



LUNCH

STARTERS

available all day

New World Cheese Tour	handcrafted artisanal cheeses from across America and beyond	12
Imported Italian Burrata	marinated grape tomatoes, fresh basil, toasted ciabatta	12
Hummus Plate	chickpea salad, house-made pickled vegetables, za'atar seasoning, warm pita	12
Soup of the Day	ask your server for today's fresh selection	7
Mixed Marinated Olives	Spanish & Italian olives, fresh herbs, dried chile	5



ENTREES



served 11 am-2 pm

salads *add chicken or falafel: \$4*

CW House	mesclun greens, grape tomato, shaved red onion, herbed goat cheese, red wine vinaigrette	10
Kale Caesar	Lacinato kale, red and white quinoa, classic Caesar dressing, grated parmesan, toasted breadcrumbs	11
Spinach	sliced apples, blue cheese, toasted pecans, house-made buttermilk dressing	12
Greek Country	baby spinach, olives, feta, red onion, tomato, soft-boiled egg, cucumber, lemon vinaigrette	11

sandwiches *includes choice of one side*

Baked Harrison Farms Chicken Breast	apple-radish salad, butternut squash, & grainy mustard on pumpkinnickel	10
Cornmeal-Crusted Great Lakes Whitefish	tomato, fennel-cucumber salad, & preserved lemon aioli on ciabatta	12
"Drunken" Falafel Sandwich	wine-soaked garbanzo beans, pickled vegetables, tahini sauce, & cabbage salad with pita	10
CW Deluxe Burger	Painted Hills Farms 100% all-natural beef, house made "everything" brioche bun, sour pickles <i>Add \$2.50 for 2 year aged cheddar or smoked bacon</i> <i>*served with choice of herbed fingerling fries or curry-dusted sweet potato fries</i>	12
Grilled Merguez	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.*

Wild Mushroom	sautéed wild mushrooms, crispy sage, goat cheese béchamel	15
Margherita	buffalo mozzarella, fresh basil, San Marzano tomato sauce	14
Sausage Flatbread	Italian pork sausage, house pickled peppers, tomato sauce 2-year aged provolone & young caciocavallo cheese,	14
Flatbread of the Day	ask your server for details.	14

SIDES

Available all day

Handcut Fries	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)

Roussanne 2016 Alder Springs Vineyard Mendocino, CA	12	33	24	Sangiovese 2015 Windsor Oak Vineyard Chalk Hill, Sonoma, CA	12	33	24
Sauvignon Blanc 2015 West Loop White Scopus Vineyard, Sonoma Mountain, CA	9	24	18	Merlot 2015 Napa Valley, CA	13	36	26
Pinot Noir 2015 Santa Barbara County, CA	13	36	26	Petite Sirah 2014 Windsor Oak Vineyard Chalk Hill, Sonoma, CA	12	33	24
Syrah 2015 Alder Springs Vineyard, Mendocino, CA	13	36	26	Guest Taps			
Syrah 2015 Thompson Vineyard, Santa Barbara, CA	13	36	26	St. Supéry Dollarhide Vineyard '15 Napa Valley, CA. <i>Sémillon</i>	11	30	--
				Pratsch Rosé 2016 Niederösterreich, Austria. <i>Zweigelt</i>	11	30	--

BOTTLED WINE

by the glass



5.5 OZ POUR



750 ML BOTTLE

Ant Moore 2016 Marlborough, New Zealand / Sauvignon Blanc	11	42	A Los Viñateros Bravos 2015 Itata, Chile / Cinsault	13	50
Herdade do Esporão 2016 Alentejo, Portugal / Verdelho	12	48	Château de Hauterive 2014 Cahors, France / Malbec	13	53
Dr. H. Thanisch 2015 Mosel, Germany / Riesling	15	60	ONA 2014 Priorat, Spain / Garnatxa, Syrah, Cariñena, Cabernet Sauvignon	15	60

ENCORES

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

10

Coconut Panna Cotta *Gf*
Blood orange gelée
Cashew coconut crumble
Orange meringue drops
Micro mint

10

Baileys Cheesecake
Oreo Crust
Espresso Tuile
Sour Cherry Coulis

10

May 31, 2017

Menu by Executive Chef Andrés Barrera