



LUNCH

SERVED MONDAY - FRIDAY 11AM TO 2PM

STARTERS

available all day

Imported Italian Burrata	marinated grape tomatoes, fresh basil, toasted ciabatta	15
Hummus Plate	chickpea salad, house-made pickled vegetables, za'atar seasoning, lavash	11
Roasted Beet Soup	red beets, lemon crème fraiche, "drunken" apple gremolata <i>add wine braised short rib \$3</i>	8
Mixed Marinated Olives	Spanish & Italian olives, fresh herbs, dried chile	7



ENTREES



served 11 am-2 pm

salads *add grilled yogurt marinated chicken, garlic-herb shrimp speidino or "drunken" falafel: \$5*

CW House	mesclun greens, grape tomato, shaved red onion, herbed goat cheese, red wine vinaigrette	10
Kale Caesar	Lacinato kale, quinoa, creamy garlic dressing, grated parmesan, toasted breadcrumbs	12
Greek Country	baby spinach, olives, feta, red onion, tomato, soft-boiled egg, cucumber, lemon vinaigrette	12

sandwiches *includes choice of side dish*

"Drunken" Falafel Sandwich	wine-soaked garbanzo beans, pickled vegetables, tahini sauce, cabbage salad with pita	12
Chicken Meatball "Gyro"	Harrison Farms ground chicken quarters, sliced tomatoes, pickled red onion, romaine lettuce, tzatziki sauce, olive soil	13
CW Deluxe Burger	Iowa Farms 100% all-natural beef, house made "everything" brioche bun, sour pickles <i>Add \$1.50 for 1 year aged Windmer cheddar or Jones Farm smoked bacon</i>	15
Grilled Salmon Sandwich	grilled salmon filet, tomato, fennel-cucumber salad, preserved lemon aioli kalamata olive tapenade on ciabatta bread	13

flatbreads *available all day*

The only flatbread in Chicago made with wine lees from the barrels in our winery.

Wild Mushroom	rosemary-goat cheese / arugula / caramelized onions	16
Margherita	buffalo mozzarella, fresh basil, San Marzano tomato sauce	16
Flatbread of the Day	ask your server for details.	16

SIDES

House Cut French Fries	Mixed Marinated Olives	Hummus	Mixed Greens
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TAP WINE

By the glass

Wine flights choose 3: \$14



5.5 OZ POUR



500 ML CARAFE



GROWLER TO GO
(excludes \$5 bottle charge)

SAUVIGNON BLANC 2016 West Loop White Lake County, California	9	24	--	CABERNET SAUVIGNON 2016 Haystack Peak Vineyards Napa Valley, California	14	39	28
CHARDONNAY 2016 Poseidon Carneros, California	12	33	24	PINOT NOIR 2016 Carneros, California	12	33	24
MERLOT 2016 Napa Valley, California	13	36	26	MALBEC 2016 Windsor Oak Vineyard Chalk Hill, Sonoma California	12	33	24

BOTTLED WINE

by the glass



5.5 OZ POUR



750 ML BOTTLE

Gusbourne Brut Reserve Kent, England Pinot Noir/Pinot Meunier/Chardonnay	26	115	Tres Sabores, Ingrid and Julia '16 Napa Valley, California Zinfandel/Petite Sirah	14	58
Vigneau-Chevreau Méthode Traditionelle Brut NV Touraine, Loire Valley, France Chenin Blanc	14	55	Le Pianelle, Al Posto dei Fiori '16 Piedmont, Italy Nebbiolo/Vespolina/Croatina	13	54
Love Wins Blanc de Blancs 2013 Russian River Valley, Sonoma, California Chardonnay	15	65	La Boutanche '16 Baden-Württemberg, Germany Trollinger 1 Liter	11	42
G.D. Vajra Moscato d'Asti '17 Piedmont, Italy Moscato	13	50	Thillardon, Les Carrières '14 Chénas, Beaujolais, France Gamay Noir	13	50
Alpha Estate, Turtles Vineyard '16 Macedonia, Greece Malagousia	11	42	Adega Regional de Colares Chão Rijo Tinto '14 Colares, Portugal Castelão/Tinta Roriz	10	42
Domaine de la Louvetrie, Melonix '15 Loire Valley, France Melon de Bourgogne	14	58	Manastira, Ibar '14 Thracian Valley, Bulgaria Mavrud/Cabernet Sauvignon	11	45
Catherine Marshall '16 Elgin, South Africa Riesling	12	48	Durigutti, Clasico '15 Mendoza, Argentina Bonarda	12	48
Day Wines, Vin de Days Blanc '16 Willamette Valley, OR	13	52	Smithereens by Skinner Vineyards, Red Blend '15 El Dorado, California Grenache/Syrah/Mourvèdre	12	48
Pinot Blanc/Pinot Gris/Riesling/Müller-Thurgau/Muscat			Ocone, Apollo, Aglianico del Taburno '12 Campania, Italy Aglianico	13	58
Kumeu River, Kumeu Village '16 Auckland, New Zealand Chardonnay	13	55	Andrew Will Winery, Involuntary Commitment '16 Columbia Valley, Washington Cabernet Franc/Cabernet Sauvignon/Merlot	15	60
A Tribute to Grace '16 Sta. Barbara Highlands Vineyard, Central Coast, CA Grenache	12	48			

ENCORES

Salted Candy Bar
Milk chocolate ganache
Salted pretzel croquant
Black fudge sauce
Almond nougat
Fudge cake

10

Apple Crisp Skillet
Cinnamon Apple
Crispy Oatmeal Topping
Vanilla Gelato

10

Baileys Cheesecake
Oreo Crust
Espresso Tuile
Sour Cherry Coulis

10

February 13, 2018

Menu by Executive Chef Andrés Barrera