

DINNER

SMALL PLATES

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

**RISOTTO ARANCINI** 8  
mozzarella, saffron risotto, san marzano tomatoes, panko, pecorino

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

**COCONUT SHRIMP\*** 14  
mango chutney, tempura, lemon oil

**AHI TUNA POKE\*** 14  
chopped ahi tuna, black sesame, avocado, ponzu, nori, cilantro-garlic mayo, wonton chips

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

**CHARRED OCTOPUS\*** 16  
cucumber salad, olive crouton, harissa vinaigrette, citrus crème

**BELGIAN ENDIVE & GRANNY SMITH APPLE SALAD** ☞ 11  
frisée, radicchio, candied pecans, blue cheese, mandarin

☞ **KALE SALAD** ☞ 8  
mandarin orange dressing, crystallized ginger, feta, local radish

**HOUSE CAESAR** 8  
parmesan, croutons

**TOMATO BASIL SOUP** ☞ 7  
crème fraîche, basil oil, parmesan

**LOBSTER  
MAC & CHEESE**  
16

*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**

(cow's milk)  
sweetgrass dairy green hill brie .....5  
(goat's milk)  
cypress grove humboldt fog .....6  
(raw sheep's milk)\*  
carpuela manchego 9 month .....5  
(cow's milk)  
point reyes original blue .....5

(cheeses served with roasted grapes,  
charcuterie served with grainy mustard)

ENTRÉES

- ☞ **GUINNESS BRAISED BRISKET\*** whipped potatoes, carrots, green beans, horseradish crème fraîche.....24
- ☞ **CHARRED SALMON\*** ☞ boulangère potatoes, sautéed purple cabbage, dijon butter .....26
- MARKET FISH\*** herbed cheese soufflé, seasonal vegetables, lemon nage .....mkt
- CRISPY PORK SHANK\*** cheese polenta, spinach, pickled shallots, DAM sauce.....24
- SEAFOOD PASTA\*** scallops, shrimp, mussels, handmade fettuccine, lobster broth .....28
- ☞ **SHRIMP & GRITS\*** sherry cream sauce, roasted red pepper, bacon, mushroom .....24
- ROASTED CHICKEN\*** ☞ whipped potatoes, carrots, green beans, caramelized onions, grilled lemon, natural jus .....21
- 7OZ GRILLED LAMB LOIN\*** ☞ curried cauliflower purée, grilled broccolini, curry oil .....27
- CHEESEBURGER\*** sharp cheddar cheese, house-made pickles, special sauce (gluten free buns available) .....15
- PETITE FILET STEAK\*** ☞ broccoli rabe, cauliflower purée, crispy shallots, truffle vinaigrette .....32  
add 2oz jumbo lump crab . . . \$12

ENTRÉE SALADS

- ☞ **SEARED AHI TUNA SALAD\*** shaved jalapeno, ginger, radish, avocado, soy ginger vinaigrette .....22
- CHICKEN ENDIVE SALAD\*** ☞ grilled pesto chicken, granny smith apple, pecans, blue cheese, mandarin .....21
- ☞ **MAINE LOBSTER COBB\*** ☞ bacon, egg, blue cheese, avocado, pickled shallots, creamy herb dressing .....26

SIDES

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| <p><b>TRUFFLE MAC AND CHEESE</b>..... 8</p> <p><b>GARLIC BROCCOLI RABE</b> ..... 7</p> <p><b>CRISPY TORN POTATOES W/PARMESAN</b>..... 6</p> | <p><b>HERBED CHEESE SOUFFLÉ</b> .....7</p> <p><b>ROASTED BRUSSELS SPROUTS</b>☞..... 7</p> <p><b>PARMESAN TRUFFLE FRIES</b> ..... 7</p> |
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☞ Gluten Free Option      ☞ = Paces & Vine Signature Dishes

\*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, <i>"la cuvee," brut nv, champagne, france</i> .....	18 / 72
Sophora Sparkling Rosé, <i>pinot noir/chardonnay, new zealand</i> .....	11 / 44
Famiglia Carafoli Lambrusco, <i>sweet sparkling red, modena, italy</i> .....	10 / 40

