

LUNCH

SMALL PLATES

- CHICKPEA HUMMUS 9**
grilled pita and pickled house vegetables
- FLASH FRIED CALAMARI 13**
sesame salt, sambal-yuzu aioli
- BOWL OF TOMATO BASIL SOUP 7**
crème fraîche, basil oil, parmesan
- STEAMED MAINE MUSSELS* 14**
smoky tomato basil pesto broth, sourdough
- RISOTTO ARANCINI 8**
mozzarella, saffron risotto, san marzano tomatoes, panko, pecorino romano
- BELGIAN ENDIVE & GRANNY SMITH APPLE SALAD 11**
frisée, radicchio, candied pecans, blue cheese, mandarin
- KALE SALAD 8**
mandarin orange dressing, crystalized ginger, feta, local radish, sunflower seeds
- HOUSE CAESAR 8**
parmesan croutons

Artisan Charcuterie & Cheese

artisan crackers

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 blue)

- point reyes original blue* 5

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

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 <i>avocado blt, turkey club</i> 14

ENTRÉE SALADS

- CHICKEN AND ENDIVE SALAD*** *grilled pesto chicken, granny smith apple, pecans, blue cheese, mandarin* 21
- 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

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| TRUFFLE MAC AND CHEESE 8 | ROASTED CARROTS 5 |
| PARMESAN TRUFFLE FRIES 7 | ROASTED CAULIFLOWER, CHERRIES, AND TAHINI SAUCE 7 |
| ROASTED BRUSSELS SPROUTS 7 | |

There is a \$2 charge for split plates. Gluten Free Option

**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
Hubert Brochard Sancerre “Tradition” <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

Bertrand Chateau la Sauvageonne, <i>grenache blend, languedoc, france</i>	13 / 52 / 7
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RED

Maison Roche de Bellene Bourgogne, <i>pinot noir, burgundy, france</i>	14 / 56 / 7
Sean Miner Pinot Noir 4B, <i>central coast, california</i>	11 / 44 / 6
Eric Chevalier Cabernet Franc, <i>loire, france</i>	11 / 44 / 6
Purple Hands Pinot Noir Lone Oak Ranch, <i>willamette valley, oregon</i>	16 / 64 / 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, tuscan</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 Seasonal, <i>athens, ga</i>	8
Scofflaw Basement IPA, <i>7.5%, atlanta, ga</i>	8
Eventide Nitro dry irish stout <i>4.8%, 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 Non-Alcoholic, <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

Café Paces 8
baileys, kahlua, latte

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

Toasted Mocha 8
kahlua, amaretto, hot chocolate