

STARTERS

BABY GREENS	13
SPRING GREENS / GORGONZOLA / GRAPES DRIED CRANBERRY / WALNUTS / SHERRY & MAPLE VINAIGRETTE	
KALE CAESAR	13
LACINATO KALE / RED AND WHITE QUINOA / CLASSIC CAESAR DRESSING / SHAVED PARMESAN / TOASTED BREADCRUMBS	
IMPORTED ITALIAN BURRATA <i>veg</i>	15
MARINATED TOMATOES / EXTRA VIRGIN OLIVE OIL BASIL / SEA SALT / TOASTED CIABATTA	
CHEESE TOUR <i>veg</i>	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
BUTTERMILK BISCUITS / 2 EGGS ANY WAY	
CW BREAKFAST	10
2 EGGS / BREAKFAST POTATOES GIFFORD'S BACON / CAT-HEAD BISCUIT	
EGGS BENEDICT	11
BUTTERMILK BISCUIT / PROSCIUTTO POACHED EGGS / HOLLANDAISE	
OMELET	10
CHOICE OF 3: TOMATOES / ONIONS / MUSHROOMS PEPPERS / HAM / CHEDDAR / FETA ADDITIONAL : \$1	
PAIN PERDU	11
BRIOCHE / MAPLE MACERATED BERRIES	
GRANOLA PANCAKES	9
SOUR CHERRY / MAPLE SYRUP	
ROASTBEEF STACK	16
WHITE CHEDDAR / ARUGULA CARAMELIZED ONIONS / SDT AIOLI / FOCACCIA	
NASHVILLE HOT CHICKEN BISCUIT	9
DILL PICKLES	
FORK AND KNIFE BLT	13
GIFFORD'S BACON / SUNNY SIDE UP EGG / DUKE'S MAYO	
CHICKEN CAESER WRAP	11
KALE / HUMMUS / PARMESAN	
CW BURGER	15
BLACK HAWK FARMS 100% ALL-NATURAL BEEF HOUSE-MADE "EVERYTHING" BRIOCHE BUN LTO / SOUR PICKLE ADD ON: GIFFORD'S BACON 2 CHEDDAR CHEESE 1	

SIDES

GIFFORD'S BACON	4
4 STRIPS	
SEASONAL FRUIT	4
FRIED BRUSSEL SPROUTS <i>veg</i>	7
MOLASSES WINE VINAIGRETTE / FETA	
TRUFFLE FRITES <i>veg/gf</i>	7
PARMESAN / FRESH HERBS / LEMON AIOLI	
BISCUIT BITES	7
LEMON CURD / BLUEBERRY	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**These items may be cooked to order*

Menu items may contain or come into contact with wheat, eggs, nuts, and milk. Please alert your server about any serious allergies.

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 **8**
Tennessee 6%

JACKALOPE 'BEARWALKER' MAPLE BROWN ALE **8**
Tennessee 5.1%

BOTTLE / CAN

NARRAGANSETT LAGER 16 OZ **7**
Rhode Island 5%

RADEBERGER PILSNER 16 OZ **7**
Germany 4.8%

GARR'S BELGIAN TRIPEL **7**
Tennessee 9%

JACKALOPE 'ROMPO' RED RYE ALE **6**
Tennessee 5.6%

BELL'S 'TWO HEARTED' IPA **7**
Michigan 7%

WISEACRE 'ADJECTIVE ANIMAL' DOUBLE IPA **8**
Tennessee 8.6%

GOOD PEOPLE BROWN ALE **6**
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 / Cointreau / orange / Cava

THROUGH ROSE COLORED GLASSES
Cynar / strawberry syrup / lemon / Cava

GINGER ROGERS
Hendricks gin / Aperol / ginger liqueur / lemon / Cava

HEAD CHEF: RYAN BROWN
BEVERAGE DIRECTOR: JENELLE ENGLESON

WINES BY THE GLASS

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



SPARKLING

LES QUINZE ARPENTS NV Vouvray, France	12	46
OHLIG 'LATITUDE 50' TROCKEN, Rosé, NV Rheingau, Germany	13	50
POL ROGER NV Épernay, Champagne, France	25	100

ROSÉ 12 46

SCHLOSS GOBELSBURG

Kremstal, Austria, '16
(zweigelt blend)

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, 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*) '16

CITY WINERY TAP WINES

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



SAUVIGNON BLANC Lake County, California, '16 Windrem Vineyard	11	32
CHARDONNAY Sonoma Mountain, California, '17 Scopus Vineyard	13	38
ROUSSANNE Mendocino, California, '17 Alder Springs Vineyard	13	38
PINOT NOIR Santa Maria, California, '16	13	38
ROSÉ OF SYRAH North Coast, California, '16	12	35
GRENACHE Mendocino, California, '16 Alder Springs Vineyard	13	38
CABERNET FRANC Mendocino, California, '15 Alder Springs Vineyard	14	41
CABERNET SAUVIGNON Red Mountain, Washington, '16	13	38
SYRAH Mendocino, California, '15 Alder Springs Vineyard	13	38
MERLOT Atlas Peak, California, '15	13	38

CITY WINERY TAP WINE FLIGHTS 20

CLASSIC CW: Windrem Sauvignon Blanc, Scopus Chardonnay, Santa Maria Pinot Noir, Red Mountain Cabernet Sauvignon

WHITE & ROSÉ: Windrem Sauvignon Blanc, Alder Springs Roussanne, Scopus Chardonnay, North Coast Rosé of Syrah

SIGNATURE REDS: Mendocino Grenache, Atlas Peak Merlot, Alder Springs Syrah, Alder Springs Cabernet Franc

COFFEE & TEA

COFFEE & DECAF	2
CAPPUCCINO	5
ESPRESSO	4
LATTE	5
HOT TEA	3

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

HEAD CHEF: RYAN BROWN

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