

STARTERS

KALE CAESAR 13
pecorino romano, crouton, boquerones

NAPA SLAW 13
red cabbage, toasted almonds, pickled carrots, golden raisins, red grapes, feta, sesame seeds, saffron honey vinaigrette

SOUTHERN BURRATA 11
pimento cheese, prosciutto, grilled bread, tomatoes

CHEESE BOARD 16
*Ask your server for seasonal selections

CHARCUTERIE 16
chicken liver mousse, coffee cured jamón, house-made mortadella, lavosh, baguette, tomato jam, giardiniera, white wine mustard

ENTRÉES

BISCUITS & SAUSAGE GRAVY 8
cat-head biscuits, 2 eggs any way

DUCK CONFIT HASH 12
poached egg

CW BREAKFAST 10
2 eggs, breakfast potatoes, cherrywood smoked bacon, cat-head biscuit

EGGS BENEDICT 11
cat-head biscuit, coffee cured canadian bacon, poached eggs, red-eye hollandaise

OMELET 10
choice of 3: tomatoes, onions, mushrooms, peppers, ham, cheddar, feta
additional: \$1

FROSTED FLAKES PAIN PERDU 11
brioche, maple macerated black pepper berries

WHOLE WHEAT GRANOLA PANCAKES 9
sour cherry, maple syrup

ROAST BEEF CALZONETTA 10
sundried tomato aioli, caramelized onions, provolone, au jus

NASHVILLE HOT CHICKEN BISCUIT 9
bread & butter pickles

FORK AND KNIFE BLT 10
cherrywood smoked bacon, bibb lettuce, tomato, smoked mayo, sunny side up egg

SALMON SALAD WRAP 10
raspberry vinaigrette, capers, red onion, baby greens

BLACK HAWK FARM BURGER 15
tobacco onion, Sweet Water Valley buttermilk cheddar, tomato, bibb lettuce, smoked mayo, served with chili spiced potato chips

ADD ON: GIFFORD'S BACON 3 FRIED EGG 2

SIDES

GIFFORD'S BACON 6 strips 8

SEASONAL FRUIT 8

ASPARAGUS WITH HOLLANDAISE 7

SIDE ANGLER BREAKFAST POTATOES 6

*Consumer advisory - consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

POP, FIZZ, BRUNCH! 45

CREATE YOUR OWN MIMOSA!
INCLUDES ONE BOTTLE OF SPARKLING WINE, ASSORTMENT OF JUICES, SEASONAL FRUITS, AND FRESH HERBS.
Comfortably serves 4 guests



BEER

TAP

TN BREW WORKS '1927' IPA 7
Tennessee 6%

JACKALOPE 'BEARWALKER' MAPLE BROWN ALE 7
Tennessee 5.1%

BOTTLE / CAN

NARRAGANSETT LAGER 16 OZ 6
Rhode Island 5%

RADEBERGER PILSNER 16 OZ 6
Germany 4.8%

TN BREW WORKS "EXTRA EASY" ESB 6
Tennessee 5.25%

GARR'S BELGIAN TRIPEL 7
Tennessee 9%

GRIMM BROTHERS 'FEARLESS YOUTH' DUNKEL LAGER 7
Colorado 5.2%

JACKALOPE 'ROMPO' RED RYE ALE 5
Tennessee 5.6%

BELL'S 'TWO HEARTED' IPA 7
Michigan 7%

WISEACRE 'ADJECTIVE ANIMAL' DOUBLE IPA 8
Tennessee 8.6%

GOOD PEOPLE BROWN ALE 5
Alabama 5.8%

YAZOO 'SUE' PORTER 8
Tennessee 9%

CIDERS & SOURS

RODENBACH SOUR 8
Belgium 5.2%

WOLFFER ESTATE ROSÉ CIDER 8
New York 6.9%

COCKTAILS 12

CHILI MORNING
Jack Daniels / Ancho Reyes / honey liquer / orange / lemon / Hellfire bitters (CM)

ROJITO
Selvarey rum / mint / lime / simple syrup / cava (TB)

PURPLE HAZE
Altos Omeca tequila / cayenne tincture / pomegranate / lemon / ginger ale (AD)

DRUNKEN DONUTS
Afrohead 7yr rum / St. George coffee liqueur / cream / brown sugar cinnamon (HT)

ROSIE THE RIVETER
Cathead vodka / Cynar / strawberry / lemon / cava (TB)

executive chef garrett pittler
beverage director jenelle engleson

WINES BY THE GLASS

Please ask your server to see our 400 bottle International wine list.



