



LUNCH

STARTERS

available all day

Imported Italian Burrata	marinated grape tomatoes, fresh basil, toasted ciabatta	15
Hummus Plate	chickpea salad, house-made pickled vegetables, za'atar seasoning, warm pita	10
Roasted Beet Soup	red beets, lemon crème fraiche, "drunken" apple gremolata <i>add wine braised short rib \$3</i>	8
Mixed Marinated Olives	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*

CW House	mesclun greens, grape tomato, shaved red onion, herbed goat cheese, red wine vinaigrette	10
Kale Caesar	Lacinato kale, quinoa, creamy garlic dressing, grated parmesan, toasted breadcrumbs	12
Greek Country	baby spinach, olives, feta, red onion, tomato, soft-boiled egg, cucumber, lemon vinaigrette	12

sandwiches *includes choice of side dish*

"Drunken" Falafel Sandwich	wine-soaked garbanzo beans, pickled vegetables, tahini sauce, cabbage salad with pita	12
Chicken Meatball "Gyro"	Harrison Farms ground chicken quarters, sliced tomatoes, pickled red onion, romaine lettuce, tzatziki sauce, olive soil	13
CW Deluxe Burger	Iowa Farms 100% all-natural beef, house made "everything" brioche bun, sour pickles <i>Add \$2.50 for 2 year aged English cheddar or Jones Farm smoked bacon</i>	15
Grilled Salmon Sandwich	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.

Wild Mushroom	sautéed wild mushrooms, crispy sage, goat cheese béchamel	16
Margherita	buffalo mozzarella, fresh basil, San Marzano tomato sauce	16
Sausage Flatbread	Italian pork sausage, house pickled peppers, tomato sauce imported provolone & Caciocavallo cheese,	16
Flatbread of the Day	ask your server for details.	16

SIDES

House Cut French Fries
Sweet Potato Fries

Mixed Marinated Olives
Hummus

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, CA	9	24	--	Merlot 2015 Stagecoach Vineyard, Napa Valley, CA	13	36	--
Chardonnay 2016 Poseidon. Carneros, CA	12	33	24	Syrah 2015 Alder Springs Vineyard, Mendocino, CA	13	36	26
Roussanne 2016 Alder Springs Vineyard, Mendocino, CA	12	33	24	Syrah 2015 Thompson Vineyard, Santa Barbara, CA	13	36	26
Pinot Noir 2015 Alder Springs Vineyard, Mendocino, CA	13	36	26	Cabernet Sauvignon 2015 Obsidian Ridge Vineyard, Lake County, CA	14	39	28
West Loop Red 2015 North Coast, CA	12	33	--	Mystery Cabernet Sauvignon 2015 Rutherford, Napa Valley, CA	16	45	--
Malbec 2015 Windsor Oak Vineyard, Chalk Hill, Sonoma, CA	12	33	24	GUEST TAP Rotating Selection of Rosé	11	30	--

BOTTLED WINE

by the glass



5.5 OZ POUR



750 ML BOTTLE

Weszeli, 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

September 27, 2017

Menu by Executive Chef Andrés Barrera