

STARTERS

ONION & MUSHROOM SOUP	11
pinot grigio, parmigiano reggiano, croutons	
SPINACH AND ARTICHOKE DIP	15.5
served with house made corn chips and heirloom carrots	
BRUSSEL SPROUTS	16
applewood bacon, garlic aioli, chives, parmigiano reggiano	
VEAL MEATBALLS	16
roasted in marinara, whipped ricotta, basil, grilled baguette	
CRISPY FRIED CALAMARI (RI)	17.5
roasted garlic lemon aioli, san marzano tomato sauce	
GRILLED SPANISH OCTOPUS GF	19
marble potato, heirloom tomato, arugula, calabrian chili, caper, 25 yr. aged balsamic	
BLUE CRAB MAC & CHEESE	20
lump blue crab, creamy bechamel, parmigiano reggiano, lemon breadcrumb	
CRAB CAKE	22.5
blue crab jumbo, mustard aioli, salsa verde	
LOBSTERCARGOT GFM	24.5
herbed garlic butter, baked in hearth oven, crostini	
*TUNA POKE STACK	28
chopped tuna, cucumber, avocado, wasabi aioli, togarashi, wonton chips	

***TABLESIDE STEAK TARTARE** 29
prepared at your table, fresh chopped filet mignon, garlic, capers, worcestershire, onions, egg yolk, toast points

MEAT & CHEESE GFM
with seasonal accompaniments

each: \$7 | selection of 3: \$19 | selection of 5: \$29

BEEAMSTER 26 MONTH AGED GOUDA: Hard Cow, Holland
LA TUR: Soft Triple Cream, Piedmont Italy
BLUE CHEESE: Germany
MANCHEGO: 6 Month Aged Sheep Milk, Spain
SINFUL BRIE: Cows Milk, France

PICANTE SALUMI: Levoni, Italy
PROSCIUTTO DI PARMA: 18 Month, Italy
WAGYU BEEF SALAMI: Sunshine Provisions
JAMON SERRANO: Red Label Redondo, Spain

SALADS

CAESAR SALAD GFM	15
hearts of romaine, croutons, parmigiano reggiano	
CLASSIC WEDGE SALAD GF	15
smoked bacon, tomatoes, red onion, danish blue cheese, blue cheese dressing	
PEAR SALAD GFM	16.5
mesculan mix, danish blue cheese, shaved pears, candied pecans, spiced pear vinaigrette	
TUSCAN KALE SALAD GF	17
cranberries, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	
ASIAN CRUNCH SALAD GFM	17.5
purple & savoy cabbage, snow peas, red peppers, carrots, scallions, crispy wontons, cilantro, cucumbers, sesame ginger dressing, togarashi	
ADD ONS	
grilled chicken breast 8 shrimp 10 *grilled salmon 13 *NY strip 13 *seared ahi tuna 22	

HANDMADE PASTAS

all pasta dishes can be prepared with gluten free penne pasta	
FUSILLI A LA VODKA	26
pancetta, vodka cream sauce, parmigiano reggiano	
GNOCCHI AL FORNO	28
free range chicken, spinach, fontina, vodka cream sauce	
RIGATONI BOLOGNESE	29
veal and braised beef, tiny mushrooms, carrots, parmesan	
ANGEL HAIR WITH SHRIMP	29.5
baby kale, grated parmigiano reggiano, crushed red pepper, meyer lemon, garlic	
LOBSTER BUCATINI	37
maine lobster, english peas, roasted cherry tomatoes, lobster infused cream sauce	

HEARTH BAKED PIZZAS

CELLAR PIZZA	19
san marzano sauce, mozzarella	
additional toppings:	
banana peppers 4, onions 4, peperonata 4, bacon 4.5, sausage 4.5, arugula 5, pepperoni 5, meatball 6, prosciutto di parma 6.5	
CAPRI	21
mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agro dolce	

CHOPS & SEAFOOD

*10 OZ. GRILLED HAMBURGER	19.5
bakery bun, lettuce, tomato, red onion, pickle, french fries	
burger toppings:	
cheese 2.5, bacon 3, caramelized onion 2.5	
CHICKEN SCHNITZEL	29
housemade roasted onion and bacon spaetzle, asparagus, lemon thyme jus	
*GRILLED SALMON GF	37
sustainably farmed, english pea risotto, haricot verts, charred tomatoes	
BOURBON STREET SKIRT STEAK GF	38
skirt steak, tasso ham rice, roasted cippolini onions, smoked pepper aioli, chimichurri	
BRAISED LAMB SHANK GFM	39
potato purée, fried parsnips, natural rosemary sauce	
*SEARED YELLOWFIN TUNA GF	39
sesame togarashi crusted, coconut jasmine rice, yuzu ponzu spinach	
*16 OZ. CENTER CUT PORK CHOP GF	39
mushroom risotto, haricot verts, rosemary whiskey butter, port wine reduction	
BLUE CRAB CRUSTED SEA BASS GFM	42
roasted marble potatoes, broccolini, beurre blanc	
*GRILLED 8 OZ. FILET MIGNON GF	49
potato purée, asparagus, red wine demi-glace or béarnaise	
*16 OZ. DRY AGED RIBEYE GF	49.5
pommes anna, haricot verts, rosemary whiskey butter, red wine demi-glace	
ALMOND CRUSTED BRONZINO	MP
potato purée, haricot verts, shallots, capers, white wine	

