



LUNCH

RAW BAR

OYSTERS ON THE HALF SHELL *	champagne mignonette / yuzu-ceviche salsa	2.5 ^{each}
HAWAIIAN POKE TUNA "NACHOS" *	duck cracklin' / soy-wasabi jelly avocado espuma / wonton chips	15
WASABI CURED SALMON & TUNA *	cantaloupe / apple / cilantro / mint-jalapeno emulsion	12
CHARCUTERIE BOARD *	chef's daily selection of cured or aged meats	16

STARTERS

QUINOA & KALE SALAD <i>vg</i>	avocado / red pepper / asparagus citrus vinaigrette	13
HEARTY CHOPPED SALAD <i>vg</i>	candied walnut / mozzarella / apple / iceberg oregano vinaigrette	11
HUMMUS PLATE <i>vg</i>	chickpea salad / za'atar seasoning house-made pickled vegetable / lavash	10
FRIED CALAMARI	soba noodle / yuzu ceviche / miso sriracha aioli	15
MONGOLIAN GRILLED BABY BACK PORK RIBS	hoisin-ginger soy / scallion oil	16

FLATBREADS

WILD MUSHROOM <i>vg</i>	rosemary-goat cheese / arugula / caramelized onion	14
MARGHERITA <i>vg</i>	buffalo mozzarella / fresh basil / tomato sauce	14
FLATBREAD OF THE DAY	please ask your server	14





ENTREES

CITY WINERY BURGER *	100% all-natural beef / LTO / pickle house-made "everything" brioche bun <i>add \$1 for aged cheddar or bacon</i> <i>served with choice of fresh cut fries or side salad</i>	15
TUNA MELT BURGER	house-made "everything" brioche bun / avocado prosciutto / spinach / miso-sriracha aioli muenster cheese / fries	16
'FRENCH CONNECTION' CHICKEN SANDWICH	spicy coleslaw / grilled focaccia / fries	13
ROASTED VEG CAPRESE PANINI <i>vg</i>	mozzarella / tomato marmalade / arugula pistou-caper aioli / fries	11
PLANTAIN HADDOCK BURRITO	chipotle remoulade / pickled cabbage avocado espuma / fries	11
SHRIMP TAGLIATELLE	mushroom / asparagus / truffle creme	22
PAN ROASTED SALMON	tomato & asparagus gratin / spinach / pistou goat cheese foam	21

SIDES \$7

- ROSEMARY-PECORINO TRUFFLE FRIES *vg*
- FRIED BRUSSELS SPROUTS *vg*
- GRILLED ASPARAGUS *vg*
- FRIED CAULIFLOWER *vg*

CW ON TAP

							
WHITE	DOWNTOWN WHITE 2016 <i>California</i>	11	30	RED	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
GUEST TAP	WIND GAP Trousseau Gris 2016 <i>Russian River Valley, CA</i>	14	42	MERITAGE 2015 <i>North Coast, CA</i>	15	42	
ROSÉ	GUEST TAP PRATSCH Zweigelt 2017 <i>Niederösterreich, Austria</i>	11	30	NYC CAB 2016 <i>North Coast, CA</i>	15	42	
SWEET	PETIT VERDOT 2012	12		PETIT VERDOT 2015 <i>Napa Valley, CA</i>	14	39	
	PORT STYLE WINE <i>Chalk Hill, Sonoma, CA</i>						

BOTTLED WINE

							
SPARKLING	SANGER VOYAGE 360 NV <i>Champagne, France</i> <i>Chardonnay / Pinot Noir / Pinot Meunier</i>	19	76	RED	BRIGHTWATER 2014 <i>Nelson, New Zealand Pinot Noir</i>	16	64
	PATRICE COLIN Perles Grises NV <i>Loire, France Pineau d'Aunis</i>	11	44		G.B. BURLOTTO 2016 <i>Langhe, Piedmont, Italy Freisa</i>	14	56
	NO. 1 FAMILY Cuvee NV <i>Marlborough, New Zealand Chardonnay</i>	16	64		DARTING 2015 <i>Pfalz, Germany Pinot Meunier</i>	14	56
WHITE	LUIGI MAFFINI Kratos 2016 <i>Campagna, Italy Fiano</i>	12	48	MAS CANDI Cabories 2016 <i>Penedes, Spain Mandó / Sumoll / Xarel-lo</i>	15	60	
	GROCHAU CELLARS 2016 <i>Willamette Vally, Oregon Melon de Bourgogne</i>	13	52	CAMP 2016 <i>Sonoma County, California Cabernet Franc</i>	13	52	
	DOMAINE DES HUARDS Romo 2015 <i>Cour-Cheverny, Loire Valley, France Romorantin</i>	14	56	HECHT & BANNER 2014 <i>Minervois, Langodoc, France Syrah / Grenache / Carignan</i>	11	44	
	MYLONAS Attica 2017 <i>Attica, Greece Savatiano</i>	11	44	ROSÉ CHÈNE BLEU 2016 <i>Vaucluse, France Grenache / Syrah / Rolle / Cinsault / Mourvèdre</i>	14	56	
	STORM POINT 2017 <i>Swartland, South Africa Chenin Blanc</i>	11	44	ROSE OF THE WEEK <i>Ask your server</i>	MP		
				SWEET WINE & SOUL 10 Year Old Tawny Porto <i>Douro, Portugal Port Field Blend</i>	10	90	

BEER & CIDER

DRAFT	HERMIT THRUSH Brattlebeer <i>Brattleboro, VT 5.2%</i>	9	BOTTLES	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
CANS	NEWBURYPORT Plum Island Belgium White <i>Newburyport, MA 5.4%</i>	6	RADEBERGER Pilsner <i>Radeberger, Germany 4.8%</i>	6	
	NARRAGANSETT Lager ^{16oz} <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 ^{16oz} <i>Somerville, MA 6.3%</i>	12	TWO ROADS Honeyspot Road IPA <i>Stratford, CT 6.8%</i>	6	
	FIDDLEHEAD Second Fiddle Double IPA ^{16oz} <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	
CIDER PROSPECT CIDERWORKS Sidro ^{16oz} <i>Boston, MA 5.4%</i>	10				
GRAFT CIDER Where Secrets Lie <i>Newburgh, NY 6.9%</i>	8				



5.5 OZ POUR



500 ML POUR



750 ML BOTTLE