

Lunch IN OUR BARREL ROOM RESTAURANT & WINE BAR

ASK FOR OUR FULL WINE LIST! 300+ BOTTLES

SOUP & SALADS

SEASONAL SOUP 12

DAILY SELECTION OF SEASONAL INGREDIENTS

GRILLED HEAD OF ROMAINE *v/gf* 14CANDIED PECANS / BOSCH PEAR / GOAT CHEESE
CHAMPAGNE VINAIGRETTE

Suggested Pairing: Sauvignon Blanc

* ADD SHRIMP, CHICKEN, OR STEAK - 5

QUINOA SALAD *vg/gf* 12MUSHROOM / ASPARAGUS / TOMATO / AVOCADO
CITRUS VINAIGRETTE

Suggested Pairing: Roussanne

* ADD SHRIMP, CHICKEN, OR STEAK - 5

KALE CAESAR 13

TOMATO / HERBED CROUTONS / PARMESAN
Suggested Pairing: Pinot Gris

* ADD SHRIMP, CHICKEN, OR STEAK - 5

BIBB LETTUCE & PROSCIUTTO *gf* 14RICOTTA / CLEMENTINE
TOASTED HAZELNUTS / FIG-BALSAMIC
Suggested Pairing: Riesling

* ADD SHRIMP, CHICKEN, OR STEAK - 5

SMALL PLATES

CHICKPEA HUMMUS *vg* 12ZA'ATAR / HOUSE-MADE PICKLED VEGETABLES / LAVASH
Suggested Pairing: Rose, Gewurztraminer

CITY WINERY DEVEILED EGGS 15

TURMERIC AIOLI / FRIED CAPERS / TOBIKO ROE
Suggested Pairing: ProseccoBURRATA *v* 15MARINATED TOMATOES / TOASTED CIABATTA / BASIL
Suggested Pairing: Pinot GrisPUMPKIN & GOAT CHEESE *v* 12
RISOTTO BALLS

PEPITA SAUCE

Suggested Pairing: Garnacha, Sparkling Rose

BRAISED DUCK TACOS *gf* 16HUDSON VALLEY DUCK / GUACAMATILLO SALSA
CABBAGE SLAW / CORN TORTILLAS
Suggested Pairing: Pinot Noir, Merlot

CALAMARI 16

LIGHTLY DUSTED / LEMON / PEPPERONCINI
GARLIC AIOLI / ARRABBIATA

Suggested Pairing: Sparkling Wine

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

LARGE PLATES

SEASONAL FARRO "RISOTTO" *vg* 20BUTTERNUT SQUASH / BLACK KALE / PUMPKIN SEEDS
Suggested Pairing: Chenin BlancRICOTTA RAVIOLI *v* 16TOMATO / BROCCOLINI / SMOKED MOZZARELLA
TOASTED BREADCRUMBS
Suggested Pairing: Barbera

SHRIMP PIRI PIRI 22

PEPPER SAUCE / COUSCOUS SALAD
Suggested Pairing: AssyrtikoPAN-ROASTED CHICKEN *gf* 26ROASTED ROOT VEGETABLES / GARLIC JUS
Suggested Pairing: Chardonnay, Rosé

GRILLED TUNA SANDWICH 16

AVOCADO / PESTO / CAPER AIOLI / CHEDDAR
Suggested Pairing: Rosé, Pinot Noir

PULLED LAMB SANDWICH 18

TIGELLE / SPICED YOGURT SAUCE / FRIES
Suggested Pairing: Moschofilero, Pinot Noir

CREEKSTONE FARMS BURGER 16

ALL-NATURAL BEEF / HOUSE-MADE "EVERYTHING"
BRIOCHE BUN / HERB-SEASONED FRIES
Suggested Pairing: Cabernet Franc, Cabernet Sauvignon
* ADD CHEESE - 1 / SMOKED BACON - 2

FLATBREADS

MARGHERITA *v* 16SAN MARZANO TOMATO SAUCE / BUFFALO MOZZARELLA
Suggested Pairing: SangioveseWILD MUSHROOM *v* 16GOAT CHEESE / BÉCHAMEL / ARUGULA
Suggested Pairing: Pinot NoirBAKED EGGPLANT *v* 16CRUSHED TOMATOES / PECORINO / RICOTTA
Suggested Pairing: Pinot Gris

SEASONAL CULINARY SELECTION 16

ASK YOUR SERVER FOR DETAILS

FLATBREADS ARE MADE WITH

Wine Lees

FROM OUR URBAN WINERY'S BARRELS

SIDES

SPAGHETTI SQUASH *gf* 7

AMATRICIANA

Suggested Pairing: Rosé

BRUSSEL SPROUTS *v* 7FRIED / MOLASSES VINAIGRETTE / FETA
Suggested Pairing: RieslingTRUFFLED MAC & CHEESE *v* 7

FUSILLI PASTA / SUNCHOKE CHIP

Suggested Pairing: Pinot Noir

HERB-SEASONED FRIES *vg* 8

Suggested Pairing: Prosecco

ZA'ATAR BREAD *vg* 7

Suggested Pairing: Pinot Noir



TAKE HOME
A
Refillable
GROWLER
OF
CITY WINERY WINE!

SWEETS

SHAREABLE!

CHOCOLATE MOUSSE *gf* 7

MILK CHOCOLATE / MATCHA CRUMBLE

Suggested Pairing: Port

OLIVE OIL CAKE 8

PISTACHIO GELATO / BLOOD ORANGE MARMALADE

Suggested Pairing: Muscat

CHEESECAKE 7

PUMPKIN / TOASTED MARSHMALLOW

Suggested Pairing: Pinot Gris

SORBET / GELATO *gf* 7

DAILY SELECTION

*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.

