

Brunch

IN OUR BARREL ROOM RESTAURANT & WINE BAR

ASK FOR OUR FULL WINE LIST! 300+ BOTTLES & CORAVIN SELECTIONS

STARTERS & SALADS

AVOCADO TOAST *vg* 12

POACHED EGG / DUKKAH / RADISH SPROUT

LITTLE GEM SALAD *vg/gf* 14

TAHINI HERB DRESSING / DILL / CHIVES
RADISH / SEED MEDLEY

CHICKEN - 6 TUNA - 7 STEAK - 8

TUNA CRUDO BOWL *gf* 13

TUNA / QUINOA / KALE / CARROT / CUCUMBER
HEIRLOOM CHERRY TOMATOES / SPRING PEAS
AVOCADO / RED ONION / SESAME GINGER VINAIGRETTE

KALE CAESAR *v* 13

CREAMY CAESAR / ZA'ATAR CROUTON
SHAVED PARMESAN / BABY KALE
MARINATED CHERRY TOMATOES

CHICKEN - 6 TUNA - 7 STEAK - 8

CHICKPEA HUMMUS *vg* 12

HOUSE-MADE / ROASTED RED PEPPER PESTO
PICKLED VEGETABLES / LAVASH

BURRATA *v* 14

MARINATED TOMATOES / TOASTED CIABATTA / BASIL



TAKE HOME A
Refillable
GROWLER
OR RETAIL BOTTLE OF
CITY WINERY WINE!

v : vegetarian *vg* : vegan *gf* : gluten free

BREAKFAST

WINE MAKER'S BREAKFAST 16

2 EGGS COOKED TO ORDER / HOMEFRIES
CHICKEN SAUSAGE / TOAST

BRIOCHE FRENCH TOAST *vg* 14

MASCARPONE / FRESH BERRIES

BUTTERMILK PANCAKE 12

STRAWBERRY RHUBARB COMPOTE
MAPLE SYRUP / WHIPPED CREAM

CW BURGER 16

ALL-NATURAL BEEF / DRY AGED
HOUSE-MADE "EVERYTHING" BUN / HERB-SEASONED FRIES

TUNA MELT 18

SEARED TUNA / GRILLED CIABATTA / GIARDINIERA
MELTED FONTINA / GHERKIN PICKLE

STEAK & EGG SANDWICH 17

RIBEYE / ARUGULA / DIJONNAISE
PARMESAN DRESSING / POACHED EGG

IMPOSSIBLE BURGER™ *vg* 16

VEGETARIAN BURGER / LETTUCE / TOMATO
ONION HOUSEMADE BRIOCHE "EVERYTHING" BUN

* ADD CHEESE - 1 SMOKED BACON - 2

CITY WINERY GRIDDLE 12

PANCAKES / SAUSAGE OR BACON / SCRAMBLED EGG

OMELETTES

OMELETTES SERVED WITH
MIXED FIELD GREENS & ROASTED POTATOES

EGG WHITE *v* 12

SPINACH / FETA / TOMATO/ ROASTED PEPPER

PROSCIUTTO & MOZZARELLA 12

SPICY TOMATO SAUCE / OREGANO / ARUGULA

TORTILLA ESPAÑOLA 12

POTATO / ONION / ROMESCO

SIDES

COUNTRY BACON 5

CHICKEN APPLE SAUSAGE 7

ROASTED POTATOES *v* 6

HEIRLOOM CHEESE GRITS *v* 6

HASH BROWNS *v* 12

SAWMILL GRAVY / EGG

COFFEE CAKE *v* 7

PEACH CRUMBLE

POP FIZZ Brunch!

CREATE YOUR OWN
MIMOSA!

35

INCLUDES ONE BOTTLE OF
SPARKLING WINE,
ASSORTMENT OF JUICES,
SEASONAL FRUITS, AND
FRESH HERBS.

COMFORTABLY SERVES 4 GUESTS

PROUD PARTNER

WITH
RIEDEL
THE WINE GLASS COMPANY
GRAPE VARIETAL SPECIFIC®

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *

These items may be cooked to order. Menu items may contain or come into contact with wheat, eggs, nuts, and milk. Please alert your server about any serious allergies.

