



# LUNCH

## STARTERS

*available all day*

<b>Imported Italian Burrata</b>	marinated grape tomatoes, fresh basil, toasted ciabatta	14
<b>Hummus Plate</b>	chickpea salad, house-made pickled vegetables, za'atar seasoning, warm pita	10
<b>Green Gazpacho</b>	tomatillo, spinach, cucumbers, honeydew, avocado, blistered grapes	8
<b>Mixed Marinated Olives</b>	Spanish & Italian olives, fresh herbs, dried chile	5



## ENTREES



*served 11 am–2 pm*

salads *add grilled yogurt marinated chicken, garlic-herb shrimp speidino or "drunken" falafel: \$5*

<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, creamy garlic dressing, grated parmesan, toasted breadcrumbs	12
<b>Greek Country</b>	baby spinach, olives, feta, red onion, tomato, soft-boiled egg, cucumber, lemon vinaigrette	12

sandwiches *includes choice of side dish*

<b>"Drunken" Falafel Sandwich</b>	wine-soaked garbanzo beans, pickled vegetables, tahini sauce, cabbage salad with pita	12
<b>Chicken Meatball "Gyro"</b>	Harrison Farms ground chicken quarters, sliced tomatoes, pickled red onion, romaine lettuce, tzatziki sauce, olive soil	13
<b>CW Deluxe Burger</b>	Iowa Farms 100% all-natural beef, house made "everything" brioche bun, sour pickles <i>Add \$2.50 for 2 year aged English cheddar or Jones Farm smoked bacon</i>	15
<b>Grilled Salmon Sandwich</b>	grilled salmon filet, tomato, fennel-cucumber salad, preserved lemon aioli kalamata olive tapenade on ciabatta bread	13

flatbreads *available all day*

*The only flatbread in Chicago made with wine lees from the barrels in our winery.*

<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, tomato sauce imported provolone & Caciocavallo cheese,	15
<b>Flatbread of the Day</b>	ask your server for details.	14

## SIDES

House Cut French Fries  
Sweet Potato Fries

Mixed Marinated Olives  
Hummus

# TAP WINE

By the glass

Wine flights choose 3: \$14



5.5 OZ POUR



500 ML CARAFE



GROWLER TO GO  
(excludes \$5 bottle charge)

<b>Roussanne 2016</b> Alder Springs Vineyard Mendocino, CA	12	33	24	<b>Sangiovese 2015</b> Windsor Oak Vineyard Chalk Hill, Sonoma, CA	12	33	24
<b>Sauvignon Blanc 2016</b> Morgan Station, Lake County, CA	9	24	--	<b>Syrah 2015</b> Thompson Vineyard, Santa Barbara, CA	13	36	26
<b>Pinot Noir 2015</b> Willamette Valley, OR	13	36	26	<b>Merlot 2015</b> Stagecoach Vineyard, Napa Valley, CA	13	36	--
<b>Syrah 2015</b> Alder Springs Vineyard, Mendocino, CA	13	36	26	<b>Guest Taps</b>			
				<b>Pratsch Rosé 2016</b> Niederösterreich, Austria. Zweigelt	11	30	--

# BOTTLED WINE

by the glass



5.5 OZ POUR



750 ML BOTTLE

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

July 10, 2017

Menu by Executive Chef Andrés Barrera