SIDES A LA CARTE

FRIES	7
HARICOT VERTS GF	7
GRILLED ASPARAGUS GF	8
POTATO PUREE	8
ROASTED MARBLE POTATOES	8
ROASTED BACON & ONION SPAETZLE	10
TRUFFLE & PARM FRIES	10
ORGANIC MUSHROOM RISOTTO	11

WINES BY THE GLASS

WHITES	GLASS	BTL	CELLAR RESERVE	GL	BTL	REDS	GLASS	BTL
PINOT GRIGIO, Paradosso, Veneto, Italy	10	32	WHITE			CHIANTI, Ruffino, Tuscany, Italy	10	32
PINOT GRIGIO, Ruffino, Lumina, Italy	11	40	POUILLY-FUISSÉ, Premier Cru, Louis Jadot, Burgundy, France	34	125	CHIANTI, Rufina Riserva Nipozzano, Tuscany, Italy	14	52
PINOT GRIGIO, Santa Margherita, Alto Adige, Italy	15.5	60	CHABLIS, 1ER CRU MONTMAINS "DOMAINE DE LA TOUR", Burgundy, France	36	135	SUPER TUSCAN, Il Bruciato, Guada Al Tasso, Bolgheri	17	64
SAUVIGNON BLANC, Oyster Bay, New Zealand	14	49	RED			TEMPRANILLO, Crianza, Bodegas Ostatu, La Rioja, Spain	14.5	54
SAUVIGNON BLANC, Saint Clair Estate, Marlborough, NZ	17	64	MERLOT, Trefethen, Oak Knoll, Napa Valley	25	90	PINOT NOIR, Angeline, Sonoma, CA	11	38
SANCERRE, Domaine Montagu, Loire Valley, France	20	75	CABERNET SAUVIGNON, Frank Family Vineyards, Napa Valley	28	95	PINOT NOIR, La Crema, Monterey	14	50
RIESLING, Dr. L, Kabinett, Mosel, Germany	11	38	BRUNELLO DI MONTALCINO, Col D'Orcia, DOCG, Italy	29	105	PINOT NOIR, Au Bon Climat, Santa Barbara, CA	16	58
VIOGNIER, San Simeon, Paso Robles	11	42	PINOT NOIR, Flowers, Sonoma, California	30	105	PINOT NOIR, Belle Glos, Ballade, Santa Rita Hills	18	68
ROSÉ, Château La Gôrdonne, Côtes De Provence	12	44	BAROLO, Pertinace, Piedmont, Italy	33	120	PINOT NOIR, Domaine Esmonin, Les Genévrières, Burgundy	19	72
ROSÉ, Whispering Angel, Chateau d’ Esclans, Côtes de Provence	15	58				PINOT NOIR, Willakenzie Estate, Willamette Valley, Oregon	22	79
ALBARINO, Vionta, Rias Baixas, Spain	13	50	SPARKLING			MERLOT, Markham, North Coast	15	56
MOSCATO, Terra d’Oro, Artois Vineyard, CA	9.5	37	AVISSI, Prosecco Extra Dry, Veneto 187ML		12	MALBEC, Piatelli, Mendoza, Argentina	11.5	43
CHARDONNAY, Hess Select, Monterey	11	38	CHANDON BRUT, California 187ML		19	CABERNET SAUVIGNON, Seven Falls, Columbia Valley, Washington	11	38
CHARDONNAY, Martin Ray, Sonoma Coast	14	52	CHANDON BRUT ROSÉ, California 187ML		19	CABERNET SAUVIGNON, J Lohr, Paso Robles	10.5	40
CHARDONNAY, Sonoma Cutrer, Russian River Ranches	16	50	HEIDSIECK MONOPOLE, Reims, France NV 187ML		24	CABERNET SAUVIGNON, Oberon, Napa	15	56
CHABLIS, Albert Bichot Chablis, Burgundy, France	19	72				CABERNET SAUVIGNON, Rodney Strong, Knights Valley	17.5	66
			SEASONAL SANGRIA			RED BLEND, The Pessimist, Paso Robles	15.5	58
			Red, White or Sparkling		14	RED BLEND, Cain Cuvée NV13, Napa Valley	20	75
						ZINFANDEL, La Storica, Estate, Alexander Valley	19	72