EXECUTIVE CHEF : MARIO MANZINI • LOCAL WINEMAKER : TRAVIS GREEN • FOUNDER / CEO : MICHAEL DORF

CITY WINERY BY THE GLASS

WHITE

ESTATE BLANC

Lumpkin County, GA, '17

VIDAL BLANC

Dahlonega Plateau, GA, '18

STAINLESS STEEL CHARDONNAY

Scopus Vineyard, Sonoma Mountain, CA, '17

BARREL-FERMENTED CHARDONNAY

Kaya Vineyards, Dahlonega Plateau, GA, '18

ROSÉ

GA ROSÉ

Lumpkin County, GA, '18

RED

PINOT NOIR

Willamette Valley, OR, '17

SANGIOVESE

Chalk Hill, Sonoma County, CA, '16

SWEET & SIMPLE RED

California, '16

RUSH HOUR RED

Reserve, Napa Valley, California, '16

SYRAH

Santa Barbara County, CA, '16

PETITE SIRAH

Chalk Hill, Sonoma County, CA, '16

CABERNET SAUVIGNON

Napa Valley, CA, '16



5.5oz



17oz

9	24
9	24
9	24
11	30
9	24
12	33
11	30
11	30
11	30
11	30
11	30
13	36

CITY WINERY WINE FLIGHTS 13

CLASSIC CW: Columbia Valley Sauvignon Blanc
Scopus Chardonnay / Santa Maria Pinot Noir
Lake County Petit Verdot

WHITE & ROSÉ: Columbia Valley
Sauvignon Blanc / Alder Springs Roussanne
Scopus Chardonnay / Liquid Geography Rosé

SIGNATURE REDS: Santa Maria Pinot Noir
Lake County Petit Verdot / Reserve Cabernet
Sauvignon / Alder Springs Cabernet Franc

COCKTAILS

OL' KENTUCKY HOME 12

COPPER AND KINGS BRANDY / DRY CURACAO / MARACHINO LIQUEUR
LEMON JUICE / SIMPLE SYRUP

CW SANGARIA 12

RED WINE / BITTERS / ORANGE WEDGE / MARACHINO CHERRY

BEER

BOTTLE/CAN

PABST BLUE RIBBON 5
AMERICAN LAGER
MILWAUKEE, WI (4.6%)

RADEBERGER 6
GERMAN PILSNER
PADEBERG, GERMANY (4.8%)

DOWN HOME BREWING 6
T-POM, AMERICAN WHEAT ALE
ATLANTA, GA (6.3%)

ARCHES BREWING 7
MEXICAN EMPIRE, VIENNA LAGER
HAPEVILLE, GA (5.2%)

SECOND SELF MOLÉ PORTER 7
AMERICAN PORTER
ATLANTA, GA (6.5%)

THREE TAVERNS A NIGHT ON 7
PONCE, AMERICAN IPA
DECATUR, GA (7.5%)

SWEETWATER 420 STRAIN G13 7
AMERICAN IPA
ATLANTA, GA (6%)

CREATURE COMFORTS ATHENS 7
PARADISCO, FRUITED BERLINER
WEISSE
ATHENS, GA (4.5%)

EVENTRIDE BREWING 7
KÖLSCH, KÖLSCH-STYLE ALE
ATLANTA, GA (5.3%)

WILD HEAVEN BESTIE 6
PUB ALE
DECATUR, GA (4.2%)

CIDERS & SOURS
URBAN TREE 8
BLUE RIDGE, GA (6.5%)

GRUMPY GRANNY 8
ENGLISH DRY CIDER
BLUE RIDGE, GA (5.2%)

GUEST WINE BY THE GLASS

SPARKLING

BISOL 'JEIO' BRUT

Prosecco Di Valdobbiandene Superiore, Italy
(glera/chardonnay/pinot bianco/pinot grigio)

L. AUBRY FILS 'CAVE DE VILLE' 1ER CRU BRUT

Champagne, France (pinot meunier
chardonnay/pinot noir/petit meslier/fromenteau/arbane)

ROSÉ

LIQUID GEOGRAPHY

Bierzo, Spain (mercia) '17

WHITE

CANTINA ANDRIANO

Alto Adige, Italy (pinot grigio) '17

REICHSRAT VON BUHL 'ARMAND'

Pfalz, Germany (riesling) '16

DOMAINE FOURNIER

Loire Valley, France (sauvignon blanc) '17

RED

SUSANA BALBO SIGNATURE

Saumur, France (chenin blanc) '16

VIGNE MARINA COPPI

Colli Tortonesi, Italy (barbera) '13

BEN MARCO ESPRESIVO

Valle de Uco, Argentina (malbec) '16

CITY WINERY 'RESERVE'

Napa Valley, California (cabernet sauvignon) '16



5.5oz



25.5oz

10	45
20	90
13	52
13	56
14	65
10	40
13	52
14	56
20	80
17	68

COFFEE & TEA

COFFEE & DECAF 3

TEA 4