



# LUNCH

## STARTERS

*available all day*

<b>New World Cheese Tour</b>	handcrafted artisanal cheeses from across America and beyond	12
<b>Charcuterie Tour</b>	artisan-made cured meats, made from heritage Berkshire pigs and humanely raised cows	13
<b>Imported Italian Burrata</b>	marinated grape tomatoes, fresh basil, toasted ciabatta	12
<b>Dipping Flight</b>	hummus, babaghanouj, feta-beet spread, served with warm pita	12
<b>Soup of the Day</b>	ask your server for today's fresh selection	7
<b>Mixed Marinated Olives</b>	Spanish & Italian olives, fresh herbs, dried chile	5



## ENTREES



*served 11 am–2 pm*

### salads *add chicken or falafel: \$4*

<b>CW House</b>	mesclun greens, grape tomato, shaved red onion, herbed goat cheese, red wine vinaigrette	10
<b>Kale Caesar</b>	Lacinato kale, quinoa, anchovy dressing, grated parmesan, toasted breadcrumbs	11
<b>Spinach</b>	sliced apples, blue cheese, toasted pecans, house-made buttermilk dressing	12
<b>Greek Country</b>	baby spinach, olives, feta, red onion, tomato, soft-boiled egg, cucumber, lemon vinaigrette	11
<b>Wall Dorf</b>	hydroponic bibb lettuce, jicama, apples, toasted hazelnuts, hazelnut-honey vinaigrette	11

### sandwiches *includes choice of one side*

<b>Baked Harrison Farms Chicken Breast</b>	apple-radish salad, butternut squash, & grainy mustard on pumpernickel	10
<b>Cornmeal-Crusted Great Lakes Whitefish</b>	tomato, fennel-cucumber salad, & preserved lemon aioli on ciabatta	12
<b>"Drunken" Falafel Sandwich</b>	wine-soaked garbanzo beans, pickled vegetables, tahini sauce, & cabbage salad with pita	10
<b>CW Deluxe Burger</b>	7 ounces of 14-day dry-aged, prime-cut, triple-blend beef served on house-made toasted everything brioche bun <i>+\$2.50 for 2yr aged cheddar</i> <i>Served with choice of herbed fingerling fries or curry scented sweet potato fries</i>	12
<b>Grilled Merguez</b>	house-made spicy lamb sausage, grilled onions, chimichurri sauce with French bread roll	11

### flatbreads *available all day*

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

<b>Wild Mushroom</b>	sautéed wild mushrooms, crispy sage, goat cheese béchamel	15
<b>Margherita</b>	buffalo mozzarella, fresh basil, San Marzano tomato sauce	14
<b>Sausage Flatbread</b>	Italian pork sausage, house pickled peppers, imported provolone & asiago cheese, tomato sauce	14
<b>Flatbread of the Day</b>	ask your server for details.	14

## SIDES

*Available all day*

Herbed Fingerling Frites	4	Mixed Marinated Olives	5
Sweet Potato Fries	4	Hummus, Babaghanouj or Feta-Beet Spread, Served with Warm Pita	5

# TAP WINE

By the glass

Wine flights choose 3: \$14



5.5 OZ POUR



500 ML CARAFE



GROWLER TO GO  
(excludes \$5 bottle charge)



## Chardonnay 2015

Elevated  
Scopus Vineyard, Sonoma Mountain, CA

13 36 26

## Sangiovese 2014

Windsor Oak Vineyard  
Sonoma, CA

12 33 24

Chalk Hill,

## Pinot Noir 2014

Crane Canyon Vineyard  
Sonoma, CA

14 39 28

## Cabernet Sauvignon 2014

Bettinelli Vineyard  
Napa Valley, CA

15 42 30

## Pinot Noir 2014

Hyland Vineyard  
Willamette Valley, OR

14 39 28

## Petite Sirah 2014

Windsor Oak Vineyard  
Chalk Hill, Sonoma, CA

12 33 24

## Pinot Noir 2015

Durant Vineyard  
Willamette Valley, OR

14 39 28

## Syrah 2015

Thompson Vineyard  
Santa Barbara, CA

13 36 26

## Three Amigos Malbec Blend 2014

North Coast, CA

12 33 24

## Guest Taps

### St. Supéry

Dollarhide Vineyard '15  
Napa Valley, CA. *Sémillon*

11 30 --

## Syrah 2015

Alder Springs Vineyard  
Mendocino, CA

13 36 26

## Forlorn Hope Mil Amores 2015

Calaveras County, CA  
Touriga Nacional/Tinta Roriz/Trincadeira

12 33 --

## Big Shoulders 2014

North Coast, CA. Cabernet Sauvignon

13 36 26

## Pratsch 2014

Niederösterreich, Austria. *Zweigelt*

11 30 --

## Randolph Reserve 2013

North Coast, CA

14 39 28

# BOTTLED WINE

by the glass



5.5 OZ POUR



750 ML BOTTLE



## Viña Zorzal 2015

Navarra, Spain / Cortese

10 36

## Lambert Les Chesnaies 2014

Chinon, France / Cabernet Franc

11 44

## Red Tail Ridge, Barrel Fermented 2014

Finger Lakes, New York / Chardonnay

13 52

## Ghiomo Lavai 2014

Alba, Italy / Barbera

12 48

## Roark 2015

Santa Ynez Valley, California / Chenin Blanc

15 53

## Catena Zapata La Consulta 2014

Mendoza, Argentina / Malbec

15 60

# ENCORES

## Salted Candy Bar

Milk chocolate ganache  
Salted pretzel croquant  
Black fudge sauce  
Almond nougat  
Fudge cake

10

## Cinnamon Toast Sundae Gf

Cinnamon ice cream  
Butterscotch sauce  
Caramel corn  
Magic shell

9

## Olive Oil Cake with Blackberry

Pastry cream  
Blackberry compote  
Crispy Granola  
Meringue drops

9

October 10, 2016

Menu by Executive Chef Andrés Barrera