SPARKLING

| | | |
|---|-----------|------------|
| LES QUINZE ARPENTS NV Vouvray, France | 12 | 46 |
| OHILG 'LATITUDE 50' TROCKEN, Rosé, NV Rheingau, Germany | 13 | 50 |
| POL ROGER NV Épernay, Champagne, France | 25 | 100 |

ROSÉ

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|---|-----------|-----------|
| CHÂTEAU D' AQUERIA Tavel, France, '16 (grenache noir, clairette, mourvèdre, syrah) | 12 | 46 |
|---|-----------|-----------|

WHITE

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|---|-----------|-----------|
| DOMAINE SKOURAS Peloponnesse, Greece (moscofilero) '16 | 12 | 46 |
| HEINZ EIFEL KABINETT Mosel, Germany (riesling) '14 | 12 | 46 |
| AUSONIA Abruzzo, Italy (pecorino) '15 | 13 | 50 |
| TWO ARROWHEADS Paso Robles, California (viognier, roussanne) '13 | 12 | 46 |

RED

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| CHÂTEAU MARIS Languedoc, France (carignan) '13 | 12 | 46 |
| SUSANA BALBO 'CRIOS' Mendoza, Argentina (malbec) '15 | 12 | 46 |
| ÁLVARO CASTRO 'DAC' Dão, Portugal (red blend) '14 | 12 | 46 |
| DOMAINE LES FINES GRAVES Moulin-a-Vent, Beaujolais, France (gamay) '15 | 13 | 50 |

Full bar and dessert beverages also available.



ONE-TIME \$5 GROWLER FEE

CHOOSE FROM OUR TAP WINE SELECTION

*filling prices vary upon selection

CITY WINERY TAP WINES

straight from the cellar: no bottles, no labels, no corks, & low sulfites



| | | |
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| PINOT GRIS Willamette Valley, Oregon, '16 | 10 | 29 |
| SAUVIGNON BLANC '615' Lake County, California, '16 Windrem Vineyard | 11 | 32 |
| SAUVIGNON BLANC 'BARREL AGED' Lake County, California, '15 Windrem Vineyard | 11 | 32 |
| 'CENTENNIAL' CHARDONNAY Sonoma Mountain, California, '16 Scopus Vineyard | 13 | 38 |
| PINOT NOIR Santa Maria, California, '16 | 12 | 35 |
| PINOT NOIR Willamette Valley, Oregon, '15 Hyland Vineyard | 14 | 41 |
| GRENADE Mendocino, California, '16 | 13 | 38 |
| CABERNET FRANC Mendocino, California, '15 Alder Springs Vineyard | 13 | 38 |
| CABERNET SAUVIGNON Red Mountain, Washington '16 | 13 | 38 |
| MERLOT Atlas Peak, California '15 | 13 | 38 |
| SYRAH Mendocino, California, '15 Aldere Springs Vineyard | 13 | 38 |

CW TAP WINE FLIGHTS 22

CLASSIC CW FLIGHT: Scopus Chardonnay, '615' Sauvignon Blanc, Santa Maria Pinot Noir, Red Mountain Cabernet Sauvignon

SIGNATURE WHITES: Willamette Valley Pinot Gris, Scopus Chardonnay, '615' Sauvignon Blanc, 'Barrel Aged' Sauvignon Blanc

SIGNATURE REDS: Hyland Pinot Noir, Atlas Peak Merlot, Alder Springs Syrah, Alder Springs Cabernet Franc

COFFEE & TEA

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|---------------------------|----------|
| COFFEE & DECAF | 2 |
| CAPPUCCINO | 5 |
| ESPRESSO | 4 |
| LATTE | 5 |
| HOT TEA | 3 |

(prices include liquor by the drink tax of 15%)

executive chef garrett pittler
beverage director jenelle engleson