

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 POKE* 14
avocado, cucumber, ponzu, black sesame, nori, crispy wontons

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..... 9

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, marinara, seafood 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

GRILLED LAMB LOIN*☞ 7oz lamb loin, carrots, cipollini onion, peas, celery root purée, olive jus..... 27

BUTCHER'S CUT* chef's choice..... mkt

STEAK FRITES* 6oz ny strip, chimichurri sauce, parmesan truffle fries..... 25

☞ **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

SPARKLING

glass / bottle / flight

PROSECCO: Iovo, <i>glera, veneto, italy</i>	10 / 40
CHAMPAGNE: Lallier Grande Reserve <i>grand cru, brut nv, champagne, france</i>	16 / 64
ROSÉ: Lucien Albrecht Cremant d'Alsace Brut, <i>pinot noir, alsace, france</i>	12 / 48

WHITE

PINOT GRIGIO: Montasolo, <i>veneto, italy</i>	9 / 36 / 5
CRISP ITALIAN: Giordano Lombardo Gavi di Gavi, <i>cortese, piedmont, italy</i>	12 / 48 / 6
SAUVIGNON BLANC (NEW ZEALAND): Giesen, <i>marlborough, new zealand</i>	9 / 36 / 5
SAUVIGNON BLANC (SANCERRE): Henri Bourgeois, <i>loire, france (organic)</i>	15 / 60 / 8
FLORAL WHITE: Mustiguillo Mestizaje <i>viognier blend, spain (organic)</i>	12 / 48 / 6
UNIQUE WHITE: Fess Parker Marcella's, <i>grenache blanc blend, santa barbara, ca</i>	12 / 48 / 6
CHARDONNAY (UNOAKED): Brocard "Kimmeridgien," <i>burgundy, france</i>	10 / 40 / 5
CHARDONNAY (OAKED): Rodney Strong Chalk Hill, <i>sonoma county, ca</i>	11 / 44 / 6
CHARDONNAY (OAKED): Beringer Luminus, <i>oak knoll district, napa valley, ca</i>	15 / 60 / 8

ROSE

PROVENÇAL ROSÉ: Castel des Maures, <i>grenache/cinsault, france</i>	11 / 48 / 6
UNIQUE ROSÉ: Foncalieu Piquepoul, <i>languedoc, france</i>	12 / 48 / 6
PINOT ROSÉ: Long Meadow Ranch, <i>anderson valley, ca (organic)</i>	15 / 60 / 8

RED

PINOT NOIR (BURGUNDY): Faiveley Bourgogne, <i>pinot noir, burgundy, france</i>	14 / 56 / 7
PINOT NOIR (CALIFORNIA): Sean Minor, <i>central coast, ca (sustainable)</i>	11 / 44 / 6
PINOT NOIR (OREGON): Anne Amie "two estates," <i>willamette valley, or</i>	15 / 60 / 8
MALBEC: Andeluna 1300, <i>uco valley, mendoza, argentina</i>	10 / 40 / 5
ITALIAN: Mazzei Ser Lapo Chianti Classico Rsva, <i>sangiovese blend, tuscan</i>	12 / 48 / 6
FRENCH BLEND: Brunel Côtes du Rhône, <i>grenache blend, rhone, france</i>	11 / 44 / 6
SPANISH: Azul y Garanza Tempranillo, <i>navarra, spain (IL, organic)</i>	11 / 55 / 6
BORDEAUX: Chateau Bonnin Lussac Saint-Emilion, <i>bordeaux, france</i>	14 / 56 / 7
MERLOT: Seven Falls, <i>wahlake slope, washington</i>	9 / 36 / 5
ZINFANDEL: Ulises Valdez, <i>botticelli vineyard, rockpile, sonoma, ca</i>	12 / 48 / 6
CABERNET SAUVIGNON (WASHINGTON): Forgeron, <i>walla walla valley, wa</i>	11 / 44 / 6
CABERNET (NAPA MODERN): Quilt, <i>napa valley, ca</i>	15 / 60 / 8
CABERNET (NAPA CLASSIC): Madrigal, <i>napa valley, ca</i>	16 / 64 / 8
CABERNET (NAPA TOP SHELF): Revana, "terroir series," <i>napa valley, ca</i>	25 / 100 / 13
SHIRAZ: Mollydooker Blue Eyed Boy, <i>mclaren vale, australia</i>	15 / 60 / 8

SWEET & FORTIFIED

RIESLING: Spreitzer, <i>rheingau, germany</i>	12 / 48 / 6
SAUTERNES: La Fleur d'Or, <i>bordeaux, france</i>	10
RUBY PORT: Smith Woodhouse "Lodge Reserve," <i>portugal</i>	8
TAWNY PORT (20 YEAR): Graham's 20, <i>portugal</i>	12
SWEET SHERRY: Lustau Pedro Ximénez 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>8.5%, kansas city, mo</i>	8
Becks Non-Alcoholic malt beverage, <i>0.2%, breman, germany</i>	5

CANS

Westbrook Gose <i>4%, mount pleasant, sc</i>	7
Wicked Weed Pernicious IPA <i>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>10%, atlanta, ga</i>	8

CIDER

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

Summer Sangria 10

spanish white wine, brandy, berries,
pineapple, green apple

Paces 75 11

gin, lemon juice, sparkling wine,
hibiscus

Junipero & Tonic 11

junipero gin, elderflower tonic

Tarragon Lannister 10

honey-suckle 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