

# A COMFORT AND DELIGHT

## DINNER

### SMALL PLATES

**FLASH FRIED CALAMARI\*** 13  
sesame salt, sambal-yuzu aioli

**CHICKPEA HUMMUS** 9  
grilled pita and pickled house vegetables

**STEAMED MAINE MUSSELS\*** 14  
smoky tomato basil pesto broth, sourdough

**SHRIMP EN BRIQUE\*** 12  
brown butter yuzu avocado, roasted citrus aioli

**AHI TUNA TARTARE\*** 14  
pickled foraged mushrooms, potato gaufrette, horseradish gel

**SCALLOPS & CRISPY PORK BELLY\*** 14  
kohlrabi purée, poached apple, hazelnut, watercress, spiced jus

**CHARRED OCTOPUS\*** 14  
romesco, duck fat fingerling potatoes, roasted cauliflower, kalamata

### Artisan Charcuterie & Cheese Board

**FULL BOARD**  
(3 meats, 4 cheeses)  
**\$32**

or order a la carte

#### CHARCUTERIE

prosciutto di parma.....5  
felino salami.....5  
spicy coppa.....5

#### CHEESE

sweetgrass dairy green hill brie.....5  
cypress grove humboldt fog.....6  
carpuela manchego 9 month (raw)\*..5  
point Reyes original blue.....5

### SOUPS & SALADS



**SOUP DU JOUR** seasonal garnish..... 8  
**COUNTRY SALAD\*** roma tomato, cucumber, bell pepper, red onion, kalamata, feta, red wine oregano vinaigrette..... 10  
**KALE SALAD\*** mandarin orange dressing, crystallized ginger, feta, local radish..... 8  
**HOUSE CAESAR** parmesan, croutons..... 8

### ENTRÉES

**SHRIMP & GRITS\*** sherry cream sauce, roasted red pepper, bacon, mushroom.....24  
**CHARRED SALMON\*** boulangère potatoes, sautéed purple cabbage, dijon butter.....26  
**CHILEAN SEA BASS\*** orange miso, pickled shitake, charred baby bok choy.....34  
**SEAFOOD PASTA\*** scallops, shrimp, mussels, handmade fettuccine, lobster broth.....29  
**ROASTED CHICKEN\*** whipped potatoes, carrots, green beans, grilled lemon, natural jus.....22  
**CRISPY PORK SHANK\*** cheese polenta, spinach, pickled shallots, sweet soy.....25  
**BLACK & BLUE BURGER\*** black angus beef, blue cheese butter, tomato jam, arugula (gluten free buns available).....15  
**GUINNESS BRAISED BRISKET\*** whipped potatoes, carrots, green beans, horseradish crème fraîche.....24  
**7OZ GRILLED LAMB LOIN\*** piperade, chick pea purée, cilantro chimichurri.....27  
**BUTCHER'S CUT\*** chef's choice.....mkt  
**14oz STEAK DELMONICO\*** roasted shallots, watercress, natural jus.....38  
add port wine blue cheese butter ... 5

### ENTRÉE SALADS

**SEARED AHI TUNA SALAD\*** shaved jalapeno, ginger, radish, avocado, soy ginger vinaigrette.....23  
**MAINE LOBSTER COBB\*** bacon, egg, blue cheese, avocado, pickled shallots, creamy herb dressing.....26

### SIDES

**TRUFFLE MAC AND CHEESE**..... 8  
**LOBSTER MAC AND CHEESE**.....15  
**CRISPY TORN POTATOES W/PARMESAN**..... 6  
**PARMESAN TRUFFLE FRIES**..... 7  
**CREAMED SPINACH**..... 8  
**HAZELNUT DUKKAH ROASTED CARROTS\***..... 7  
**LEMON GARLIC HARICOT VERTS\***..... 7  
**SEASONAL VEGETABLES**..... 7

Gluten Free Option    = Paces & Vine Signature Dishes    20% Gratuity Added To Parties of 8 or More  
\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

instagram: @pacesandvine

1/11/19

Executive Chef:

*Matt Rainey*

## WINE

glass / bottle / flight

### SPARKLING

Lovo Prosecco, <i>glera, veneto, italy</i> .....	10 / 40
Laurent-Perrier Champagne, "la cuvee," brut nv, champagne, france.....	18 / 72
Sophora Sparkling Rosé, <i>pinot noir/chardonnay, new zealand</i> .....	11 / 44

### WHITE

Montasolo Pinot Grigio, <i>veneto, italy</i> .....	9 / 36 / 5
Giordano Lombardo Gavi di Gavi, <i>cortese, piedmont, italy</i> .....	12 / 48 / 6
Giesen Sauvignon Blanc, <i>marlborough, new zealand</i> .....	9 / 36 / 5
Henri Bourgeois Sancerre "Les Baronnes" <i>sauvignon blanc, loire, france</i> .....	15 / 60 / 8
Jean-Marc Brocard "Kimmeridgien" Chardonnay, <i>burgundy, france</i> .....	10 / 40 / 5
Rodney Strong Chalk Hill Chardonnay, <i>sonoma county, california</i> .....	11 / 44 / 6
Beringer Luminus Chardonnay, <i>oak knoll district, napa valley, california</i> .....	15 / 60 / 8

