

CELLAR BRUNCH SPECIALITY DRINKS

- UNLIMITED MIMOSAS*** 17
100% fresh squeezed oj, sparkling wine
- ENDLESS BLOODY MARYS*** 17
new amsterdam vodka, zing zang bloody mary mix
*WITH THE PURCHASE OF AN ENTRÉE

HOT BEVERAGES

- ESPRESSO** 5
DOUBLE ESPRESSO 7
CAPPUCCINO 6
FRESH BREWED COFFEE 4.5
SPECIALTY TEA SELECTION 4.5

STARTERS & SALADS

- CRISPY BRUSSEL SPROUTS** 13
applewood bacon, lemon aioli, chives, parmigiano reggiano
- HUMMUS** 13
warm naan bread, za'atar spice, crudité
- SPINACH AND ARTICHOKE DIP** 14
served with homemade corn chips and heirloom carrots
- CRISPY FRIED CALAMARI (RI)** 14
roasted garlic lemon aioli, san marzano tomato sauce
- SMOKED FISH DIP** 19
in house smoked mahi-mahi fish dip served with crostini and pickled peppers
- CAESAR SALAD** 12.5
romaine, croutons, parmigiano reggiano
- TUSCAN KALE SALAD** 13.5
cranberry, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette

ADD ONS

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

HEARTH BAKED PIZZAS

- CELLAR PIZZA** 15
san marzano sauce, mozzarella
- ADDITIONAL TOPPINGS**
bacon 4, sausage 4, arugula 4.5, pepperoni 4.5, meatball 5.5, prosciutto di parma 6
- CAPRI** 17.5
mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agro dolce

HANDMADE PASTAS, ENTREÉS & SANDWICHES

- all pasta dishes can be prepared with gluten free penne pasta
- *8 OZ. GRILLED HAMBURGER** 16
bakery bun, lettuce, tomato, red onion, french fries
- MUFFALETTA** 16
hot capicola, mozzarella, tapenade, banana peppers, arugula on focaccia
- FUSILLI A LA VODKA** 18
pancetta, vodka cream sauce, parmigiano reggiano
- FRESH HOUSE-MADE RIGATONI** 19
veal and braised beef bolognese, tiny mushrooms, carrots, parmigiano reggiano
- CRISPY CHICKEN SANDWICH** 17.5
pickles, gem lettuce, 3 mustard honey, french fries
- *CELLAR BURGER** 18
bakery bun, applewood smoked bacon, brie, fried egg, parmesan fries
- *GRILLED FAROE ISLAND SALMON** 23
english pea risotto, haricots verts, baby heirloom tomatoes

COCKTAILS

- CUCUMBER MINT MARTINI** 13
nolet's gin, muddled cucumber and mint, fresh lime
- GRAPEFRUIT MARTINI** 13
ketel one vodka, saint germain, fresh grapefruit and lime
- ESPRESSO MARTINI** 13
stolichnaya vanilla vodka, kahlua, espresso, crème de cacao
- JUST PEACHY** 13
ketel one peach & orange blossom botanical vodka, fresh orange and lime
- MEZCALITA** 13
recuerdo mezcal joven, espolon blanco tequila, agave, fresh lime

BRUNCH

- EGGS BENEDICT** 13
english muffin, canadian ham, *poached eggs, hollandaise, breakfast potatoes
- CLASSIC FRENCH TOAST** 14
brioche, tahitian vanilla butter, fresh fruit, maple syrup
- OMELETTE OF THE DAY** 14
chef kindly requests no substitutions, breakfast potatoes, multigrain toast
- AVOCADO TOAST** 14
*poached egg, chili oil, maldon sea salt, tomatoes, prosciutto, parmigiano reggiano, greens on grilled sourdough
- CELLAR BREAKFAST** 15
applewood smoked bacon, eggs, multigrain toast, fresh fruit, breakfast potatoes
- BREAKFAST PIZZA** 16
mozzarella, applewood smoked bacon, *cracked egg, chives, spicy hollandaise
- CRÈME BRULEE FRENCH TOAST** 16
crispy brioche, fresh fruit, banana whiskey caramel
- BLUE CRAB FLORENTINE ON BRIOCHE** 18.5
spinach, *poached eggs, breakfast potatoes, old bay hollandaise
- *STEAK & EGGS** 20
scrambled eggs, breakfast potatoes, red wine demi, fresh fruit, country white toast

SIDES A LA CARTE

- *EGG** 3.5
BACON 5.5
CANADIAN BACON 5.5
FRIES 5.5
HARICOT VERTS 6.5
GRILLED ASPARAGUS 6.5
TRUFFLE & PARM FRIES 8

CHEESE & MEAT

with seasonal accompaniments

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

- BEEEMSTER 26 MONTH AGED GOUDA:** Hard Cow, Holland
LA TUR: Soft Triple Cream, Piedmont Italy
CAMBOZOLA: Soft Cow, Germany
PROSCIUTTO DI PARMA: 18 Month, Italy
WAGYU BEEF SALAMI: Tempesta, Chicago
FINOCHIETTA: Tempesta, Chicago

- CITY CELLAR OLD FASHIONED** 15
bulleit bourbon, orange blossom bitters, cardamom bitters
- BLACKBERRY SMASH** 14
woodford reserve bourbon, blackberry, mint, fresh lime
- RASPBERRY NEGRONI** 14
raspberry infused bombay sapphire gin, aperol aperitivo, cinzano sweet vermouht
- BLOOD ORANGE SPRITZ** 14
nolet's gin, fresh lime, blood orange pellegrino
- STONE FRUIT SANGRIA** 14
vinho verde, apricot brandy, peach, fresh orange and lime

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