



BRUNCH MENU

STARTERS

CW House Salad	Mixed baby greens, teardrop tomato, red onion, lemon vinaigrette <i>add grilled yogurt marinated chicken or garlic-herb marinated spiedino \$5</i>	10
Kale Caesar Salad	lacinato kale, shaved parmesan cheese, toasted breadcrumbs, creamy garlic dressing <i>add grilled yogurt marinated chicken or garlic-herb marinated spiedino \$5</i>	12
Hummus Plate	Chickpea salad, pickled vegetables, za'atar seasoning & toasted pita	12
Yogurt Parfait	low-fat yogurt, mixed berries, granola, & honey	7
Artisanal Cheese Tour	A rotating selection of artisan cheeses from near and far, <i>ask your server for details</i>	12

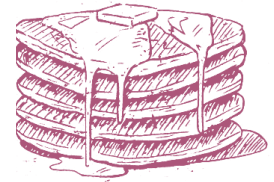
EGGS

SERVED WITH HOME-STYLE POTATOES OR HOUSE SALAD

Classic	3 eggs any style, choice of toast	10
Frittatas (choice of):		12
	• Mexican Chorizo, potato, & Manchego cheese • Caramelized onion, goat cheese, & rosemary	
Shakshuka	3 eggs baked in smoky tomato sauce & bell peppers served with grilled ciabatta	13
Lump Crab Cakes Benedict	red onion marmalade, toasted English muffin, citrus beurre blanc	16

MAINS

Chicken & Waffles	Crispy Harrison Farms chicken leg & thigh, Belgian waffle, whiskey-maple demi glace	15
Pancakes	3 large pancakes served with real Vermont maple syrup choice of: Original, Fresh Blueberry, or Chocolate chip	12
French Toast	Thick sliced brioche, topped with seasonal fruit compote	12
Brunch Pizza	Diced bacon, caramelized onion, poached potatoes, egg, béchamel sauce	16



SIDES

Home Style Potatoes	4
Jones Farm Chicken Apple Sausage	5
Jones Farm Pork Sausage Links	4
Jones Farm Sliced Bacon	4
Fresh Fruit Salad	4
Toast with Jelly wheat or white	2
Plain Bagel Toasted with Cream Cheese	5

CITY WINERY BRUNCH BURGER

7oz Iowa Farms beef, 2yr aged Windmer Cheddar, fried egg, on toasted house made "Everything" brioche bun
add Jones Farm Sliced Bacon \$2.50

15

SANDWICHES







served with home-style potatoes or house salad

Caprese
Sliced tomato, fresh buffalo mozzarella, & pesto on ciabatta - *Add sliced prosciutto \$3*
12

Cheese Panini
2 yr aged Windmer Cheddar, Jones Farm smoked bacon & sliced tomato
12

Cold Smoked Norwegian Salmon
Whipped cream cheese, red onion, & beefsteak tomato on a toasted bagel
11

TAP WINE

							
Sauvignon Blanc 2016 Morgan Station. Windrem Vineyard, Lake County, CA	9	24	18	Syrah 2015 Thompson Vineyard, Santa Barbara, CA	13	36	26
Chardonnay 2016 Poseidon Carneros, CA	12	33	24	Cabernet Sauvignon 2015 Obsidian Ridge Vineyard Lake County, CA	14	39	28
Roussanne 2016 Alder Springs Vineyard, Mendocino, CA	12	33	24	Mystery Cabernet Sauvignon 2015 Rutherford, Napa Valley, CA	16	45	--
Pinot Noir 2015 Alder Springs Vineyard, Mendocino, CA	13	36	26	Guest Tap: Rotating Selection of Rosé 2016	11	30	--
West Loop Red 2015 North Coast, California	12	33	--				
Malbec 2015 Windsor Oak Vineyard, Chalk Hill, Sonoma, CA	12	33	24				
Merlot 2015 Stagecoach Vineyard, Napa Valley, CA	13	36	--				
Syrah 2015 Alder Springs Vineyard, Mendocino, CA	13	36	26				


5.5 OZ POUR


500 ML CARAFE


GROWLER

FOR THE WEE ONES

Kids 10 years of age and under

Served with a choice of house cut French fries or fruit salad

Pressed Cheese Panini	2yr aged English cheddar, on brioche	10
PBJ&B Panini	creamy peanut butter, strawberry jelly spread, sliced bananas on brioche	10
Chicken Strips	3 strips of lightly battered & fried all natural chicken breast served with ketchup	10
Pancakes	Choice of original, chocolate chip, or blueberry	10
Waffles	3 wedges of buttermilk waffles topped with mixed berry compote	10

Menu by Executive Chef Andrés Barrera
September 27, 2017