



# SPINNING ROOM

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## SNACK/SHARE

### **HUMMUS | 10.5**

Creamy Hummus, Marinated Feta & Tomato, Toasty Seasoned Pita, Pine Nuts

### **PIMENTO CHEESE | 6**

Buttered Southern Saltines

### **PARMESAN CRAB DIP | 14**

Blue Crab, Parmesan, Scallion, Buttered Southern Saltines

### **MARINATED OLIVES | 8**

Lemon Zest, EVOO

## SEASONAL FAVORITES

### **CHICKEN NOODLE SOUP | 5**

Classic Homestyle Soup, Spiced Crackers

### **CHICKEN CAESAR SALAD | 15**

Romaine, Tuscan Kale, Egg, Parmesan, Crumbled Focaccia

### **RUSTIC GRILLED CHEESE | 12**

Muenster, Swiss, Classic Mornay, Apple-Wood Smoked Bacon, Chili-Slathered Thick Sourdough

### **PRESSED CUBANO | 13.5**

Slow Cooked Pulled Pork, Ham, Swiss, Pickles, Mustard Mojo, Toasted Cuban Bread

### **COMPLIMENTARY BAR SNACK TRUFFLE PARMESAN POPCORN**

Parslied Parmesan, Truffle Oil, Salt, Popcorn Butter

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***SpinningRoomDalton.com***  
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Hospitality Manager  
*Kory Todd*

Executive Chef  
*John C. Metz*

***Where Community Gathers.***

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## WINE

### WHITE

**CHARD, HARKEN, BARREL FERMENED**

California '21 8 | 32

**CHARD, OLD SOUL**

Lodi '21 8.5 | 34

**PROSECCO, CANTINA DELLA TORRE**

Italy NV 9 | 36

**RIESLING, DR. L**

Mosel, Germany '22 9 | 36

**PINOT GRIS, VILLA WOLF**

Pfalz, Germany '22 9 | 36

**SAUV BLANC, WAIRAU RIVER**

Marlborough, New Zealand '22 10.5 | 42

### ROSÉ

**ROSÉ, MOURVDRE**

South Africa '23 10 | 40

### RED

**CAB SAUV, DARK HARVEST**

Washington NV 8 | 32

**PINOT NOIR, NOBLE 667**

Monterey '21 8 | 32

**CAB SAUV, BONANZA BY CAYMUS**

California NV 10 | 40

**PINOT NOIR, ANGELINE**

Sonoma County '22 12 | 48

*Tell us to put a Cork in it!  
Wines & vintages subject to availability.*

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## BEERS

### BOTTLED & CANNED

**MICHELOB ULTRA**

St. Louis, MO, ABV 4.2 4

**BUD LIGHT**

St. Louis, MO, ABV 5 3.5

ASK ABOUT OUR ROTATING DRAFT BEERS