

**STARTERS**

- KALE CAESAR SALAD** 13  
lacinato kale / red and white quinoa / classic caesar dressing  
shaved parmesan / toasted breadcrumbs
- NAPA SLAW** 13  
red cabbage / toasted almonds / pickled carrots  
golden raisins / red grapes / feta  
sesame seeds / saffron honey vinaigrette
- IMPORTED ITALIAN BURRATA *veg*** 15  
marinated tomatoes / extra virgin olive oil / basil  
sea salt / toasted ciabatta
- CHEESE TOUR *veg*** 16  
a rotating assortment of three cheeses from  
near & far please ask your server about today's selection
- CHARCUTERIE BOARD** 16  
chef's daily selection of cured or aged meats

**ENTRÉES**

- BISCUITS & SAUSAGE GRAVY** 8  
cat-head biscuits / 2 eggs any way
- DUCK CONFIT HASH** 12  
poached egg
- CW BREAKFAST** 10  
2 eggs / breakfast potatoes / cherrywood smoked  
bacon / cat-head biscuit
- EGGS BENEDICT** 11  
cat-head biscuit / coffee cured canadian bacon  
poached eggs / red-eye hollandaise
- OMELET** 10  
choice of 3: tomatoes / onions / mushrooms  
peppers / ham, cheddar / feta  
*additional: \$1*
- FROSTED FLAKES PAIN PERDU** 11  
brioche / maple macerated black pepper berries
- WHOLE WHEAT GRANOLA PANCAKES** 9  
sour cherry / maple syrup
- ROAST BEEF CALZONETTA** 10  
sundried tomato aioli / caramelized onions  
provolone / au jus
- NASHVILLE HOT CHICKEN BISCUIT** 9  
bread & butter pickles
- FORK AND KNIFE BLT** 10  
cherrywood smoked bacon / bibb lettuce / tomato  
smoked mayo / sunny side up egg
- SALMON SALAD WRAP** 10  
raspberry vinaigrette / capers / red onion / baby greens
- NASHVILLE DOUBLE STACK** 15  
two 4oz Black Hawk beef patties / american cheese  
shredded lettuce / tomato / diced onion / pickles  
special sauce / sesame seed bun / fries / raisin "cab-sup"
- ADD ON: GIFFORD'S BACON** 1 **CHEDDAR CHEESE** 1

**SIDES**

- GIFFORD'S BACON** *6 strips* 8
- SEASONAL FRUIT** 8
- ASPARAGUS WITH HOLLANDAISE** 7
- SIDE ANGLER BREAKFAST POTATOES** 6

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
\*These items may be cooked to order or offered undercooked.*

**POP, FIZZ, BRUNCH! 43**

**CREATE YOUR OWN MIMOSA!**  
INCLUDES ONE BOTTLE OF SPARKLING  
WINE, ASSORTMENT OF JUICES, SEASONAL  
FRUITS, AND FRESH HERBS.  
Comfortably serves 4 guests



**BEER**

- TAP**
- TN BREW WORKS '1927' IPA** 7  
Tennessee 6%
- JACKALOPE 'BEARWALKER'** 7  
**MAPLE BROWN ALE**  
Tennessee 5.1%
- BOTTLE / CAN**
- NARRAGANSETT LAGER 16 OZ** 6  
Rhode Island 5%
- RADEBERGER PILSNER 16 OZ** 6  
Germany 4.8%
- GARR'S BELGIAN TRIPEL** 7  
Tennessee 9%
- JACKALOPE 'ROMPO' RED RYE ALE** 5  
Tennessee 5.6%
- BELL'S 'TWO HEARTED' IPA** 7  
Michigan 7%
- WISEACRE 'ADJECTIVE ANIMAL'** 8  
**DOUBLE IPA**  
Tennessee 8.6%
- GOOD PEOPLE BROWN ALE** 5  
Alabama 5.8%
- YAZOO 'SUE' PORTER** 8  
Tennessee 9%
- CIDERS & SOURS**
- RODENBACH SOUR** 8  
Belgium 5.2%
- WOLFFER ESTATE ROSÉ CIDER** 8  
New York 6.9%

**COCKTAILS 12**

- VIOLETS ARE BLUE**  
Bitter Truth violet liqueur / lemon / Cava
- JE T'AIME**  
green Chartreuse / Cava
- ZIEGFELD**  
Altos Tequila / Chambord / Cointreu / orange / Cava
- THROUGH ROSE COLORED GLASSES**  
Cynar / strawberry syrup / lemon / Cava
- GINGER ROGERS**  
Hendricks gin / Aperol / ginger liqueur / lemon / Cava

**EXECUTIVE CHEF: GARRETT PITTLER**  
**BEVERAGE DIRECTOR: JENELLE ENGLESON**

## WINES BY THE GLASS

Please ask your server to see our 400 bottle International wine list.

