

## STARTERS

<b>ROASTED TOMATO AND BASIL BISQUE</b>	8.5
<b>CRISPY BRUSSEL SPROUTS</b> applewood bacon, lemon aioli, chives, parmigiano reggiano	13
<b>HUMMUS</b> warm naan bread, za'atar spice, crudité	13
<b>CRISPY FRIED CALAMARI (RI)</b> roasted garlic lemon aioli, tomato sauce	14
<b>HERBED BURRATA CAPRESE</b> heirloom tomato, focaccia, balsamic glaze, evoo	14
<b>SPINACH AND ARTICHOKE DIP</b> served with homemade corn chips and heirloom carrots	14
<b>CLASSIC SHRIMP COCKTAIL</b> house made remoulade and cocktail sauce	19
<b>SMOKED FISH DIP</b> in house smoked mahi-mahi fish dip served with crostini and pickled peppers	19

## CHEESE & MEAT

with seasonal accompaniments

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

<b>BEEMSTER 26 MONTH AGED GOUDA:</b> Hard Cow, Holland
<b>LA TUR:</b> Soft Triple Cream, Piedmont Italy
<b>CAMBOZOLA:</b> Soft Cow, Germany
<b>PROSCIUTTO DI PARMA:</b> 18 Month, Italy
<b>WAGYU BEEF SALAMI:</b> Tempesta, Chicago
<b>FINOCHIETTA:</b> Tempesta, Chicago

## SALADS

<b>CAESAR SALAD</b> hearts of romaine, croutons, parmigiano reggiano	12.5
<b>GREEK SALAD</b> chopped romaine, artichokes, tomatoes, red onions, pepperoncini, feta, cucumbers, olives, oregano vinaigrette	13.5
<b>TUSCAN KALE SALAD</b> cranberries, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	13.5
<b>PEAR SALAD</b> arugula, frisée, radicchio, danish blue cheese, shaved pears, candied pecans, spiced pear vinaigrette	14.5
<b>QUINOA SALAD</b> mixed berries, goat cheese, marcona almonds, lemon vinaigrette	14.5
<b>ADD ONS</b> grilled chicken breast 6   shrimp 9   faroe island *salmon 10   *NY Strip 9	

## COCKTAILS

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

## SANDWICHES

sandwiches come with chef's daily salad unless otherwise noted

<b>ROASTED VEGETABLE SANDWICH</b> mozzarella, summer squash, eggplant, zucchini, red pepper, basil on focaccia	14
<b>*8oz. GRILLED HAMBURGER</b> bakery bun, lettuce, tomato, red onion, french fries <b>burger toppings:</b> cheese 2, bacon 2.5, caramelized onion 2	16
<b>MUFFALETTA</b> hot capicola, mozzarella, tapenade, banana peppers, arugula on focaccia	16
<b>COCONUT TEMPURA MAHI MAHI SANDWICH</b> bakery bun, key lime tartar sauce, lettuce, tomato, french fries grilled available upon request	17
<b>CHICKEN CAPRESE PANINO</b> fresh mozzarella, prosciutto, baby arugula, tomato, aioli, basil, aged balsamic on sourdough	17
<b>CRISPY CHICKEN SANDWICH</b> bakery bun, pickles, gem lettuce, three mustard honey	17.5
<b>*CELLAR BURGER</b> bakery bun, applewood smoked bacon, brie, fried egg, parmesan fries	18
<b>CRAB CAKE SANDWICH</b> bakery bun, french mustard-tarragon aioli, gem lettuce, tomato	18.5

## HANDMADE PASTAS & ENTREÉS

all pasta dishes can be prepared with gluten free penne pasta

<b>FUSILLI A LA VODKA</b> pancetta, vodka cream sauce, parmigiano	18
<b>FREE RANGE CHICKEN BREAST &amp; GNOCCHI</b> housemade ricotta gnocchi, spinach, vodka cream sauce, fontina cheese	18
<b>FRESH HOUSEMADE RIGATONI</b> veal and braised beef bolognese, tiny mushrooms, carrots, parmigiano	19
<b>CHICKEN PAILLARD</b> artisan greens, carrot, tomato, onion, asparagus, marble potatoes, shallot vinaigrette	19
<b>STROZZAPRETTI</b> parmesean cream sauce with house made sausage, sauteed broccoli rabe	20
<b>*GRILLED FAROE ISLAND SALMON</b> english pea risotto, haricots verts, baby heirloom tomatoes	23

## HEARTH BAKED PIZZAS

<b>CELLAR PIZZA</b> san marzano sauce, mozzarella <b>additional toppings:</b> bacon 4, sausage 4, arugula 4.5, pepperoni 4.5, meatball 5.5, prosciutto di parma 6	15
<b>CAPRI</b> mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agrodolce	17.5

## SIDES A LA CARTE

<b>FRIES</b>	5.5
<b>HARICOT VERTS</b>	6.5
<b>GRILLED ASPARAGUS</b>	6.5
<b>TRUFFLE &amp; PARM FRIES</b>	8

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

**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

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