

salads & soup

house salad or little caesar.....5

WARM WINTER GREENS

house bacon, onions, lentils, soft egg, chèvre.....8

greek salad

mixed lettuces, olives, onions, croutons, feta,
pomegranate seeds, mustard mint dressing.....8

ROMAINE WEDGE

green tomato relish, buttermilk blue cheese dressing.....8

*French Onion
Gratinée*
caramelized onions,
brandy-beef broth,
ciabatta crostini, gruyère.....9

SOUP OF THE DAY

cup.....4 bowl.....7

small plates

CORN CHIP CHILI PIE

all beef chili, pickled onions,
cheese, sour cream.....9

PORK BELLY CONFIT

peanuts, curry oil,
broken rice grits, asian herbs.....12

Beet Cured Gravlax
wasabi cream cheese,
rye streusel, salmon roe.....12

Winter Vegetable Risotto

parmesan breadcrumbs,
arborio, aged cheddar.....8

LOCATED IN THE HEART OF
THE HISTORIC
HILLCREST
NEIGHBORHOOD,
CIAO BACI RESTAURANT
AND WINE BAR OPENED
ITS DOORS TO THE PUBLIC
IN 2001, SERVING A MIX
OF CREATIVE COCKTAILS,
CAREFULLY CHOSEN
WINES BY THE GLASS,
HALF AND FULL
BOTTLES, AND
SEASONALLY INSPIRED,
GLOBALLY INFLUENCED
FOOD EVER SINCE.

WE TAKE PRIDE IN
SOURCING THE FINEST
FOOD & LIBATIONS, AND
LOVE TO BRAG ABOUT OUR
VENDORS, LABELS,
AND CRAFT.

WE WILL MEET DIETARY
RESTRICTIONS TO
THE BEST OF OUR
CAPABILITIES, JUST ASK.

20% GRATUITY ADDED
TO PARTIES OF 6 OR MORE.

ROUND FOR THE KITCHEN...9

MEAT AND SEAFOOD

GRILLED GEORGIA QUAIL

orzo-vegetable stir fry, curry oil, asian herbs, peanuts,
stone fruit sweet and sour.....21

BLACKENED GULF SHRIMP AND "GRITS"

charred cabbage, creamy shrimp broth,
broken rice porridge, citrus chutney.....24

OLIVE OIL POACHED ATLANTIC SALMON

black lentils, salsa verde, winter greens,
shaved fennel, boiled egg.....22

SPICE RUBBED BEEF TENDERLOIN

root vegetable gratin, gorgonzola,
wilted greens, brandied cherry bordelaise.....34

BREAKFAST MEAT MIXED GRILL

baci bacon, pork belly confit, breakfast banger
onion-potato hash, soft egg, maple hot sauce.....21

CHEF'S TASTING

a five course progression of small plates of what
you should be eating, changes nightly.....45

EAT YOUR VEGGIES

ASH ROASTED BEET "STEAK"

stewed black beans, fennel slaw, horse radish crème fraîche....13

ASSEMBLY LINE

any three sides, ask for daily selections....12

CIAO BACI FAVORITES

available daily until midnight...

to share

house beef jerky **5** mixed nuts **4** chili lime soybeans **4**

CALAMARI

herb breading,
horseradish/beet cocktail.....**12**

MEAT AND CHEESE

pickles, nuts, fruit,
local baguette.....**8-16-24**

FROM THE GRILL

AMERICANA BURGER

fancy sauce, cheese, L.T.O.P.....**9**
add fries or salad.....**3**

FLAT IRON STEAK & FRITES

worcestershire,
truffle mayo.....**22**

GRILLED CHICKEN CAESAR SALAD

parmesan, garlic croutons.....**9**

BAKED GOAT CHEESE

seasonal jam,
warm ciabatta.....**11**

SWEET POTATO FRIES

maple marshmallow fluff.....**7**

FRESH BAKED PIZZAS

gluten free crust.....**3**

THE IG-88

pork belly, kale, roasted grapes,
wine reduction, chèvre.....**12**

THE BOBA FETT

sriracha, tomato, roasted garlic,
olive relish, feta....**12**

THE GREEDO

crumbled sausage, peppers, onion,
broccoli rabe....**12**

SOMETHING SWEET

CHOCOLATE CREME BRULEE

.....**6****9**
ask about our featured desserts...

D.I.Y. SMORES

WINTER MENU 2016



*Chef J. Owen
Dom Heien and Randall Roach*