

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
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 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
CRISPY TORN POTATOES W/PARMESAN6	HAZELNUT DUKKAH ROASTED CARROTS7
PARMESAN TRUFFLE FRIES7	LEMON GARLIC HARICOT VERTS7

🌿 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

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
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

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 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
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

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

Spring Sangria 10

white and red wine, brandy, berries,
pineapple, grapefruit

Paces 75 11

gin, lemon juice, sparkling wine,
hibiscus

Junipero & Tonic 11

junipero gin, elderflower tonic

Tarragon Lannister 10

honeysuckle vodka, grapefruit,
lemon, tarragon syrup

Fig and Flower 10

fig & fennel infused vodka,
elderflower liquor, lemon

Ginger Margarita 11

tequila, liqueur d'orange,
ginger, lime

Noble Dove 13

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

The Grantham #2 12

scotch, rosemary, earl grey, lime,
apple brandy

Spring Old Fashioned 12

double rye whiskey, honey, orange &
peychaud's bitters, lemon peel

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