

EXECUTIVE CHEF
Rolando Anoceto

CITY CELLAR

AMERICAN SCRATCH KITCHEN • BAR • WINE CELLAR

SOUS CHEFS
Dakota Scarbrough
Alex Kelley
Joshua Gonzalez

MIDDAY MENU

CHEESE & CHARCUTERIE

with seasonal accompaniments

each: \$5.5 | selection of 3: \$15.5 | selection of 5 \$24.5

PURPLE HAZE

Soft Goat, Cypress Grove Creamery, California

GRAFTON 2 YEAR AGED CHEDDAR

Semi-Hard Cow, Vermont

BEEEMSTER 26 MONTH AGED GOUDA

Hard Cow, Holland

LA TUR

Soft Triple Cream, Piedmont Italy

PETIT BASQUE

Semi-Soft, France, Sheeps Milk

ROGUE SMOKED BLUE

Crumbly Cow, Oregon

HOUSE COPPA

Made in House

PROSCIUTTO DI PARMA

18 Month, Italy

MAGRET DUCK PROSCIUTTO

House Cured, NY State

SPICY SALAMI

Tempesta, Chicago

TRUFFLE SALAMI

Tempesta, Chicago

WAGYU BEEF SALAMI

Tempesta, Chicago

SMALL PLATES

HUMMUS

warm naan bread, za'atar spice, crudite

13

CRISPY BRUSSEL SPROUTS

applewood smoked bacon,
lemon aioli, chives,
parmigiano reggiano

13.5

CRISPY FRIED FRESH CALAMARI

san marzano tomato sauce,
roasted garlic lemon aioli

15

SALADS

CAESAR SALAD

hearts of romaine, croutons,
parmigiano reggiano

12.5

TUSCAN KALE SALAD

cranberries, savoy cabbage, hazelnuts,
aged cheddar, meyer lemon vinaigrette

13.5

PEAR SALAD

arugula, frisée, radicchio,
danish blue cheese,
shaved pears, candied pec
ans, spiced pear vinaigrette

14.5

BURRATA CAPRESE

heirloom tomato,
radicchio, aged balsamic,
herbs de provence pangratatto, evoo

14.5

ADD ONS

grilled chicken breast 6 | shrimp 9 | faroe island *salmon 10 | *NY Strip 9

ENTREES

GNOCCHI AL FORNO | free range chicken, spinach, parmigiano, fontina 26.5

FUSILLI A LA VODKA | pancetta, vodka cream sauce, cream, parmigiano 24.5

RIGATONI BOLOGNESE | braised beef and veal bolognese, tiny mushrooms, carrots 27.5

***GRILLED FAROE ISLAND SALMON** | english pea risotto, haricots verts, baby heirloom tomatoes 32

***FILET MIGNON 8 OZ.** | roasted gold marble potatoes, asparagus, red wine demi 47

***8oz. GRILLED HAMBURGER** | bakery bun, lettuce, tomato, red onion, french fries 18

CRABCAKE SANDWICH | french mustard-tarragon aioli, gem lettuce, tomato, onion, fries 18.5

HEARTH BAKED PIZZA

MARGHERITA | fresh mozzarella, basil 16

CAPRI | mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agro dolce 17.5

SALSICCE | housemade sausage, pepperonata, mozzarella, basil 17.5

PEPPERONI | fresh mozzarella, peppadews, arugula 18.5

COCKTAILS

MOSCOW MULE 10.5
tito's handmade vodka, housemade ginger beer, fresh lime,
served in a copper mug

FRENCH 75 12.5
nolets gin, fresh lemon juice, sparkling wine, lemon twist

CELLAR AVIATION 12.5
nolet's gin, creme di violette, luxardo maraschino liqueur

GRAPEFRUIT MARTINI 12.5
ketel one vodka, saint germain, fresh grapefruit and lime

STRAWBERRY BASIL MARTINI 12.5
tito's vodka, muddled strawberry and basil

GOLDEN MARGARITA 14.5
espolon blanco, grand marnier, fresh lime, agave

BARREL AGED OLD FASHIONED 13.5
redemption rye, luxardo liqueur, cherry syrup, orange blossom bitters

SMOKED OLD FASHIONED 13.5
bulleit bourbon, cherry syrup, chocolate bitters, angostura bitters

HEMINGWAY OLD FASHIONED 13.5
papa's pilar sherry barrel aged rum, orange bitters, filthy cherry, orange peel

PEACH SANGRIA 12.5
albarino, peach liqueur, vodka, fresh peach syrup, citrus

BREADS, SALUMI, PASTRIES, DESSERTS, GELATOS AND FRESH PASTAS ARE ALL MADE IN HOUSE DAILY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

CC_MIDDAY_10.29.21