

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

SANDWICHES

(served with choice of side)

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 13
SMOKED SALMON CAKE* smoked scottish salmon, bacon, lettuce, lemon aoli 17

HALF SANDWICH, SOUP & SALAD avocado blt, turkey club 14

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, capra gia feta, radish..... 22

PLATES

CHICKEN QUESADILLA pico de gallo, sour cream, cheddar 13
SHRIMP TACOS* salsa fresca, feta, radish, cilantro, flour tortilla, choice of side..... 16
LINDA'S OMELET spinach, mushrooms, sweet onions, white cheddar, choice of side..... 12
MARKET VEGETABLE PASTA handmade pasta, tomato confit, basil, parmesan 15

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

GF = Gluten Free Option *PV* = 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

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

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