

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

CRISPY SHRIMP* 12
crepes, basil, brown butter yuzu avocado, citrus aioli

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

SCALLOPS & 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 brie5
cypress grove humboldt fog6
carpuela manchego 9 month (raw)*.. 5
point reyes original blue5

SOUPS & SALADS

**LOBSTER
BISQUE**
crème fraîche
12

SOUP DU JOUR seasonal garnish..... mkt
COUNTRY VEGETABLE 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

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
CAJUN SHRIMP & GRITS* fresh tomato, cajun butter, stone ground grits 24
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
7oz GRILLED LAMB LOIN* petite carrots, cipollini onion, peas, celery root purée, olive jus 27
BUTCHER'S CUT* chef's choice mkt
6oz HANGER STEAK FRITES* chimichurri, french fries 24

GUINNESS BRAISED BRISKET* whipped potatoes, carrots, green beans, horseradish crème fraiche..... 24

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	CREAMED SPINACH 8
LOBSTER MAC AND CHEESE15	HAZELNUT DUKKAH ROASTED CARROTS* 7
CRISPY TORN POTATOES W/PARMESAN 6	LEMON GARLIC HARICOT VERTS* 7
PARMESAN TRUFFLE FRIES 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

WINE

glass / bottle / flight

SPARKLING

Lovo Prosecco, <i>glera, veneto, italy</i>	10 / 40
Laurent-Perrier Champagne, "la cuvee," <i>brut nv, champagne, france</i>	18 / 72
Lucien Albrecht Cremant d'Alsace Brut Rosé, <i>pinot noir, alsace, france</i>	12 / 48

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 <i>sauvignon blanc, loire, france (organic)</i>	15 / 60 / 8
Brocard "Kimmeridgien" Chardonnay, <i>burgundy, france (sustainable)</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>	11 / 48 / 6
Foncalieu Piquepoul, <i>languedoc, france</i>	12 / 48 / 6
Chateau des Annibals, <i>grenache/syrah/cinsault, provence, france (organic)</i>	15 / 60 / 8

RED

Maison Roche de Bellene Bourgogne, <i>pinot noir, burgundy, france</i>	14 / 56 / 7
Sean Minor Pinot Noir, <i>central coast, california (sustainable, vegan)</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
Brotte Cotes du Rhone "Laudun" <i>grenache blend, rhone, france</i>	12 / 48 / 6
Ulises Valdez Zinfandel, <i>botticelli vineyard, rockpile, sonoma, california</i>	12 / 48 / 6
Seven Falls Merlot, <i>wahlake slope, washington</i>	9 / 36 / 5
Chateau Bonnin Lussac Saint-Emilion Merlot, <i>bordeaux, france</i>	14 / 56 / 7
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

SWEET & FORTIFIED

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

BOTTLES

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

Wicked Weed Pernicious IPA, <i>abv 7.3%, asheville, nc</i>	7
Currahee Frankenstark, <i>belgian style golden ale 8.2%, franklin, nc</i>	7
Orpheus Transmigration of Souls Double IPA <i>abv 10%, atlanta, ga</i>	8

CIDER

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

Spring Sangria 10

white and red wine, brandy, berries,
pineapple, grapefruit

Paces 75 10

gin, lemon juice, sparkling wine,
hibiscus

Junipero & Tonic 11

junipero gin, elderflower tonic

Tarragon Lannister 10

honeysuckle vodka, grapefruit,
lemon, tarragon syrup

Fig and Flower 10

fig & fennel infused vodka,
elderflower liquor, lemon

Ginger Margarita 11

tequila, liqueur d'orange,
ginger, lime

Noble Dove 13

mezcal, agricole rum, cane syrup,
grapefruit, lime, cardamom bitters

The Grantham #2 12

blended scotch, peated scotch,
rosemary, earl grey, lime,
apple brandy

Spring Old Fashioned 11

double rye whiskey, honey, orange &
peychaud's bitters, citrus peel

AFTER DINNER

Café Paces 8

baileys, kahlua, latte

Toasted Mocha 8

kahlua, amaretto, hot chocolate