### ROSE

Castel des Maures, <i>grenache/cinsault, cotes de provence, france</i> .....	12 / 48 / 6
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### RED

Eric Chevalier Cabernet Franc, <i>loire, france</i> .....	11 / 44 / 6
Maison Roche de Bellene Bourgogne, <i>pinot noir, burgundy, france</i> .....	14 / 56 / 7
Sean Minor Pinot Noir, <i>central coast, california</i> .....	11 / 44 / 6
Anne Amie Pinot Noir, "two estates," <i>willamette valley, oregon</i> .....	15 / 60 / 8
Andeluna 1300 Malbec, <i>uco valley, mendoza, argentina</i> .....	10 / 40 / 5
Mazzei Ser Lapo Chianti Classico Riserva, <i>sangiovese blend, tuscany</i> .....	12 / 48 / 6
Yllera Tempranillo, <i>castilla y león, spain</i> .....	10 / 40 / 5
Seven Falls Merlot, <i>wahlake slope, washington</i> .....	11 / 44 / 6
Brotte Cotes du Rhone Cairanne, <i>grenache blend, rhone, france</i> .....	12 / 48 / 6
Paolo Scavino Langhe Nebbiolo, <i>piedmont, italy</i> .....	15 / 60 / 8
Ulises Vladez Zinfandel, <i>botticelli vineyard, rockpile, sonoma, california</i> .....	12 / 48 / 6
Forgeron Cabernet Sauvignon, <i>walla walla valley, washington</i> .....	11 / 44 / 6
Quilt Cabernet Sauvignon, <i>napa valley, california</i> .....	15 / 60 / 8
Madrigal Cabernet Sauvignon, <i>napa valley, california</i> .....	16 / 64 / 8
Mollydooker Blue Eyed Boy Shiraz, <i>mclaren vale, australia</i> .....	15 / 60 / 8

## PREMIUM POURS

### Domaine Bart Marsannay "Les Echezots" 2014

21/glass . . . 84/bottle - pinot noir, burgundy, france

### Revana Cabernet Sauvignon "Terroir Series" 2013

25/glass . . . 100/bottle - napa valley, california

### SWEET & FORTIFIED

Spreitzer Riesling 101, <i>rheingau, germany</i> .....	12 / 48 / 6
La Fleur d'Or Sauternes, <i>bordeaux, france</i> .....	10
Smith Woodhouse "Lodge Reserve" Port, <i>portugal</i> .....	8
Grahams Grahams 20 Year Tawny Port, <i>portugal</i> .....	12
Lustau Pedro Ximénez Sherry San Emilio, <i>jerez, spain</i> .....	9

## BEER

### DRAUGHT

Stella Artois euro pale lager, 4.8%, <i>leuven, belgium</i> .....	7
Southbound Scattered Sun witbier, 5.2%, <i>savannah, ga</i> .....	7
Sweetwater 420 extra pale ale, 5.7%, <i>atlanta, ga</i> .....	7
Creature Comforts Seasonal, <i>athens, ga</i> .....	8
Scofflaw Basement IPA, 7.5%, <i>atlanta, ga</i> .....	8
Left Hand Milk Stout Nitro american milk stout 6%, <i>longmont, co</i> .....	8

### BOTTLES

Wicked Weed Pernicious IPA, <i>abv 7.3%, asheville, nc</i> .....	8
Boulevard The Calling Imperial IPA, <i>abv 8.5%, kansas city, mo</i> .....	8
Becks Non-Alcoholic, <i>malt beverage, abv 0.2%, bremen, germany</i> .....	5

### CANS

Scofflaw Hooligan IPA <i>abv 7%, atlanta, ga</i> .....	7
Orpheus Transmigration of Souls Double IPA <i>abv 10%, atlanta, ga</i> .....	8

### CIDER

Treehorn Dry Cider, <i>gluten free, abv 5.9%, atlanta, ga</i> .....	7
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## COCKTAILS

### Winter Sangria 10

spanish red wine, orange vodka, fruit, st. elizabeth's allspice dram

### Flannel Tai 12

rum bar rum, rivulet pecan, orgeat, lime, pierre ferrand dry curaçao

### The Grantham 11

old forester bourbon, rosemary, earl grey simple, lemon, laphroig spritz, fruit & herb ice cube

### House Old Fashioned 11

sazerac rye, black walnut bitters

### Fig and Flower 10

fig & fennel infused vodka, st. germain elderflower liquor, lemon

### Ginger Margarita 11

arrette tequila, combier liqueur d'orange, ginger, lime

### Paces 75 10

gin, lemon juice, sparkling wine, hibiscus

## AFTER DINNER

### Café Paces 8

baileys, kahlua, latte

### Cinnamon Toasty 9

cinnamon toast crunch cereal milk, aged rum, crater lake hazelnut-espresso vodka

### Toasted Mocha 8

kahlua, amaretto, hot chocolate