



# LUNCH

SERVED MONDAY - FRIDAY 11AM TO 2PM

## STARTERS

*available all day*

<b>Imported Italian Burrata</b>	marinated grape tomatoes, fresh basil, toasted ciabatta	15
<b>Hummus Plate</b>	chickpea salad, house-made pickled vegetables, za'atar seasoning, house-made lavash	13
<b>Chilled Corn Gazpacho</b>	cucumber, yellow bell pepper, cubanelle pepper, yellow tomato, sherry vinegar, romesco	9
<b>Chef's Select Soup</b>	rotating offering, <i>please ask your server about today's selection</i>	7



## ENTREES

*served 11 am-2 pm*



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

<b>CW House</b>	mesclun greens, grape tomato, shaved red onion, herbed goat cheese, red wine vinaigrette	10
<b>Kale Caesar</b>	Lacinato kale, quinoa, creamy garlic dressing, grated parmesan, toasted breadcrumbs	12
<b>Greek Country</b>	baby spinach, olives, feta, red onion, tomato, soft-boiled egg, cucumber, lemon vinaigrette	12
<b>Braised Duck Tacos</b>	Hudson Valley Rohan duck, guacamatillo salsa, cabbage salad, white corn tortillas	16

## sandwiches *includes choice of salad or fries*

<b>"Drunken" Falafel Sandwich</b>	wine-soaked garbanzo beans, pickled vegetables, tahini sauce, cabbage salad with lavash	12
<b>Chicken Meatball "Gyro"</b>	Harrison Farms ground chicken quarters, sliced tomatoes, pickled red onion, romaine lettuce, tzatziki sauce, olive soil	13
<b>CW Deluxe Burger</b>	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>	16
<b>Grilled Salmon Sandwich</b>	grilled salmon filet, tomato, fennel-cucumber salad, preserved lemon aioli kalamata olive tapenade on ciabatta bread	15
<b>Chef's Featured Sandwich</b>	rotating offering, <i>please ask your server about today's selection</i> , served with your choice of side - <b>+\$3 for Chef's Select Soup</b>	11

## flatbreads *available all day*

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

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

## ENCORES

<b>Gelato &amp; Sorbet</b>	please ask server for daily selections	7
<b>Salted Candy Bar</b>	milk chocolate ganache, salted pretzel croquant	10
<b>Baileys Cheesecake</b>	Oreo crust, espresso tuile, sour cherry coulis	10

# TAP WINE

By the glass

Wine Flights (includes four City Winery wines): \$15



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

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

April 23, 2018

Menu by Executive Chef Andrés Barrera