

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)  
**\$34**

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.....	mkt
TOMATO BASIL SOUP ☞ crème fraîche, basil oil, parmesan.....	7
COUNTRY VEGETABLE SALAD ☞ tomato, cucumber, bell pepper, onion, kalamata, feta, 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.....	36
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.....	23
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 fraîche.....	24

ENTRÉE SALADS

☞ SEARED AHI TUNA SALAD* shaved jalapeno, ginger, radish, avocado, soy ginger vinaigrette.....	24
☞ MAINE LOBSTER COBB* ☞ bacon, egg, blue cheese, avocado, pickled shallots, creamy herb dressing.....	26

SIDES

TRUFFLE MAC AND CHEESE.....	8	CREAMED SPINACH.....	8
CRISPY TORN POTATOES W/PARMESAN.....	6	HAZELNUT DUKKAH ROASTED CARROTS ☞.....	7
PARMESAN TRUFFLE FRIES.....	7	LEMON GARLIC HARICOT VERTS ☞.....	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
Champagne Lallier, "grande reserve" grand cru, brut nv, champagne, france .....	16 / 64
Lucien Albrecht Cremant d'Alsace Brut Rosé, pinot noir, alsace, france .....	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
Mustiguillo Mestizaje <i>merseguara/viognier/malvasia, spain (organic)</i> .....	12 / 48 / 6
Fess Parker Marcella's White <i>grenache blanc/viognier, santa barbara, california</i> .....	12 / 48 / 6
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
Long Meadow Ranch, <i>rosé of pinot noir, anderson valley, california (organic)</i> .....	15 / 60 / 8

### RED

Joseph Faiveley 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 I300 Malbec, <i>uco valley, mendoza, argentina</i> .....	10 / 40 / 5
Mazzei Ser Lapo Chianti Classico Riserva, <i>sangiovese blend, tuscan</i> .....	12 / 48 / 6
André Brunel Côtes du Rhône, <i>grenache/cinsault/syrah, rhone, france</i> .....	11 / 44 / 6
Azul y Garanza Tempranillo, <i>navarra, spain (IL, organic)</i> .....	11 / 55 / 6
Chateau Bonnin Lussac Saint-Emilion (Merlot), <i>bordeaux, france</i> .....	14 / 56 / 7
Seven Falls Merlot, <i>wahlake slope, washington</i> .....	9 / 36 / 5
Ulises Valdez 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
Revana Cabernet Sauvignon, "terroir series," <i>napa valley, california</i> .....	25 / 100 / 13
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 Tropicalia IPA, <i>6.6% athens, ga</i> .....	8
Scofflaw POG 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

### Summer Sangria 10

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

### Paces 75 11

gin, lemon juice, sparkling wine,  
hibiscus

### Junipero & Tonic 11

junipero gin, elderflower tonic

### Tarragon Lannister 10

honeysuckle vodka, grapefruit,  
lemon, tarragon syrup

### The Pink Panther 11

strawberry infused vodka, basil,  
lemon, peppercorn

### Ginger Margarita 11

tequila, liqueur d'orange,  
ginger, lime

### Smoke On The Water 12

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

### The Grantham 11

bourbon, rosemary, earl grey simple,  
lemon, laphroig spritz, big cube

### House Barrel-Aged Old Fashioned 12

rye whiskey, almond vanilla rooibos  
tea syrup, orange bitters

## AFTER DINNER

### Café Paces 8

baileys, kahlua, latte

### Girl Scout Cookie 9

crème de cacao, crème de menthe,  
frangelico, cream

### Toasted Mocha 8

kahlua, amaretto, hot chocolate