



## LUNCH

Monday - Saturday 11am to 3pm

### starters

<b>Artisanal Cheese Tour v</b>	rotating assortment of three cheeses from near & far	16
<b>Charcuterie Board</b>	please ask your server about today's selection	17
<b>Mediterranean Dip Trio v</b>	red pepper hummus / baba ganoush / artichoke & olive tapenade / warm naan	12
<b>Crispy Risotto Croquettes v</b>	butternut squash / ricotta / lemon / parsley	12
<b>Burrata v</b>	pickled beets / charred lemon / warm baguette / arugula	14
<b>Pinot Pimento Cheese v</b>	peppadew peppers / tillamook cheddar / duke's mayo	8
<b>Blistered Shishito Peppers v, gf</b>	japanese red pepper aioli / smoked sea salt	10

### salads

*add on: grilled chicken 6*

<b>Kale Caesar</b>	baby kale / caesar dressing / french bread croutons / parmesan-reggiano	12
<b>House Salad gf, v</b>	mixed greens / sweet potato chips / pomegranate vinaigrette beets / pumpkin seeds / parmesan	10

### sandwiches

*choice of one side*

<b>Bacon Cheddar Burger</b>	fries / lettuce / tomato / onion / house-made sesame seed bun	16
<b>Smoked Turkey Sandwich</b>	toasted sourdough / applewood-smoked bacon / goat cheese / roasted tomatoes	12
<b>Grilled Chicken BLT</b>	applewood-smoked bacon / fried green tomato / romaine lettuce / duke's mayo	12

### flatbreads

*The only flatbread in Atlanta made with the lees from our wine barrels. Please allow 15 minutes for preparation.*

<b>Margherita v</b>	cherry tomatoes / mozzarella / basil / garlic / parmesan	16
<b>Duck Confit &amp; Mushroom</b>	rosemary-goat cheese / caramelized onions	16

### knife & fork

<b>Hanger Steak Frites</b>	naturally raised premium beef / crispy frites / steak sauce	16
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### sides

<b>Your choice of</b>	grilled asparagus / smoked turkey collards / house spiced fries	7
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## wine & dine lunch special \$13

**choice of entree** (1/2 Smoked Turkey Sandwich, 1/2 Grilled Chicken B.L.T., 1/2 Flatbread)  
**with side salad & beverage of choice** (iced tea, coffee, or soda)

**For an additional \$5, add one glass of City Winery's Sauvignon Blanc, 404 Rosé, or Petite Sirah**

### EXECUTIVE CHEF: NICK ANDERSON

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Please mention any food allergies to your server before ordering.*

**veg: vegan v: vegetarian gf: gluten free**

## City Winery Wines

From our winery to your glass!

<b>SAUVIGNON BLANC 2016</b> Windrem Vineyard, Lake County, CA	10	40
<b>STAINLESS STEEL CHARDONNAY 2016</b> Scopus Vineyard, Sonoma Mountain, CA	12	45
<b>BARREL-FERMENTED CHARDONNAY 2016</b> Scopus Vineyard, Sonoma Mountain, CA	13	52
<b>PINOT NOIR 2016</b> Shokrian Vineyard, Santa Barbara County, CA	13	52
<b>PETITE SIRAH 2015</b> Chalk Hill Vineyard, Sonoma, CA	9	34
<b>SYRAH 2015</b> Alder Springs Vineyard, Mendocino, CA	11	44
<b>SANGIOVESE 2016</b> Chalk Hill AVA, Sonoma, CA	10	40
<b>MERLOT 2015</b> Stagecoach Vineyard, Atlas Peak AVA, Napa Valley, CA	14	56
<b>'SWEET &amp; SIMPLE' RED 2016</b> Santa Barbara County, CA	9	34
<b>MALBEC 201</b> Chalk Hill AVA, Sonoma, CA	12	45



