



# BRUNCH

## STARTERS

<b>Fruit &amp; Yogurt Parfait</b> <b>vg</b>	homemade granola / fresh fruit	7
<b>Fried Poached Egg &amp; Grilled Asparagus</b>	mascarpone polenta / pecorino shaved truffle beurre blanc	12
<b>Quinoa &amp; Kale Salad</b>	avocado / red pepper/ asparagus / citrus vinaigrette	13
<b>Chopped Salad</b> <b>vg</b>	candied walnut / mozzarella / apples iceberg / oregano vinaigrette	11

## FLATBREADS

MADE WITH CITY WINERY WINE LEES

<b>Margherita</b> <b>vg</b>	buffalo mozzarella / fresh basil / tomato sauce	17
<b>Wild Mushroom</b> <b>vg</b>	rosemary-goat cheese / arugula / caramelized onions	

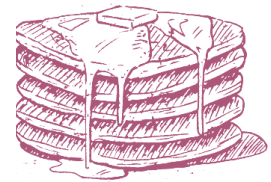
## EGGS

SERVED WITH HOMEFRIES & TOAST

<b>Eggs Any Style</b>	bacon / cheddar cheese	12
<b>Spinach &amp; Pepper Egg Frittata</b>	bacon / mix cheese / fruit salad	14
<b>Garlic Shrimp Omelette</b>	garlic shrimp / mushroom / pecorino / cheddar / mornay	15

## MAINS

<b>Baked Pancakes</b> <b>vg</b>	caramelized cinnamon pineapple tarragon caramel / vanilla yogurt	10
<b>Wasabi Cured Salmon</b>	avocado mousse / caper tomato salad scrambled eggs / torta bread	15
<b>Buttermilk Fried Chicken &amp; Waffles</b>	homefries / fried poached egg / rosemary maple mushroom butter	16
<b>Braised Duck Biscuit &amp; Gravy</b>	spinach / ricotta fonduta / two fried eggs	19
<b>Avocado Toast</b>	corn crab cakes / fried egg / avocado escabeche salsa roja	17
<b>Roasted Vegetable Caprese Sandwich</b> <b>vg</b>	mozzarella / tomato marmalade / arugula pistou-caper aioli / fries	11
<b>City Winery Burger</b> *	100% all-natural beef / LTO / pickle house-made "everything" brioche bun <i>add \$1 for aged cheddar or bacon served with choice of fresh cut fries or side salad</i>	16



## SIDES

<b>Everything Bagel w/ Cream Cheese</b>	4
<b>Bacon</b>	4
<b>Sausage</b>	4
<b>Fruit Salad</b>	4
<b>Home Fries</b>	4

**vg** = vegetarian

**gf** = gluten free

**v** = vegan

*\*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.  
June 14, 2018*

EXECUTIVE CHEF: ENX DADULAS

# COCKTAILS

<b>A PORTRAIT OF DORIAN GRAY</b> <i>Espolon Reposado Tequila, Grapefruit Juice, Aperol</i>	11	<b>MARY, BLOODY MARY</b> <i>Vodka, CW Bloody Mary Mix</i>	10
<b>WUTHERING HEIGHTS</b> <i>Dolin Sweet Vermouth, Amontillado Sherry, St. George NOLA Coffee Liqueur, Orange Bitters</i>	12	<b>A CLOCKWORK ORANGE</b> <i>Orange Juice, Cava</i>	9
<b>HENDERSON &amp; THE RAIN KING</b> <i>Privateer Silver, Grapefruit Beer, Cinnamon Syrup, Lime</i>	10		

# CW ON TAP

						
<b>WHITE</b>	DOWNTOWN WHITE 2016 <i>California</i>	11	30	<b>RED</b>	GRENACHE 2016 <i>Alder Springs Vineyard, Mendocino, CA</i>	13 36
	GEWÜRZTRAMINER 2016 <i>Finger Lakes, NY</i>	11	30		SYRAH 2016 <i>Lake County, CA</i>	13 36
	CHARDONNAY 2016 <i>Poseidon Vineyard, Carneros, CA</i>	13	36		MERLOT 2014 <i>Stagecoach Vineyard, Atlas Peak, Napa Valley, CA</i>	15 42
	ROUSSANNE 2016 <i>Alder Springs Vineyard, Mendocino, CA</i>	13	36		PINOT NOIR Spring Street 2016 <i>Central Coast, CA</i>	14 42
	<small>GUEST TAP</small> WIND GAP Trousseau Gris 2016 <i>Russian River Valley, CA</i>	14	42		MERITAGE 2015 <i>North Coast, CA</i>	15 42
<b>ROSÉ</b>	<small>GUEST TAP</small> PRATSCH Zweigelt 2017 <i>Niederösterreich, Austria</i>	11	30		NYC CAB 2016 <i>North Coast, CA</i>	15 42
<b>SWEET</b>	PETIT VERDOT 2012 PORT STYLE WINE <i>Chalk Hill, Sonoma, CA</i>	12			PETIT VERDOT 2015 <i>Napa Valley, CA</i>	14 39

# BEER & CIDER

<b>DRAFT</b>	HERMIT THRUSH Brattlebeer <i>Brattleboro, VT 5.2%</i>	9	<b>BOTTLES</b>	CLAUSTHALER Dry Hopped Non Alcoholic <i>Germany</i>	5
	OXBOW Farmhouse Pale Ale <i>Newcastle, ME 6.0%</i>	11		SCHOFFERHOFER Grapefruit Hefeweizen <i>Germany 2.5%</i>	5
<b>CANS</b>	NEWBURYPORT Plum Island Belgium White <i>Newburyport, MA 5.4%</i>	6		RADEBERGER Pilsner <i>Radeberger, Germany 4.8%</i>	6
	NARRAGANSETT Lager <sup>16oz</sup> <i>Pawtucket, RI 5.0%</i>	5		CISCO Sankaty Light Lager <i>Nantucket, MA 3.8%</i>	6
	LONG TRAIL Vermont IPA <i>Bridgewater Corners, VT 6.0%</i>	6		VON TRAPP BREWING Golden Helles Lager <i>Stowe, VT 4.9%</i>	6
	AERONAUT Dr. Nandu <sup>16oz</sup> <i>Somerville, MA 6.3%</i>	12		TWO ROADS Honeyspot Road IPA <i>Stratford, CT 6.8%</i>	6
	FIDDLEHEAD Second Fiddle Double IPA <sup>16oz</sup> <i>Shelburne, VT 8.2%</i>	13		SPENCER Trappist <i>Spencer, MA 6.5%</i>	11
	CAPE ANN Fisherman's Brew <i>Salem, MA 4.0%</i>	6		BROOKLYN BREWERY Brooklyn Brown Ale <i>Brooklyn, NY 5.6%</i>	6
	JACK'S ABBY Smoke & Dagger Black Lager <i>Framingham, MA 5.6%</i>	7		QUEEN CITY BREWERY Yorkshire Porter <i>Burlington, VT 5.0%</i>	6
<b>CIDER</b>	PROSPECT CIDERWORKS Sidro <sup>16oz</sup> <i>Boston, MA 5.4%</i>	10			
	GRAFT CIDER Where Secrets Lie <i>Newburgh, NY 6.9%</i>	8			