

LUNCH MENU



STARTERS

- CHEESE TOUR** v 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
- HUMMUS PLATE** veg 12
chickpea salad / za'atar seasoning
house-made pickled vegetables / lavash
- WILD MUSHROOM RISOTTO BALLS** v 11
arrabbiata sauce / parmesan / basil
- IMPORTED ITALIAN BURRATA** v 15
marinated tomatoes / extra virgin olive oil / basil
sea salt / toasted ciabatta
- PINOT PIMENTO CHEESE** v 8
peppadew peppers / tillamook cheddar / duke's mayo
\$1 for bacon

SALADS

- \$6 for grilled chicken*
- KALE CAESAR SALAD** 13
lacinato kale / red and white quinoa
classic caesar dressing / shaved parmesan
toasted breadcrumbs
\$6 for grilled chicken breast
- HOUSE SALAD** gf, v 7
mixed field greens / pearson farm peaches
pecans / pecorino

SIDES

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

FLATBREADS

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

SANDWICHES

- choice of one side*
- SMOKED TURKEY SANDWICH** 12
toasted sourdough / applewood-smoked bacon
goat cheese / roasted tomatoes
- CW BURGER** 15
all-natural beef / house-made "everything" brioche bun
lettuce / tomato / onion / sour pickles
served with choice of fresh cut fries or side salad
\$1 for aged cheddar or smoked bacon
- CHEF'S SANDWICH** 15
roasted pork belly / cabbage slaw / pickled ginger / hoisin

WINE & DINE Lunch Special

CHOICE OF ENTREE

½ Smoked Turkey Sandwich | ½ Chef's Sandwich | ½ Flatbread

WITH SIDE SALAD & BEVERAGE OF CHOICE

(iced tea, coffee, or soda)

*For an additional \$5, add one glass of City Winery's
Sauvignon Blanc, Rosé of Syrah, or Petite Sirah*

\$13

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.*

VEG: VEGAN V: VEGETARIAN GF: GLUTEN FREE

WINES ON TAP

From our winery to your glass, made in Atlanta!



SAUVIGNON BLANC 2017 Lake County, CA	9	24
'SWEET & SIMPLE' WHITE 2017 Lumpkin County, GA	9	24
ESTATE BLANC 2017 Lumpkin County, GA	9	24
STAINLESS STEEL CHARDONNAY 2016 Scopus Vineyard, Sonoma Mountain, CA	11	30
BARREL-FERMENTED CHARDONNAY 2017 Scopus Vineyard, Sonoma Mountain, CA	13	36
ROSÉ OF SYRAH 2017 North Coast, CA	9	24
ROSÉ OF MERLOT 2017 Lumpkin County, GA	10	27
PINOT NOIR 2016 Willamette Valley, OR	11	30
SANGIOVESE 2016 Chalk Hill AVA, Sonoma, CA	11	30
MALBEC 2016 Chalk Hill AVA, Sonoma, CA	10	27
'SWEET & SIMPLE' RED 2016 California	11	30
CABERNET FRANC 2016 Alder Springs Vineyard, Mendocino, CA	13	36
SYRAH 2016 Santa Barbara County, CA	11	30
PETITE SIRAH 2016 Chalk Hill AVA Sonoma, CA	10	27
CABERNET SAUVIGNON 2016 Napa Valley, CA	13	36

BREWS

PABST Blue Ribbon American Lager Milwaukee, WI	5
RADEBERGER Pilsner German Pilsener Radeberg, Germany	6
RED BRICK Laughing Skull Craft Lager American Lager Atlanta, GA	6
CREATURE COMFORTS Athena Berliner Weissbier Athens, GA	7
SECOND SELF Thai Wheat American Wheat Ale Atlanta, GA	6
LAGUNITAS Lil Sumpin' Sumpin' American Pale Wheat Ale Petaluma, CA	7
SWEETWATER Triple Tail Tropical IPA Atlanta, GA	6
THREE TAVERNS Night on Ponce IPA American IPA Atlanta, GA	7
GOODWOOD Walnut Brown Ale English Brown Ale Louisville, KY	6
URBAN TREE Original English Dry Cider Atlanta, GA	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 Veneto, Italy <i>Glera</i>	10	45
JANSZ 'Premium Rosé' NV Tasmania, Australia <i>Pinot Noir/Chardonnay/Pinot Meunier</i>	14	63
BESSERAT DE BELLEFON 'Grande Tradition' Brut NV 20 Champagne, France <i>Chardonnay/ Pinot Meunier / Pinot Noir</i>	90	
WHITE		
GEN DEL ALMA 'Ji Ji Ji' Villa Seca Vineyard 2016 Mendoza, Argentina <i>Chenin Blanc</i>	12	48
UMANI RONCHI 'Vellodoro' Terre di Chieti 2016 Abruzzo, Italy <i>Pecorino</i>	11	44
MURRIETA'S WELL 'The Whip' 2016 Livermore Valley, CA <i>Sauvignon Blanc/Sémillon/Chardonnay/Orange Muscat/Viognier</i>	12	48
JEAN-LUC COLOMBO 'La Redonne' Côtes du Rhône 2016 Rhône Valley <i>Viognier / Roussanne</i>	14	56
ROSÉ		
INMAN FAMILY WINES 'Endless Crush' 2017 Russian River Valley <i>California</i>	15	60
RED		
BOUCHARD AÎNÉ & FILS Beaujolais-Villages 2016 Burgundy, France <i>Gamay</i>	12	48
BEN MARCO 2015 Mendoza, Argentina <i>Malbec</i>	11	44
VILLA SCHINOSA 'Laghiglione' 2015 Apulia, Italy <i>Primitivo/Syrah</i>	10	40
CHATEAU CAP DE L'OUSTEAU Haut Médoc 2015 Bordeaux, France <i>Merlot/Cabernet Sauvignon</i>	14	56
SWEET		
DEMARIE 'Birbet' Spumate Brachetto d'Alba NV Piedmont, Italy <i>Brachetto</i>	10	45
CITY WINERY 'Gone With The Vin' 2016 Lumpkin County, GA <i>Vidal Blanc (375ml bottle)</i>	14	56



BEVERAGE DIRECTION: JR SMITH | WINEMAKER: TRAVIS GREEN

5.11.2018