BEVERAGE DIRECTOR: JR SMITH • LOCAL WINEMAKER: TRAVIS GREEN • FOUNDER / CEO: MICHAEL DORF

CITY WINERY ON TAP



SAUVIGNON BLANC Lake County, CA, '17	9	24
PINOT GRIS Willamette Valley, OR, '17	9	24
ESTATE BLANC Lumpkin County, GA, '17	9	24
STAINLESS STEEL CHARDONNAY Scopus Vineyard, Sonoma Mountain, CA, '17	11	30
CHARDONNAY Kaya Vineyards, Lumpkin County, GA, '17	11	30
ROSÉ OF MERLOT Lumpkin County, GA, '17	10	27
PINOT NOIR Santa Maria Valley, CA, '17	12	33
SANGIOVESE Chalk Hill, Sonoma County, CA, '16	11	30
SWEET & SIMPLE RED California, '16	11	30
RUSH HOUR RED California, '16	11	30
SYRAH Santa Barbara County, CA, '16	11	30
PETITE SIRAH Chalk Hill, Sonoma County, CA, '16	11	30
CABERNET SAUVIGNON Napa Valley, CA, '16	13	36

City Winery Wine Flights 13

WHITES: Sauvignon Blanc / Pinot Gris / Estate Blanc
Stainless Steel Chardonnay

ROSÉ & LIGHTER REDS: Rosé of Merlot / Pinot Noir
Sangiovese / Sweet & Simple Red

BOLD REDS: Syrah / Petite Sirah / Rush Hour Red
Cabernet Sauvignon



FROM OUR WINERY TO YOUR GLASS!
NO BOTTLES. NO CORKS. NO ADDED PRESERVATIVES & LOW SULFITES.

WINE

BY THE GLASS



SPARKLING	BISOL 'JEIO' BRUT 10 45 Prosecco Di Valdobbiandene Superiore, Italy (glera/chardonnay/pinot bianco/pinot grigio)
	JANSZ 'PREMIUM' ROSÉ 14 63 Tasmania, Australia (pinot noir/chardonnay/pinot meunier)
	AUBRY BRUT 26 117 Champagne, France (pinot meunier/chardonnay/pinot noir)
ROSE	CITY WINERY '404 ROSÉ' 9 36 North Coast, California (syrah) '17
	INMAN 'ENDLESS CRUSH' 15 68 Russian River Valley, California (pinot noir) '17
WHITE	ISAAC FERNANDEZ SELECCIÓN 'EGEO' 10 40 Rueda, Spain (verdejo) '16
	VIGNOBLE A. SCHERER 13 52 Alsace, France (gewürztraminer) '16
RED	DOMAINES SCHLUMBERGER 'LES PRINCES ABBÉS' 12 48 Alsace, France (pinot blanc) '16
	MURRIETA'S WELL 'THE WHIP' 12 48 Livermore Valley, California (sauvignon blanc/ semillon/chardonnay/orange muscat/viognier) '16
RED	GIOVANNI ROSSO 'DONNA MARGHERITA' 15 60 Barbera d'Alba, Italy (barbera) '14
	MATANZAS CREEK WINERY 14 56 Sonoma County, California (merlot)
RED	BEN MARCO 11 44 Valle de Uco, Argentina (malbec) '15
	VIÑA MAMBRILLA 'ALIDIS 6 MONTHS IN BARREL' 12 48 Ribera del Duero, Spain (tempranillo) '16
RED	CHATEAU CAP L'OUSTEAU 16 64 Haut-Médoc, France (cabernet sauvignon/cabernet franc/merlot/petit verdot) '15
	CITY WINERY 'RESERVE' 17 68 Napa Valley, California (cabernet sauvignon) '16
RED	DEICAS 14 56 Canelones, Uruguay (tannat) '15

COCKTAILS

CHAMPINO 12 CAMPARI / ANTICA VERMOUTH JEIO PROSECCO / LEMON EXPRESSION	CW BRAMBLE 12 GORDON'S GIN / CRÈME DE MURE SIMPLE SYRUP / LEMON JUICE / LEMON WEDGE BLACKBERRY	OLD-FASHIONED COKE-TAIL 10 (KEGGED COCKTAIL) GEORGE DICKEL #12 / COCA-COLA SYRUP ANGOSTURA BITTERS / LEMON EXPRESSION
NORTH FULTON 12 RITTENHOUSE / AVERNA / BENEDICTINE BITTERCUBE CBV BITTERS / TOBACCO TINCTURE	MOSCOW MULE (KEGGED COCKTAIL) 10 HAMMER & SICKLE VODKA / GINGER SYRUP LIME JUICE / CLUB SODA / LIME WEDGE	

BEER

PABST BLUE RIBBON AMERICAN LAGER 5 MILWAUKEE, WI	THREE TAVERNS A NIGHT ON PONCE 7 AMERICAN IPA DECATUR, GA	HI-WIRE BED OF NAILS BROWN ALE 6 ASHEVILLE, NC
RADEBERGER GERMAN PILSENER 6 RADEBERG, GER	SWEETWATER TRIPLE TAIL TROPICAL IPA 6 ATLANTA, GA	URBAN TREE ORIGINAL CIDER ENGLISH DRY CIDER 8 ATLANTA, GA
DOWN HOME BREWING T-POM AMERICAN WHEAT ALE 6 ATLANTA, GA	CREATURE COMFORTS RECLAIMED RYE AMBER ALE 7 ATHENS, GA	
ARCHES BREWING SOUTHERN BEL' BELGIAN ALE 7 HAPEVILLE, GA	EVENTIDE BREWING HIGHLANDER SCOTCH ALE 7 ATLANTA, GA	

