

LUNCH

SMALL PLATES

CHICKPEA HUMMUS 9
grilled pita and pickled house vegetables

FLASH FRIED CALAMARI 13
sesame salt, sambal-yuzu aioli

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

BOWL OF TOMATO BASIL SOUP 7
crème fraîche, basil oil, parmesan

COUNTRY SALAD 10
roma tomato, cucumber, bell pepper, red onion, feta, red wine oregano vinaigrette

KALE SALAD 9
mandarin orange dressing, crystalized ginger, feta, local radish, sunflower seeds

HOUSE CAESAR 8
parmesan, croutons

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.....5
point Reyes original blue.....5

ENTRÉE SALADS

GRILLED CHICKEN SALAD market greens, pickled fennel, radish, carrot, cucumber, champagne vinaigrette 16
substitute: sautéed shrimp ... 20 salmon ... 22

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

CHARRED SALMON KALE SALAD* mandarin orange dressing, crystalized ginger, feta, radish 22

NY STRIP STEAK SALAD* grilled 6oz new york strip, arugula, parmesan, cherry tomato, balsamic..... 24

SANDWICHES

(served with choice of fries or side market salad)

BRISKET SANDWICH balsamic onions, horseradish, arugula, cheddar..... 14

TURKEY CLUB SANDWICH chipotle mayo, lettuce, tomato, bacon 13

BLACK & BLUE BURGER* black angus beef, blue cheese butter, tomato jam, arugula (gluten free buns available)..... 15

GRILLED CHICKEN SANDWICH vietnamese slaw, pickled shallots, spiced mayo 13

AVOCADO BLT applewood smoked bacon, avocado, truffle aioli, sourdough 14

HALF SANDWICH, SOUP & SALAD choose: avocado blt or turkey club..... 14

PLATES

SHRIMP TACOS* salsa fresca, feta, radish, cilantro, flour tortilla, choice of fries or side market salad 16

CHICKEN QUESADILLA pico de gallo, sour cream, cheddar 13

LINDA'S OMELET spinach, mushrooms, sweet onion, white cheddar, choice of fries or side market salad 12

MARKET VEGETABLE PASTA handmade pasta, basil pesto, cherry tomatoes, seasonal vegetables 15
add grilled chicken ... 8 add sautéed shrimp ... 12

SIDES

TRUFFLE MAC AND CHEESE..... 8 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.

WINE

SPARKLING

glass / bottle / flight

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

WHITE

PINOT GRIGIO: Montasolo, *veneto, italy* 9 / 36 / 5
CRISP ITALIAN: Giordano Lombardo Gavi di Gavi, *cortese, piedmont, italy* 12 / 48 / 6
RIESLING (OFF-DRY): Spreitzer, *rheingau, germany* 12 / 48 / 6
UNIQUE WHITE: Enderle & Moll Müller, *baden and mosel, germany* 11 / 44 / 6
SAUVIGNON BLANC (NEW ZEALAND): Giesen, *marlborough, new zealand* 9 / 36 / 5
SAUVIGNON BLANC (SANCERRE): Henri Bourgeois, *loire, france (organic)* 15 / 60 / 8
CHARDONNAY (UNOAKED): Brocard "Kimmeridgien," *burgundy, france* 10 / 40 / 5
CHARDONNAY (OAKED): Cambria Katherine's Vineyard, *santa maria valley, ca* .. 11 / 44 / 6
CHARDONNAY (OAKED): Beringer Luminus, *oak knoll district, napa valley, ca* 15 / 60 / 8

ROSE

PROVENÇAL ROSÉ: Figuière Première, *mourvedre blend, provence, france (organic)* .. 11 / 48 / 6

