



LUNCH

STARTERS

available all day

New World Cheese Tour	handcrafted artisanal cheeses from across America	12
Charcuterie Tour	artisan-made cured meats, made from heritage Berkshire pigs and humanely raised cows	13
Imported Italian Burrata	marinated grape tomatoes, fresh basil, toasted ciabatta	12
Dipping Flight	hummus, baba ghanouj, beet-feta dip, served with warm pita	12
Soup of the Day	ask your server for today's fresh selection	7
Mixed Marinated Olives		5



ENTREES



served 11 am–2 pm

salads *add chicken or falafel: \$4*

CW House	mesclun greens, grape tomato, shaved red onion, herbed goat cheese, red wine vinaigrette	10
Caesar	romaine hearts, parmesan cheese, toasted croutons, boquerones, creamy roasted-garlic dressing	10
Spinach	sliced apples, blue cheese, toasted pecans, house-made buttermilk dressing	12
Greek Country	baby spinach, olives, feta, red onion, tomato, soft-boiled egg, cucumber, lemon vinaigrette	11
Wall Dorf	hydroponic bibb lettuce, jicama, apples, toasted hazelnuts, hazelnut-honey vinaigrette	11

sandwiches *includes choice of one side*

Baked Harrison Farms Chicken Breast	apple-radish salad, butternut squash & grainy mustard on pumpernickel	10
Cornmeal-Crusted Great Lakes Whitefish	tomato, fennel-cucumber salad & preserved lemon aioli on ciabatta	12
"Drunken" Falafel Sandwich	wine-soaked garbanzo beans, pickled vegetables, tahini sauce & cabbage salad with pita	10
CW Deluxe Burger	7 ounces of 14-day dry-aged, prime-cut, triple-blend beef served on house-made toasted everything brioche bun <i>+\$2 for cheese</i>	12
Grilled Merguez	house-made spicy lamb sausage, grilled onions, chimichurri sauce with French bread roll	11

flatbreads *available all day*

The only flatbread in Chicago made with wine lees from the barrels in our winery. Please allow at least 15 minutes for preparation.

Wild Mushroom	sautéed wild mushrooms, crispy sage, goat cheese béchamel	14
Margherita	buffalo mozzarella, fresh basil, San Marzano tomato sauce	13
Sausage Flatbread	Italian pork sausage, house pickled peppers, imported provolone & asiago cheese, tomato sauce	13

SIDES

Available all day

Herbed Fingerling Fries	4
Sweet Potato Fries	4
Mixed Marinated Olives	5
Hummus, Baba Ghanouj or Beet-Feta Dip, Served with Warm Pita	5

WINE GROWLERS

Wine growler \$25

Choose from any of our wines on tap

Growler refill

Free with \$50 lunch purchase when you return

Refill to go \$15

TAP WINE

By the glass

Wine flights choose 3: \$14



5.5 OZ POUR



500 ML CARAFE



GROWLER TO GO
(does not include \$5
one-time bottle charge)

Sauvignon Blanc 2014 "Morgan Station" Windrem Vineyard Lake County, California	11	30	--	Merlot 2013 Stagecoach Vineyard Napa Valley, California	13	36	26
Chardonnay 2014 "Elevated" Scopus Vineyard Russian River Valley, California	10	27	--	Cabernet Sauvignon 2013 North Coast, California	14	39	28
Pinot Noir Rosé 2014 "Pilsen Pink" Napa Valley, California	11	33	--	Syrah 2013 Thompson Vineyard Santa Barbara, California	13	36	25
Pinot Noir 2014 Ahollinger Vineyard Carneros, California	14	39	25	Syrah 2013 Alder Springs Vineyard Mendocino, California	13	36	25
Pinot Noir 2013 Hyland Vineyard Willamette Valley, Oregon	14	39	25	West Loop Red 2013 California	12	33	--
				3 Amigos 2013 California & Mendoza, Argentina	12	33	--

BOTTLED WINE

by the glass



5.5 OZ POUR



750 ML BOTTLE

Illinois Sparkling Co Brut NV Peru, Illinois	13	76	Ameztoi Rubentis Rosado 2014 Getariako, Txakolina, Spain	13	50
Iona Sauvignon Blanc 2014 Elgin, South Africa	11	45	Bernabeleva Garnacha 2013 Madrid, Spain	10	44
Groundwork Grenache Blanc 2014 Central Coast, California	12	44	Alma Negra 'Cuvée M' Malbec '12 Mendoza, Argentina	14	55

DESSERT

available all day

Peach Ginger Semi-Freddo	black sesame cake, green tea vanilla sauce, sesame tuile, crystalized ginger	7
The Frozen Flight <i>gf</i>	chocolate covered cheesecake pop, sangria granita, chai spiced pistachio gelato-wich, orange sauce	7
Millette	mixed fruit compote, vanilla pastry cream, pie crust, salted oat crumble	7

Ask your server about our daily gelato and sorbet selections

July 3, 2015

Menu by Executive Chef Andrés Barrera and Pastry Chef Angelica Rangel