

SERVED SATURDAY & SUNDAY | 11AM - 4PM



CONCERTS | RESTAURANT | PRIVATE EVENTS | WINERY

Brunch IN OUR BARREL ROOM RESTAURANT & WINE BAR

ASK FOR OUR FULL WINE LIST! 400+ BOTTLES & PREMIUM CORAVIN™ SELECTIONS!

STARTERS & SALADS

Add to a salad:

CHICKEN - 6 TUNA - 7 STEAK - 8

AVOCADO TOAST **v** 12

POACHED EGG / DUKKAH / RADISH SPROUT

ROASTED BEET & PEAR **vg/gf** 14

ROASTED BEETS / PEAR / WALNUT
FETA / APPLE CIDER VINAIGRETTE

SOPHIA'S POKE BOWL 17

TUNA / QUINOA / KALE / CARROT / CUCUMBER
HEIRLOOM CHERRY TOMATOES / EDAMAME
AVOCADO / RED ONION / SESAME GINGER VINAIGRETTE

KALE CAESAR 12

CREAMY CAESAR / HOUSEMADE CROUTON
SHAVED PARMESAN / BABY KALE
MARINATED CHERRY TOMATOES
Suggested Pairing: Sauvignon Blanc

WHITE BEAN HUMMUS **v/vg** 12

CANNELLINI BEANS / EXTRA VIRGIN OLIVE OIL / LAVASH
GIARDINIERA

BEET BURRATA **v** 14

LEMON ZEST / WATERCRESS / BEETS / HAZELNUT
Suggested Pairing: Pinot Gris, Sauvignon Blanc

BREAKFAST

Add to a breakfast:

CHEESE - 1 SMOKED BACON - 2

WINEMAKER'S BREAKFAST 16

2 EGGS COOKED TO ORDER / HOME FRIES
SAUSAGE / TOAST

BRIOCHE FRENCH TOAST **v** 14

MASCARPONE / FRESH BERRIES

BUTTERMILK PANCAKE **v** 12

STRAWBERRY RHUBARB COMPOTE
MAPLE SYRUP / WHIPPED CREAM

CW BURGER 16

ALL-NATURAL BEEF / DRY AGED
HOUSE-MADE "EVERYTHING" BUN / HERB-SEASONED FRIES

GRILLED VEGETABLE SANDWICH **v** 14

GRILLED ZUCCHINI / SQUASH / RED ONION
RED BELL PEPPER / SLICED MOZZARELLA

SHRIMP POMODORO 16

CREAMY POLENTA / TOMATOES / GREEN ONIONS

IMPOSSIBLE BURGER™ **v/vg** 16

VEGETARIAN BURGER / LETTUCE / TOMATO / ONION
HOUSEMADE BRIOCHE "EVERYTHING" BUN
SIDE SALAD

ADD CHEESE - 1

vegan without cheese & bun

FRIED CORNISH HEN 19

CREAMY POLENTA / CAJUN SUCCOTASH

OMELETTES

OMELETTES SERVED WITH
MIXED FIELD GREENS & ROASTED POTATOES

EGG WHITE **v** 12

SPINACH / FETA / TOMATO / ROASTED PEPPER

PROSCIUTTO & MOZZARELLA 12

SPICY TOMATO SAUCE / OREGANO / ARUGULA

FALL QUICHE 12

SWEET POTATO CRUST / KALE / MANCHEGO

SIDES

COUNTRY BACON 5

SAUSAGE 7

ROASTED POTATOES **v** 6

TURKEY SAUSAGE 7

POP FIZZ Brunch!

CREATE YOUR OWN
MIMOSA!

40

INCLUDES ONE BOTTLE OF
SPARKLING WINE,
ASSORTMENT OF JUICES,
SEASONAL FRUITS, AND
FRESH HERBS.

COMFORTABLY SERVES 4 GUESTS



TAKE HOME A
Refillable
GROWLER
OR RETAIL BOTTLE OF
CITY WINERY WINE!

v : vegetarian **vg** : vegan **gf** : gluten free

PROUD PARTNER

WITH



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

These items may be cooked to order. Menu items may contain or come into contact with wheat, eggs, nuts, and milk. Please alert your server about any serious allergies.

EXECUTIVE CHEF: VAWANDA RICHARDSON • BEVERAGE DIRECTOR: JAMES BRIM • LOCAL WINEMAKER: TRAVIS GREEN • FOUNDER / CEO: MICHAEL DORF

CITY WINERY BY THE GLASS

Made here in our winery!

