto, Italy Glera</i>	10	45
JANSZ 'Premium Rosé' NV <i>Tasmania, Australia Pinot Noir/Chardonnay/Pinot Meunier</i>	14	63
BESSERAT DE BELLEFON 'Grande Tradition' Brut NV <i>Champagne, France Chardonnay/ Pinot Meunier / Pinot Noir</i>	20	90

WHITE

GEN DEL ALMA 'Ji Ji Ji' Villa Seca Vineyard 2016 <i>Mendoza, Argentina Chenin Blanc</i>	12	48
UMANI RONCHI 'Vellodoro' Terre di Chieti 2016 <i>Abruzzo, Italy Pecorino</i>	11	44
MURRIETA'S WELL 'The Whip' 2016 <i>Livermore Valley, CA</i> <i>Sauvignon Blanc/Sémillon/Chardonnay/Orange Muscat/Viognier</i>	12	48
JEAN-LUC COLOMBO 'La Redonne' Côtes du Rhône 2016 <i>Rhône Valley Viognier / Roussanne</i>	14	56

ROSÉ

INMAN FAMILY WINES 'Endless Crush' 2017 <i>Russian River Valley California</i>	15	60
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RED

BOUCHARD AÎNÉ & FILS Beaujolais-Villages 2016 <i>Burgundy, France Gamay</i>	12	48
BEN MARCO 2015 <i>Mendoza, Argentina Malbec</i>	11	44
VILLA SCHINOSA 'Laghiglione' 2015 <i>Apulia, Italy Primitivo/Syrah</i>	10	40
CHATEAU CAP DE L'OUSTEAU Haut Médoc 2015 <i>Bordeaux, France Merlot/Cabernet Sauvignon</i>	14	56

SWEET

DEMARIE 'Birbet' Spumate Brachetto d'Alba NV <i>Piedmont, Italy Brachetto</i>	10	45
CITY WINERY 'Gone With The Vin' 2016 <i>Lumpkin County, GA Vidal Blanc (375ml bottle)</i>	14	56