### 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
Trione Sauvignon Blanc, <i>russian river valley, sonoma, california</i> .....	13 / 52 / 7
Henri Bourgeois Sancerre "Les Baronnes" <i>sauvignon blanc, loire, france</i> .....	15 / 60 / 8
Jean-Luc Colombo Cotes du Rhone Blanc La Redonne, <i>rhone, france</i> .....	13 / 52 / 7
Jean-Marc Brocard "Kimmeridgien" <i>chardonnay, burgundy, france</i> .....	10 / 40 / 5
Rodney Strong Chalk Hill Chardonnay, <i>sonoma county, california</i> .....	11 / 44 / 6
Hartford Court Chardonnay, <i>russian river valley, sonoma, 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

Maison Roche de Bellene Bourgogne, <i>pinot noir, burgundy, france</i> .....	14 / 56 / 7
Sean Miner Pinot Noir, <i>central coast, california</i> .....	11 / 44 / 6
Eric Chevalier Cabernet Franc, <i>loire, france</i> .....	11 / 44 / 6
Anne Amie Pinot Noir, <i>"two estates," willamette valley, oregon</i> .....	15 / 60 / 8
Belle Glos Clark & Telephone Pinot Noir, <i>santa maria valley, california</i> .....	17 / 68 / 9
Tinto Negro 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 Chateau de Bord Cotes du Rhone <i>grenache blend, rhone, france</i> .....	12 / 48 / 6
Paolo Scavino Langhe Nebbiolo, <i>piedmont, italy</i> .....	15 / 60 / 8
Substance Cabernet Sauvignon, <i>columbia valley, washington</i> .....	11 / 44 / 6
Madrigal Cabernet Sauvignon, <i>napa valley, california</i> .....	16 / 64 / 8
Quilt Cabernet Sauvignon, <i>napa valley, california</i> .....	15 / 60 / 8
Mollydooker Blue Eyed Boy Shiraz, <i>mclaren vale, australia</i> .....	15 / 60 / 8

### 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.....	8
Grahams Grahams 20 Year Tawny Port.....	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
Monday Night Fu Manbrew, <i>belgian-style wit, 5.2%, atlanta, ga</i> .....	8
Sweetwater 420 Extra Pale Ale, <i>5.7%, atlanta, ga</i> .....	7
Creature Comforts <i>Seasonal</i> , <i>athens, ga</i> .....	8
Scofflaw Basement IPA, <i>7.5%, atlanta, ga</i> .....	8
Eventide <i>Nitro dry irish stout</i> 4.8%, <i>atlanta, ga</i> .....	8

### BOTTLES

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

### CANS

Monday Night Han Brolo, <i>pale ale, abv 4.7%, atlanta, ga</i> .....	6
Orpheus Transmigration of Souls, <i>double ipa, abv 10%, atlanta, ga</i> .....	8

### CIDER

Treehorn Dry Cider, <i>abv 5.9%, atlanta, ga</i> .....	7
Harpoon Craft Cider, <i>gluten free, abv 4.8%, boston, ma</i> .....	7

## COCKTAILS

**Tarragon Lannister** 10  
cathead honeysuckle vodka,  
grapefruit, tarragon, lemon

**The Grantham** 11  
old forester bourbon, rosemary, earl  
grey simple, lemon, laphroig spritz,  
fruit & herb ice cube

**Rosé Sangria** 10  
sparkling rosé, white wine, cranberry,  
triple sec, brandy

**A Better Bramble** 11  
blue coat gin, merlet crème de mûre,  
lemon, vieux pontarlier absinthe rinse

**Ginger Margarita** 11  
ginger lime simple syrup, arette  
tequila, combier liqueur d'orange

**Paces** 75 10  
hawthorn's gin, simple syrup  
lemon juice, sparkling wine,  
hibiscus

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**Café Paces** 8  
baileys, kahlua, latte

**Irish Coffee** 8  
jameson irish whiskey, brown sugar,  
coffee, whipped cream

**Toasted Mocha** 8  
kahlua, amaretto, hot chocolate