WHITE

VIDAL BLANC

Dahlonega Plateau, GA, '18

CHARDONNAY

California, '18

SWEET & SIMPLE WHITE

California (blend) '18

SAUVIGNON BLANC

Lake County, CA '18

MUSCAT

Dahlonega Plateau, GA, '19

ROSÉ

ROSÉ OF SYRAH

North Coast, CA, '18

RED

PINOT NOIR

Sta. Rita Hills, CA '18

SWEET & SIMPLE RED

Lumpkin County, GA,
(merlot, cabernet sauvignon) '17

SYRAH

Chalk Hill, Sonoma County, CA, '16

CABERNET SAUVIGNON

Yakima Valley, Washington, '18

GRENACHE

Mendocino, CA '17

TOURIGA NACIONAL

Dahlonega, GA '18

TANNAT

Frogtown Vineyards, Dahlonega Plateau, GA '18



5.5oz

9

12

13

9

9

9

12

11

11

13

11

12

11



17oz

24

33

33

24

24

24

33

30

30

36

30

32

30

CITY WINERY WINE FLIGHTS 13

CLASSIC CW: Chardonnay / Rosé of Syrah / Grenache
Cabernet Sauvignon

WHITE & ROSÉ: Vidal Blanc / Muscat
Sauvignon Blanc / Rosé

SIGNATURE REDS: Pinot Noir/ Grenache / Syrah
Cabernet Sauvignon

COCKTAILS

CITY WINERY BLOODY MARY 10

SPECIAL HOUSE MIX / OLD 4TH VODKA / OLIVE / LEMON / LIME

GLEN IRIS 12

CATHEAD HONEYSUCKLE VODKA / POMEGRANITE / CITY WINERY BUBBLES

BEER

BOTTLE/CAN

RADEBERGER PILSNER 11.2oz 6
11.2 OZ, GERMANY 4.8%

CREATURE COMFORTS RECLAIMED RYE 7
GEORGIA 5.5%

BLACKBERRY FARM BREWERY FENCELINE 8
TENNESSEE 5.5%

GATE CITY BREWING 'TERMINUS STOUT' 7
GEORGIA 7.8%

THREE TAVERNS NIGHT ON PONCE AMERICAN IPA 7
GEORGIA 7.5%

SWEETWATER MANGO KUSH WHEAT ALE 7
GEORGIA 5%

ATLANTA BREWING COMPANY LAUGHING SKULL CRAFT LAGER 6
GEORGIA 5%

REFORMATION BREWERY JUDE TRIPEL 8
GEORGIA 9.2%

DOWN HOME BREWING T-POMEGRANITE WHEAT ALE 7
GEORGIA 6.3%

BROOKLYN BREWERY SPECIAL EFFECTS NON-ALCOHOLIC HOPPY BREW 7
NEW YORK 0.4%

CIDERS & SOURS

URBAN TREE ORIGINAL CIDER 8
GEORGIA 6.5%

GUEST WINE BY THE GLASS

SPARKLING

BISOL 'BRUT CRED'

Valdobbiadene Prosecco Superiore, Italy
(glera, chardonnay, pinot bianco, pinot grigio) NV

JACQUART 'BRUT MOSAIQUE'

Champagne, France (pinot meunier, chardonnay,
pinot noir, petit meslier, fromenteau, arbane) NV

WEINGUT MARKUS HUBER 'SPARKLING ROSE'

Niederosterreich, Austria (zweigelt, pinot noir) NV

CITY WINERY BUBBLES CAVA

Penedes, Spain (macabeo, xarello, parellada) NV

ROSÉ

CHATEAU GASSIER 'ESPIRIT GASSIER'

Cotes de Provence, France
(grenache, cinsaut, syrah, mourvedre) '18

WHITE

MOUTON NOIR 'BOTTOMS UP'

Willamette Valley, Oregon
(riesling, pinot blanc, viognier) '17

KIRALYUDVAR 'FURMINT SE'

Hungary (furmint) '16

RED

CARPAZO 'ROSSO DI MONTALCINO'

Tuscany (sangiovese) '16

PRIMA

Castilla y Leon, Spain (Tinta de Toro) '15



5.5oz

16

22

15

10

14

14

15

16

15



25.5oz

64

90

62

42

60

60

62

64

62

COFFEE & TEA

COFFEE & DECAF 3

TEA 3

TEA BY



Indulge Your Senses®