



# LUNCH

SERVED MONDAY - FRIDAY 11AM TO 2PM

## STARTERS

*available all day*

<b>Imported Italian Burrata</b>	marinated grape tomatoes, fresh basil, toasted ciabatta	15
<b>Hummus Plate</b>	chickpea salad, house-made pickled vegetables, za'atar seasoning, lavash	11
<b>Roasted Beet Soup</b>	red beets, lemon crème fraiche, "drunken" apple gremolata <i>add wine braised short rib \$3</i>	8
<b>Mixed Marinated Olives</b>	Spanish & Italian olives, fresh herbs, dried chile	7



## 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 \$1.50 for 1 year aged Windmer 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>	rosemary-goat cheese / arugula / caramelized onions	16
<b>Margherita</b>	buffalo mozzarella, fresh basil, San Marzano tomato sauce	16
<b>Flatbread of the Day</b>	ask your server for details.	16

## SIDES

House Cut French Fries      Mixed Marinated Olives      Hummus      Mixed Greens

# TAP WINE

By the glass

Wine flights choose 3: \$14



5.5 OZ POUR



500 ML CARAFE



GROWLER TO GO  
(excludes \$5 bottle charge)

SAUVIGNON BLANC 2016 Morgan Station Lake County, California	9	24	--	MERLOT 2016 Napa Valley, California	13	36	26
CHARDONNAY 2016 Poseidon Carneros, California	12	33	24	CABERNET SAUVIGNON 2016 Haystack Peak Vineyards Napa Valley, California	14	39	28
ROUSSANNE 2016 Alder Springs Vineyard Mendocino, California	12	33	24	PINOT NOIR 2016 Carneros, California	12	33	24
				MALBEC 2016 Windsor Oak Vineyard Chalk Hill, Sonoma California	12	33	24

# BOTTLED WINE

by the glass



5.5 OZ POUR



750 ML BOTTLE

Weszei, Langenlois 2015 Kamptal, Austria / Grüner Veltliner	12	48	Tres Sabores Rosé 2016 Napa Valley, California / Zinfandel, Petite Sirah	14	58
I Stefanini, Il Selese 2016 Soave, Veneto, Italy / Garganega	11	42	Juris 2014 Burgenland, Austria / Blaufränkisch	14	58
Day Wines, Vin de Days Blanc 2016 Willamette Valley, Oregon Pinot Blanc, Pinot Gris, Riesling, Müller-Thurgau, Muscat	13	52	Merkin, Chupacabra 2015 Cochise County, Arizona Grenache, Syrah, Mourvèdre	12	48

# ENCORES

**Salted Candy Bar**  
Milk chocolate ganache  
Salted pretzel croquant  
Black fudge sauce  
Almond nougat  
Fudge cake  
10

**Apple Crisp Skillet**  
Cinnamon Apple  
Crispy Oatmeal Topping  
Vanilla Gelato  
10

**Baileys Cheesecake**  
Oreo Crust  
Espresso Tuile  
Sour Cherry Coulis  
10

January 15, 2018

Menu by Executive Chef Andrés Barrera