

**STARTERS**

**KALE CAESAR** 13  
pecorino romano, crouton, boquerónes

**NAPA SLAW** 13  
red cabbage, toasted almonds, pickled carrots, golden raisins, red grapes, feta, sesame seeds, saffron honey vinaigrette

**SOUTHERN BURRATA** 11  
pimento cheese, prosciutto, grilled bread, tomatoes

**CHEESE BOARD** 16  
\*Ask your server for seasonal selections

**CHARCUTERIE** 16  
chicken liver mousse, coffee cured jamón, house-made mortadella, lavosh, baguette, tomato jam, giardiniera, white wine mustard

**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

**BLACK HAWK FARM BURGER** 15  
tobacco onion, Sweet Water Valley buttermilk cheddar, tomato, bibb lettuce, smoked mayo, served with chili spiced potato chips

**ADD ON: GIFFORD'S BACON 3 FRIED EGG 2**

**SIDES**

**GIFFORD'S BACON** 6 strips 8

**SEASONAL FRUIT** 8

**ASPARAGUS WITH HOLLANDAISE** 7

**SIDE ANGLER BREAKFAST POTATOES** 6

\*Consumer advisory - consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

**2-4-1 BRUNCH COCKTAILS**

**BLOODY MARY** 12

**MIMOSA** 10



**BEER**

**TAP**

**TN BREW WORKS '1927' IPA** 6  
Tennessee 6%

**JACKALOPE 'BEARWALKER' MAPLE BROWN ALE** 6  
Tennessee 5.1%

**BOTTLE / CAN**

**NARRAGANSETT LAGER** 16 OZ 6  
Rhode Island 5%

**RADEBERGER PILSNER** 16 OZ 6  
Germany 4.8%

**TN BREW WORKS "EXTRA EASY" ESB** 6  
Tennessee 5.25%

**BROOKLYN BREWERY 'SORACHI ACE' SAISON** 6  
New York 7.2%

**GRIMM BROTHERS 'FEARLESS YOUTH' DUNKEL LAGER** 7  
Colorado 5.2%

**JACKALOPE 'ROMPO' RED RYE ALE** 5  
Tennessee 5.6%

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

**WISEACRE 'ADJECTIVE ANIMAL' DOUBLE IPA** 8  
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

**CHILI MORNING**

Jack Daniels / Ancho Reyes / honey liquor / orange / lemon / Hellfire bitters (CM)

**ROJITO**

Selvarey rum / mint / lime / simple syrup / cava (TB)

**PURPLE HAZE**

Altos olmeca tequila / cayenne tincture / pomegranate / lemon / ginger ale (AD)

**DRUNKEN DONUTS**

Afrohead 7yr rum / St. George coffee liqueur / cream / brown sugar cinnamon (HT)

**ROSIE THE RIVETER**

Cathead vodka / cynar / strawberry / lemon / cava (TB)

executive chef garrett pittler  
beverage director jenelle engleson

## WINES BY THE GLASS

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



### SPARKLING

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

### ROSÉ

<b>CHÂTEAU D' AQUERIA</b> Tavel, France, '16 (grenache noir, clairette, mourvèdre, syrah)	<b>13</b>	<b>50</b>
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### WHITE

<b>DOMAINE SKOURAS</b> Peloponnesse, Greece (moscofilero) '16	<b>12</b>	<b>46</b>
<b>HEINZ EIFEL KABINETT</b> Mosel, Germany (riesling) '14	<b>12</b>	<b>46</b>
<b>AUSONIA</b> Abruzzo, Italy (pecorino) '15	<b>13</b>	<b>50</b>
<b>TWO ARROWHEADS</b> Paso Robles, California (viognier, roussane) '13	<b>12</b>	<b>46</b>

### RED

<b>CHÂTEAU MARIS</b> Languedoc, France (carignan) '13	<b>13</b>	<b>50</b>
<b>CATENA 'VISTA FLORES'</b> Mendoza, Argentina (malbec) '15	<b>13</b>	<b>50</b>
<b>ÁLVARO CASTRO 'DAC'</b> Dão, Portugal (red blend) '14	<b>12</b>	<b>46</b>
<b>DOMAINE LES FINES GRAVES</b> Moulin-a-Vent, Beaujolais, France (gamay) '15	<b>14</b>	<b>54</b>

Full bar and dessert beverages also available.



## ONE-TIME \$5 GROWLER FEE

CHOOSE FROM OUR TAP WINE SELECTION

\*filling prices vary upon selection

## CITY WINERY TAP WINES

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



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

## COFFEE & TEA

<b>COFFEE &amp; DECAF</b>	<b>4</b>
<b>CAPPUCCINO</b>	<b>5</b>
<b>ESPRESSO</b>	<b>5</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