RED

PINOT NOIR (BURGUNDY): Faiveley Bourgogne, *pinot noir, burgundy, france* 14 / 56 / 7
PINOT NOIR (FRUITY): Sean Minor, *central coast, ca* 11 / 44 / 6
PINOT NOIR (OREGON): Anne Amie "two estates," *willamette valley, oregon* 15 / 60 / 8
MALBEC: Andeluna 1300, *uco valley, mendoza, argentina* 10 / 40 / 5
ITALIAN: G.D. Vajra Dolcetto d'Alba, *piedmont, italy* 12 / 48 / 6
FRENCH BLEND: Brunel Côtes du Rhône, *grenache blend, rhone, france* 11 / 44 / 6
SPANISH: Azul y Garanja Tempranillo, *navarra, spain (IL, organic)* 11 / 55 / 6
BORDEAUX: Chateau Bonnin Lussac Saint-Emilion, *bordeaux, france* 14 / 56 / 7
MERLOT: Drumheller, *columbia valley, washington* 9 / 36 / 5
RED BLEND (CALIFORNIA): Chronology, *petite sirah/cab/grenache/etc., ca* 14 / 56 / 7
CABERNET SAUVIGNON (WASHINGTON): Forgeron, *walla walla valley, wa* 11 / 44 / 6
CABERNET (PASO ROBLES): Justin Cabernet, *paso robles, california* 15 / 60 / 8
CABERNET (NAPA VALLEY): Von Strasser Diamond Mountain, *napa valley, ca* 18 / 72 / 9

PREMIUM POURS

PERTINACE BAROLO 2013

21/GLASS . . . 84/BOTTLE - *nebbiolo, piedmont, italy*

FREEMARK ABBEY CABERNET SAUVIGNON 2016

24/GLASS . . . 96/BOTTLE - *napa valley, california*

SWEET & FORTIFIED (3oz)

SAUTERNES: La Fleur d'Or, *bordeaux, france* 10
RUBY PORT: Smith Woodhouse "Lodge Reserve," *portugal* 8
TAWNY PORT (20 YEAR): Graham's 20, *portugal* 12
1982 COLHEITA PORT: Krohn, *portugal* 18
SWEET SHERRY: Lustau Pedro Ximénez San Emilio, *jerez, spain* 9

BEER

DRAUGHT

Stella Artois *euro pale lager, 4.8%, leuven, belgium* 7
Delirium Tremens *belgian blond ale, 8.5%, melle, belgium (9oz)* 8
Sweetwater 420 *extra pale ale, 5.7%, atlanta, ga* 7
Creature Comforts Tropicalia IPA *6.6% athens, ga* 8
Scofflaw POG Basement IPA *7.5%, atlanta, ga* 8
Great Divide Velvet Yeti Nitro Stout *american stout 5%, denver, co* 8

BOTTLES

Becks Non-Alcoholic *malt beverage, 0.2%, bremen, germany* 5

CANS

Orpheus Transmigration of Souls Double IPA *10%, atlanta, ga* 8
Mother Earth Sin Tax Imperial Peanut Butter Stout *8.1%, vista, ca* 7

CIDER

Trehorn Dry Cider *gluten free, 5.9%, atlanta, ga* 7

COCKTAILS

Paces 75 11

gin, lemon juice, sparkling wine, hibiscus

Ginger Margarita 11

tequila, liqueur d'orange, ginger, lime

Pretty In Pear 11

pear-infused vodka, mint, lemon, lime, st. george spiced pear liqueur

Chemical Reaction 11

the chemist barrel rested gin, lavender, lemon

Smoke On The Water 12

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

Air B&B 11

plantation 5 year barbados rum, crème de banana, crème de cassis, lime

If I Were A Rich Man 12

asw fiddler bourbon, cinnamon, lemon, egg white, syrah

The Grantham 11

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

House Barrel-Aged Old Fashioned 12

whip saw rye whiskey, almond vanilla rooibos tea, orange bitters

The Perfect Pig 20

house barrel-aged whistle pig 10 year perfect manhattan with la quintinye vermouth rouge, hammer & tongs sac'résine fine vermouth, angostura bitters

AFTER DINNER

The Flapper 7

la quintinye vermouth royal rouge, orange peel, big cube

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