

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 8
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)
\$32

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

BRISKET SANDWICH balsamic onions, horseradish, arugula, cheddar.....14
TURKEY CLUB SANDWICH chipotle mayo, lettuce, tomato, bacon.....13
CHEESEBURGER* sharp cheddar cheese, house-made pickles and sauce.....15
GRILLED CHICKEN SANDWICH vietnamese slaw, pickled shallots, spiced mayo.....13
AVOCADO BLT sliced sourdough, avocado, truffle aioli.....13
CHICKEN QUESADILLA pico de gallo, sour cream, cheddar.....12
SMOKED SALMON CAKE* smoked scottish salmon, bacon, lettuce, lemon aoli.....17
SHRIMP TACOS* salsa fresca, feta, radish, cilantro, flour tortilla.....16

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

ENTRÉE SALADS

GRILLED CHICKEN SALAD market greens, pickled fennel, radish, carrot, cucumber, champagne vinaigrette.....16
SEARED AHI TUNA SALAD* shaved jalapeno, ginger, radish, avocado, soy ginger vinaigrette.....22
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

LINDA'S OMELET spinach, mushrooms, sweet onions, white cheddar.....12
MARKET VEGETABLE PASTA handmade pasta, tomato confit, basil, parmesan.....15
 add grilled chicken ...8 add sautéed shrimp ...12

SIDES

TRUFFLE MAC AND CHEESE8	CREAMED SPINACH8
LOBSTER MAC AND CHEESE15	HAZELNUT DUKKAH ROASTED CARROTS7
CRISPY TORN POTATOES W/PARMESAN6	LEMON GARLIC HARICOT VERTS7
PARMESAN TRUFFLE FRIES7	SEASONAL VEGETABLES7

GF Gluten Free Option *TV* = 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

1/11/19 Executive Chef: *Matt Rainey*

WINE

glass / bottle / flight

SPARKLING

Lovo Prosecco, <i>glera, veneto, italy</i>	10 / 40
Laurent-Perrier Champagne, "la cuvee," <i>brut nv, champagne, france</i>	18 / 72
Sophora Sparkling Rosé, <i>pinot noir/chardonnay, new zealand</i>	11 / 44

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 "Les Baronnes" <i>sauvignon blanc, loire, france</i>	15 / 60 / 8
Jean-Marc Brocard "Kimmeridgien" Chardonnay, <i>burgundy, france</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>	12 / 48 / 6
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RED

Eric Chevalier Cabernet Franc, <i>loire, france</i>	11 / 44 / 6
Maison Roche de Bellene Bourgogne, <i>pinot noir, burgundy, france</i>	14 / 56 / 7
Sean Minor Pinot Noir, <i>central coast, california</i>	11 / 44 / 6
Anne Amie Pinot Noir, "two estates," <i>willamette valley, oregon</i>	15 / 60 / 8
Andeluna 1300 Malbec, <i>uco valley, mendoza, argentina</i>	10 / 40 / 5
Mazzei Ser Lapo Chianti Classico Riserva, <i>sangiovese blend, tuscan</i>	12 / 48 / 6
Yllera Tempranillo, <i>castilla y león, spain</i>	10 / 40 / 5
Seven Falls Merlot, <i>wahluke slope, washington</i>	11 / 44 / 6
Brotte Cotes du Rhone Cairanne, <i>grenache blend, rhone, france</i>	12 / 48 / 6
Paolo Scavino Langhe Nebbiolo, <i>piedmont, italy</i>	15 / 60 / 8
Ulises Vladez 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
Mollydooker Blue Eyed Boy Shiraz, <i>mclaren vale, australia</i>	15 / 60 / 8

PREMIUM POURS

Domaine Bart Marsannay "Les Echezots" 2014

21/glass . . . 84/bottle - pinot noir, burgundy, france

Revana Cabernet Sauvignon "Terroir Series" 2013

25/glass . . . 100/bottle - napa valley, california

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, <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 Seasonal, <i>athens, ga</i>	8
Scofflaw Basement IPA, <i>7.5%, atlanta, ga</i>	8
Left Hand Milk Stout Nitro <i>american milk stout 6%, longmont, co</i>	8

BOTTLES

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

CANS

Scofflaw Hooligan IPA <i>abv 7%, atlanta, ga</i>	7
Orpheus Transmigration of Souls Double IPA <i>abv 10%, atlanta, ga</i>	8

CIDER

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

Winter Sangria 10

spanish red wine, orange vodka, fruit, st. elizabeth's allspice dram

Flannel Tai 12

rum bar rum, rivulet pecan, orgeat, lime, pierre ferrand dry curaçao

The Grantham 11

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

House Old Fashioned 11

sazerac rye, black walnut bitters

Fig and Flower 10

fig & fennel infused vodka, st. germain elderflower liquor, lemon

Ginger Margarita 11

arrette tequila, combier liqueur d'orange, ginger, lime

Paces 75 10

gin, lemon juice, sparkling wine, hibiscus

AFTER DINNER

Café Paces 8

baileys, kahlua, latte

Cinnamon Toasty 9

cinnamon toast crunch cereal milk, aged rum, crater lake hazelnut-espresso vodka

Toasted Mocha 8

kahlua, amaretto, hot chocolate