## Brews

### LOCAL & DOMESTIC BREWS

<b>THREE TAVERNS BREWERY Night on Ponce IPA</b> Atlanta, GA 7.8% ABV -69 IBU <i>American IPA</i> (can)	7
<b>SCOFFLAW Basement IPA</b> Atlanta, GA 7.5% ABV -100 IBU <i>American IPA</i> (can)	8
<b>SWEETWATER BREWING Georgia Brown</b> Atlanta, GA 5.8% ABV -30 IBU <i>English Brown Ale</i>	6
<b>URBAN TREE CIDERY Original</b> Atlanta, GA 6.5% ABV <i>English Dry Cider</i>	7
<b>LAGUNITAS Lil Sumpin' Sumpin'</b> Petaluma, CA 7.5% ABV -65 IBU <i>Wheat Pale Ale</i>	7
<b>ANCHOR Steam</b> San Francisco, CA 4.9% ABV -35 IBU <i>California Common</i>	6
<b>RED BRICK LAUGHING SKULL Craft Lager</b> Atlanta, GA 5% ABV -20 IBU <i>American Lager</i> (can)	6
<b>DOGFISH HEAD Punkin</b> Milton, DE 7.5% ABV -28 IBU <i>Pumpkin Brown Ale</i>	7
<b>WICKED WEED Pacificmost</b> Asheville, NC 4.1% ABV <i>Mango-Guave Gose</i> (can)	6

### INTERNATIONAL BREWS

<b>RADEBERGER Pilsner</b> Radeberg, Germany 4.8% ABV -33 IBU <i>German Pilsner</i>	6
<b>BROUWERIJ PALM Spéciale</b> Steenhuffel, Belgium 5.2% ABV -18 IBU <i>Belgian Ale</i>	6
<b>CHELA LIBRE 'El Tabernario'</b> Guanajuato, Mexico 6.6% ABV -46 IBU <i>Amber Ale</i>	7

## Wines By The Glass

Don't be shy...ask your server about our 300+ bottle wine list

### SPARKLING

<b>BESSERAT DE BELLEFON 'Grand Tradition' Brut NV</b> Champagne, France <i>Chardonnay/Pinot Noir/Pinot Meunier</i>	18	85
<b>LLOPART Cava Reserva Rosé 2014</b> Penedés, Spain <i>Monastrell/Garnacha/Pinot Noir</i>	12	55
<b>DEMARIE 'Birbet' Spumante Brachetto d'Alba NV</b> Piedmont, Italy <i>Brachetto</i>	10	45
<b>VILLA SANDI 'Il Fresco' Prosecco</b> Veneto, Italy <i>Glera</i>	11	50

### WHITE

<b>PRATSCH Rottenpüllen' 2015</b> Niederösterreich, Austria <i>Grüner Veltliner</i>	11	44
<b>CARLOS SERRES Blanco 2015</b> Rioja, Spain <i>Viura/Tempranillo Blanco</i>	10	40
<b>BOEKENHOUTSKLOOF Wolftrap White 2016</b> South Africa <i>Viognier/Chenin Blanc/Grenache Blanc</i>	10	40
<b>CHARLES BOVE Vouvray 2015</b> Touraine, France <i>Chenin Blanc</i>	14	56

### ROSÉ

<b>HOGWASH Rosé 2016</b> Oakville, Napa Valley, CA <i>Grenache</i>	12	48
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### RED

<b>CATENA 'Vista Flores' 2014</b> Mendoza, Argentina <i>Malbec</i>	12	48
<b>BODEGAS MAMBRILLA 'Alidis' 2011</b> Ribera del Duero, Spain <i>Tempranillo</i>	11	44
<b>DOM. DU SEMINAIRE Côtes du Rhone 2015</b> Rhone, France <i>Grenache/Syrah</i>	12	48
<b>SALDO by The Prisoner 2014</b> California <i>Zinfandel</i>	18	72
<b>CHATEAU CAP L'OUSTEAU Haut Medoc 2014</b> Bordeaux, France <i>Merlot/Cabernet Sauvignon</i>	14	56

### DESSERT & FORTIFIED

<b>CHATEAU RIEUSSEC Sauternes 2005</b> Bordeaux, France <i>Sémillon/Sauvignon Blanc/Muscadelle</i>	20	120
<b>CITY WINERY 'Gone With The Vin' 2016</b> Vin de Glacière Lumpkin County, GA <i>Vidal Blanc</i>	14	50

