



# BRUNCH MENU

SERVED SATURDAY & SUNDAY 11AM TO 2PM

## STARTERS

<b>CW House Salad</b>	Mixed baby greens, teardrop tomato, red onion, lemon vinaigrette <i>add grilled yogurt marinated chicken or garlic-herb marinated spiedino \$5</i>	10
<b>Kale Caesar Salad</b>	lacinato kale, red and white quinoa, classic caesar dressing, grated parmesan, toasted breadcrumbs <i>add grilled yogurt marinated chicken or garlic-herb marinated spiedino \$5</i>	13
<b>Hummus Plate</b>	chickpea salad, za'atar seasoning, house-made pickled vegetables, lavash	12
<b>Yogurt Parfait</b>	low-fat yogurt, mixed berries, granola, & honey	7
<b>Artisanal Cheese Tour</b>	A rotating selection of artisan cheeses from near and far, <i>ask your server for details</i>	15

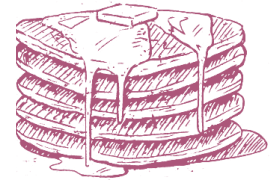
## EGGS

SERVED WITH HOME-STYLE POTATOES OR HOUSE SALAD

<b>Classic</b>	3 eggs any style, choice of toast	10
<b>Frittatas (choice of):</b>		12
	• Mexican Chorizo, potato, & Manchego cheese • Caramelized onion, goat cheese, & rosemary	
<b>Shakshuka</b>	3 eggs baked in smoky tomato sauce, goat cheese & bell peppers served with grilled ciabatta	13

## MAINS

<b>Chicken &amp; Waffles</b>	Crispy Harrison Farms pickle brined chicken leg & thigh, Belgian waffle, whiskey-maple demi glaze	15
<b>Pancakes</b>	3 large pancakes served with real Vermont maple syrup choice of: Original, Fresh Blueberry, or Chocolate chip	12
<b>Lump Crab Cakes Benedict</b>	red onion marmalade, toasted English muffin, citrus hollandaise	16
<b>French Toast</b>	Thick sliced brioche, topped with seasonal fruit compote	12
<b>Brunch Pizza</b>	Diced bacon, caramelized onion, poached potatoes, egg, béchamel sauce	16



## SIDES

<b>Home Style Potatoes</b>	4
<b>Jones Farm Chicken Apple Sausage</b>	5
<b>Jones Farm Pork Sausage Links</b>	4
<b>Jones Farm Sliced Bacon</b>	4
<b>Fresh Fruit Salad</b>	4
<b>Toast with Jelly <i>wheat or white</i></b>	2
<b>Plain Bagel Toasted with Cream Cheese</b>	5

## CITY WINERY BURGER

7oz Painted Hills Farm beef patty, house made "everything" brioche bun, sour pickles  
Add \$1.50 for 1 year aged Windmer cheddar, a fried egg, or Jones Farm smoked bacon

*Served with choice of herbed fresh cut fries or a side salad*

15

## SANDWICHES







served with home-style potatoes or house salad

**Caprese**  
Sliced tomato, fresh buffalo mozzarella, & pesto on ciabatta - *Add sliced prosciutto \$3*  
12

**Cheese Panini**  
2-yr aged Windmer Cheddar, Jones Farm smoked bacon & sliced tomato  
12

**Cold Smoked Norwegian Salmon**  
Whipped cream cheese, red onion, & beefsteak tomato on a toasted bagel  
11

## TAP WINE

							
<b>Sauvignon Blanc 2016</b> Lake County, CA	9	24	--	<b>Malbec 2016</b> Windsor Oak Vineyard, Chalk Hill, Sonoma, CA	12	33	24
<b>Chardonnay 2016</b> Poseidon Carneros, CA	12	33	24	<b>Merlot 2016</b> Napa Valley, CA	13	36	--
<b>Roussanne 2016</b> Alder Springs Vineyard, Mendocino, CA	12	33	24	<b>Cabernet Sauvignon 2016</b> Haystack Ridge Vineyard Lake County, CA	14	39	28
<b>Pinot Noir 2016</b> Carneros Vineyard, Mendocino, CA	12	33	24	--			



5.5 OZ POUR



500 ML CARAFE



GROWLER

## FOR THE WEE ONES

Kids 10 years of age and under

Served with a choice of house cut French fries or fruit salad

<b>Pressed Cheese Panini</b>	2yr aged English cheddar, on brioche	10
<b>PBJ&amp;B Panini</b>	creamy peanut butter, strawberry jelly spread, sliced bananas on brioche	10
<b>Chicken Strips</b>	3 strips of lightly battered & fried all natural chicken breast served with ketchup	10
<b>Pancakes</b>	Choice of original, chocolate chip, or blueberry	10
<b>Waffles</b>	3 wedges of buttermilk waffles topped with mixed berry compote	10

Menu by Executive Chef Andrés Barrera  
January 19, 2018