|   |   |
|---|---|
|  |  |
| 5.5OZ   | 25.5 OZ   |

### SPARKLING

|   |           |            |
|---|-----------|------------|
| <b>LES QUINZE ARPENTS NV</b><br>Vouvray, France                   | <b>12</b> | <b>46</b>  |
| <b>OHLIG 'LATITUDE 50' TROCKEN, Rosé, NV</b><br>Rheingau, Germany | <b>13</b> | <b>50</b>  |
| <b>POL ROGER NV</b><br>Épernay, Champagne, France                 | <b>25</b> | <b>100</b> |

### ROSÉ **12** **46**

#### CHÂTEAU D' AQUERIA

Tavel, France, '16  
(grenache noir, clairette, mourvèdre, syrah)

### WHITE **12** **46**

#### DOMAINE SKOURAS

Peloponnesse, Greece (moscofilero) '16

#### HEINZ EIFEL KABINETT

Mosel, Germany (riesling) '14

#### BONNY DOONE 'PROPRIO GRAVITAS'

Central Coast, California (sauvignon blanc a semillon) '14

#### TWO ARROWHEADS

Paso Robles, California  
(viognier, roussanne) '13

### RED **12** **46**

#### CHÂTEAU MARIS

Languedoc, France (carignan) '13

#### SUSANA BALBO 'CRIOS'

Mendoza, Argentina (malbec) '15

#### ÁLVARO CASTRO 'DAC'

Dão, Portugal (red blend) '14

#### DOMAINE LES FINES GRAVES

Moulin-a-Vent, Beaujolais, France (gamay) '15

## CITY WINERY TAP WINES

straight from the cellar: no bottles, no labels, no corks, & low sulfites

|   |   |
|---|---|
|  |  |
| 5.5OZ   | 17 OZ   |

|  |           |           |
|--|-----------|-----------|
| <b>PINOT GRIS</b><br>Willamette Valley, Oregon, '16                                      | <b>10</b> | <b>29</b> |
| <b>SAUVIGNON BLANC '615'</b><br>Lake County, California, '16<br>Windrem Vineyard         | <b>11</b> | <b>32</b> |
| <b>SAUVIGNON BLANC 'BARREL AGED'</b><br>Lake County, California, '15<br>Windrem Vineyard | <b>11</b> | <b>32</b> |
| <b>'CENTENNIAL' CHARDONNAY</b><br>Sonoma Mountain, California, '16<br>Scopus Vineyard    | <b>13</b> | <b>38</b> |
| <b>PINOT NOIR</b><br>Santa Maria, California, '16  | <b>12</b> | <b>35</b> |
| <b>PINOT NOIR</b><br>Willamette Valley, Oregon, '15<br>Hyland Vineyard                   | <b>14</b> | <b>41</b> |
| <b>GRENACHE</b><br>Mendocino, California, '16  | <b>13</b> | <b>38</b> |
| <b>CABERNET FRANC</b><br>Mendocino, California, '15<br>Alder Springs Vineyard            | <b>13</b> | <b>38</b> |
| <b>CABERNET SAUVIGNON</b><br>Red Mountain, Washington '16                                | <b>13</b> | <b>38</b> |
| <b>MERLOT</b><br>Atlas Peak, California '15  | <b>13</b> | <b>38</b> |
| <b>SYRAH</b><br>Mendocino, California, '15<br>Aldere Springs Vineyard                    | <b>13</b> | <b>38</b> |

## CW TAP WINE FLIGHTS 22

**CLASSIC CW FLIGHT:** Scopus Chardonnay, '615' Sauvignon Blanc, Santa Maria Pinot Noir, Red Mountain Cabernet Sauvignon

**SIGNATURE WHITES:** Willamette Valley Pinot Gris, Scopus Chardonnay, '615' Sauvignon Blanc, 'Barrel Aged' Sauvignon Blanc

**SIGNATURE REDS:** Hyland Pinot Noir, Atlas Peak Merlot, Alder Springs Syrah, Alder Springs Cabernet Franc

## COFFEE & TEA

|                           |          |
|---------------------------|----------|
| <b>COFFEE &amp; DECAF</b> | <b>2</b> |
| <b>CAPPUCCINO</b>         | <b>5</b> |
| <b>ESPRESSO</b>           | <b>4</b> |
| <b>LATTE</b>              | <b>5</b> |
| <b>HOT TEA</b>            | <b>3</b> |

(prices include liquor by the drink tax of 15%)

**EXECUTIVE CHEF: GARRETT PITTLER**

**BEVERAGE DIRECTOR: JENELLE ENGLESON**

Full bar and dessert beverages also available.



## ONE-TIME \$5 GROWLER FEE

CHOOSE FROM OUR TAP WINE SELECTION

\*filling prices vary upon selection