

# LUNCH MENU

## OPENERS

- 8 **SOUP OF THE DAY**  
*chef's daily creations*
- 12 **HUMMUS PLATTER** v  
*lavash / pickled vegetables / falafel*
- 10 **KALE CAESAR**  
*lacinato kale/red and white quinoa /classic caesar dressing  
shaved parmesan*
- 12 **BABY ROMAINE** veg, gf  
*orange segments / filberts / ricotta salata / lemon vinaigrette*
- 15 **IMPORTED ITALIAN BURRATA** veg  
*marinated tomatoes / basil / toasted ciabatta*
- 15 **HEIRLOOM TOMATO SALAD** v  
*watermelon / cucumber / croutons / balsamic / evoo*
- 14 **CHEESE TOUR** veg  
*a rotating assortment of three cheeses from near & far  
please ask your server about today's selection*

## MAIN ACTS

- 16 **DUKKAH-CRUSTED TOFU** v  
*quinoa tabbouli / sunflower sprouts / tahini sauce*
- 17 **SEARED SALMON** gf  
*potatoes / bacon / tomatoes / mussels / sorrel sauce*
- MP **CHEF'S DAILY PASTA SPECIAL**  
*chef's daily selection*
- 19 **GRILLED HANGER STEAK\***  
*fingerlings / arugula / parsnip puree / sundried tomato / chianti*
- 15 **SHRIMP PO BOY**  
*tomato / lettuce / remoulade*
- 16 **REUBEN SANDWICH**  
*homemade pastrami / sauerkraut / russian dressing / sour pickle*
- 14 **FRIED CHICKEN SANDWICH**  
*spicy tomato jam / provolone piccante / aioli / arugula*
- 15 **CW BURGER\***  
*lettuce / tomato / pickles / homemade "everything" bun*
- 17 **MOROCCAN SPICED LAMB BURGER**  
*blue cheese / crispy onions / spicy aioli / house-made rosemary bun*

## SIDES

- 8 **ROASTED SHISHITO PEPPERS** v  
*lemon / togarashi*
- 7 **FRIED BRUSSEL SPROUTS** veg  
*molasses vinaigrette / feta*
- 9 **ROASTED HEIRLOOM CARROTS** v  
*agave / coriander / hazelnuts*
- 6 **MARINATED OLIVES** v  
*peppers / garlic / citrus*
- 7 **FRESH HAND-CUT FRIES** v  
*fresh herbs / ketchup*

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Please mention any food allergies to your server before ordering.

JAN 18 EXECUTIVE CHEF: MICHAEL JEANTY

ASK YOUR SERVER TO  
TRY A FLIGHT OF OUR WINE ON TAP!



## CITY WINERY TAP WINES

STRAIGHT FROM THE CELLAR:  
NO BOTTLES, NO LABELS,  
NO CORKS, LOW SULFITES

When the wine is ready, David Lecomte, City Winery's head winemaker, puts the finished wine into stainless steel kegs so it's ready for your glass. After every pour, our tap system preserves the wine with a thin layer of argon gas, keeping every pour fresh with no waste. All tap wines are unfiltered, unfiltered and low sulfites, basically it is straight from the barrel.

We offer OVER 1100 international wines by the bottle - Ask to see the full list!

## WINES ON TAP

### SOHOVIGNON BLANC 2016

Windrem Vineyard, Lake County, CA  
\$11 per glass \$30 per carafe

### CHARDONNAY 2016

Scopus Vineyard, Sonoma, CA  
\$14 per glass \$39 per carafe

### RIESLING 2016

Uva Blanca Vineyard, Finger Lakes, NY  
\$12 per glass \$33 per carafe

### ROUSSANNE 2016

Alder Springs Vineyard, Mendocino, CA  
\$13 per glass \$36 per carafe

### DOMAINE DE LA PATIENCE ROSE OF GRENACHE & SYRAH

France, (Organic), GUEST WINE  
\$12 per glass \$33 per carafe

### PINOT NOIR 2016

Alder Springs Vineyard, Mendocino, CA  
\$13 per glass \$36 per carafe

### SYRAH 2015

Alder Springs Vineyard, Mendocino, CA  
\$14 per glass \$39 per carafe

### MERLOT 2014

Stagecoach Vineyard, Atlas Peak, CA  
\$15 per glass \$42 per carafe

### PETIT VERDOT 2015

Windsor Oaks Vineyard, Chalk Hill, CA  
\$13 per glass \$36 per carafe

### MERITAGE 2015

North Coast, CA  
\$14 per glass \$39 per carafe

### CABERNET SAUVIGNON 2015

Obsidian Ridge Vineyard, Red Hills, CA  
\$15 per glass \$42 per carafe

## BEER SELECTIONS

- 7 Narragansett 5% | IBU: 12  
8 Goldstar Lager 4.9% | IBU: 28  
9 Cigar City Jai Alai IPA 7.5% | IBU: 70  
8 Two Roads Espresso Cold Brew Stout 6.5% | IBU: 35  
9 Downeast Unfiltered Cider 5.1% | IBU: 3  
8 Peak Organic Sweet Tarts 4.6% | IBU: 0  
8 Clausthaler 0% | IBU: 0

## DRAFT BEER

- 9 Lagunitas IPA 6.2% | IBU: 46  
9 Ommegang Rare Vos Amber Ale 6.5% | IBU: 21



## CITY WINERY RETAIL WINE

Take A Bottle Home with You!

### CITY WINERY SPARKLING

- \$49** **BLANC DE BLANCS SPARKLING '12** North Fork of Long Island, NY  
(kosher)

### CITY WINERY WHITE

- \$18** **SOHOVIGNON BLANC '16**  
Windrem Vineyard, Lake County, CA (organic)
- \$28** **RESERVE CHARDONNAY '16**  
Scopus Vineyard, Sonoma County, CA  
**DOUBLE GOLD WINE INSTITUTE**
- \$22** **RIESLING VIN DE GLACIERE '15**  
Finger Lakes, NY (Sweet Wine)

### CITY WINERY RED

- \$28** **SPRING ST. PINOT NOIR '16** Russian River Valley, CA
- \$36** **RESERVE PINOT NOIR '13** Bien Nacido Vineyard, Santa Maria, CA  
**92 POINTS - WINE ENTHUSIAST, 91 POINTS -  
WORLD WINE CHAMPIONSHIPS**
- \$36** **RESERVE PINOT NOIR '13** Alder Springs Vineyard, Mendocino, CA
- \$36** **RESERVE PINOT NOIR '14** Hyland Vineyard, Willamette Valley, OR
- \$37** **COVFEFE PINOT NOIR '15** Alder Springs Vineyard, Mendocino, CA
- \$36** **DEEP ROOTS PETIT VERDOT '13** Windsor Oaks, Chalk Hill, CA (kosher)  
**#3 BEST - JEWISH WEEK JOURNAL 2017 TASTING**
- \$36** **BLOOMING BUD SYRAH '12** Alder Springs Vineyard,  
Mendocino, CA (kosher)
- \$38** **SYRAH '15** Alder Springs Vineyard, Mendocino, CA
- \$44** **WISEMAN CABERNET SAUVIGNON '12**  
Haystack Peak Vineyard, Atlas Peak, CA (kosher)
- \$44** **RESERVE CABERNET SAUVIGNON '14**  
Haystack Peak Vineyard, Atlas Peak, CA
- \$25** **CHAZAK KOSHER PORT NV** California (Sweet Wine)

LUNCH

