




LUNCH

Monday - Saturday 11am to 3pm

starters

Artisanal Cheese Tour v	rotating assortment of three cheeses from near & far	16
Charcuterie Board 	three humanely sourced pasture-raised offerings from The Spotted Trotter	17
Mediterranean Dip Trio v	red pepper hummus / baba ganoush / artichoke & olive tapenade / warm pita bread	12
Crispy Risotto Croquettes v	sweet corn / parmesan-reggiano / onion / sundried tomato pesto	12
Burrata v	marinated heirloom tomatoes / balsamic caviar / french bread	14
Duck Confit Tacos gf	guacamatillo salsa / jicama-cabbage claw / warm corn tortillas	14
Blistered Shishito Peppers v, gf	japanese red pepper aioli / smoked sea salt	10

salads

add on: grilled chicken 6 / grilled shrimp (5) 10

Kale Caesar	young kale / caesar dressing / french bread croutons / parmesan-reggiano	12
CW House Salad v, gf	mixed field greens / cherry tomato / shaved red onion / balsamic vinaigrette	10

sandwiches

choice of one side

Bacon Cheddar Burger	pickle / sesame seed bun / lettuce / tomato / onion	16
Smoked Turkey Club	toasted sourdough / applewood-smoked bacon / mayonnaise	12
Grilled Chicken BLT	applewood-smoked bacon / fried green tomato/ romaine lettuce / mayonnaise	12
Buffalo Chicken Sandwich	crispy hand-breaded chicken breast / blue cheese fondue	12

flatbreads

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

Margherita v	fire roasted tomato / tomato / basil / garlic	16
Wild Mushroom v	baby arugula / mozzarella / parmesan-reggiano / truffle essence	16
Flatbread of the Day	please ask your sever for details	16

knife & fork

Flat Iron Steak Frites	naturally raised premium beef / compound butter / crispy frites	22
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sides

Your choice of	blue cheese fondue tots / smoked turkey collards truffle parmesan potato wedges / french fries	7
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wine & dine lunch special \$13

choice of entree (1/2 Smoked Turkey Club, 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

*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.*

v: vegetarian gf: gluten free

City Winery Wines

From our winery to your glass!

SAUVIGNON BLANC 2015	10	40
Windrem Vineyard, Lake County, CA		
STAINLESS STEEL CHARDONNAY 2016	12	45
Scopus Vineyard, Sonoma Mountain, CA		
BARREL-FERMENTED CHARDONNAY 2016	12	45
Scopus Vineyard, Sonoma Mountain, CA		
'404 Rosé' 2016 (Syrah)	10	40
Mendocino, CA		
ROSÉ OF PINOT NOIR 2016	11	44
Shokrian Vineyard, Santa Barbara County, CA		
PINOT NOIR 2016	13	52
Shokrian Vineyard, Santa Barbara County, CA		
PETITE SIRAH 2015	9	34
Chalk Hill Vineyard, CA		
CABERNET SAUVIGNON 2015	13	48
Obsidian Ridge Vineyard, Red Hills AVA, Lake County, CA		
SANGIOVESE 2016	10	40
Chalk Hill AVA, Sonoma, CA		
MERLOT 2015	14	56
Stagecoach Vineyard, Atlas Peak AVA, Napa Valley, CA		
SYRAH 2015	11	44
Alder Springs Vineyard, Mendocino, CA		
'SWEET & SIMPLE' RED 2016	9	34
Santa Barbara County, CA		
DR. HEYDEN RIESLING 2014	11	44
Rheinhessen, Germany (guest wine)		



Brews

LOCAL & DOMESTIC BREWS

SWEETWATER BREWING Georgia Brown	6
Atlanta, GA 5.8% ABV - 30 IBU <i>English Brown Ale</i>	
THREE TAVERNS BREWERY A Night on Ponce IPA	7
Decatur, GA 7.8% ABV - 69 IBU <i>American IPA</i> (can)	
LAUGHING SKULL Craft Lager	6
Atlanta, GA 5.3% ABV - 25 IBU <i>American Lager</i> (can)	
LAGUNITAS Lil Sumpin' Sumpin'	7
Petaluma, CA 7.5% ABV - 65 IBU <i>Wheat Pale Ale</i>	
WICKED WEED Pacificmost Mango Guava Gose	6
Asheville, NC 4.1% ABV <i>Wheat Sour Ale</i> (can)	

INTERNATIONAL BREWS

RADEBERGER Pilsner	6
Radeberg, Germany 4.8% ABV 33 IBU <i>Pilsner</i>	
BROUWERIJ PALM SPÉCIALE Belgian Amber Ale	6
Steenhuffel, Belgium 5.2% ABV <i>Belgian Amber Ale</i>	
SCHOFFERHOFER Grapefruit	5
Frankfurt, Germany 3.4% ABV <i>Hefeweizen</i>	



Wines By The Glass

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

SPARKLING					
VILLA SANDI 'Il Fresco' Prosecco NV	11	50			
Veneto, Italy <i>Glera</i>					
CH. MONCONTOUR Crémant de Loire Brut Rosé	13	58			
Loire Valley, France <i>Cabernet Franc/Chenin Blanc</i>					
COPPO MONCALVINA Moscato d'Asti 2015	10	45			
Piedmont, Italy <i>Moscato Bianco di Canelli</i>					
BESSERAT DE BELLEFON Brut 'Tradition' NV	18	85			
Champagne, France <i>Chardonnay</i>					
WHITE					
DOM. R DE LA GRANGE Muscadet Sur Lie 2014	12	48			
Loire, France <i>Melon de Bourgogne</i>					
COLUMNNA 2015	10	40			
Rias Baixas, Spain <i>Albariño</i>					
PRATSCH Rottenpüllen 2014	11	44			
Niederösterreich, Austria <i>Grüner Veltliner</i>					
KEN FORRESTER Reserve 2016	10	44			
Western Cape, South Africa <i>Chenin Blanc</i>					
ROSÉ					
HOGWASH 2016	12	48			
Oakville, California <i>Grenache</i>					
RED					
CATENA 'Vista Flores' 2014	12	48			
Mendoza, Argentina <i>Malbec</i>					
CARLOS SERRES Reserva 2011	12	45			
Rioja, Spain <i>Tempranillo/Graciano/Mazuelo</i>					
LAS MULAS Reserva 2013	11	44			
Central Valley, Chile <i>Cabernet Sauvignon</i>					
HERMANN MOSER 2013	12	48			
Niederösterreich, Austria <i>Zweigelt</i>					
DESSERT & FORTIFIED					
CHATEAU RIEUSSEC Sauternes 2005	20	120			
Bordeaux, France <i>Sémillon/Sauvignon Blanc/Muscadelle</i>					
QUINTA DO PORTAL Late Bottle Vintage 2009	12	60			
Ruby Port					
Douro, Portugal <i>Touriga Nacional/Tinta Roriz/Touriga Franca</i>					
CITY WINERY 'Gone With The Vin' 2016	14	50			
Vin de Glaciere Lumpkin County, GA <i>Vidal Blanc</i>					