

STARTERS

ROASTED TOMATO AND BASIL BISQUE	8.5
CRISPY BRUSSEL SPROUTS applewood bacon, lemon aioli, chives, parmigiano reggiano	13
HUMMUS warm naan bread, za'atar spice, crudité	13
CRISPY FRIED CALAMARI (RI) roasted garlic lemon aioli, tomato sauce	14
BURRATA CAPRESE heirloom tomato, radicchio, aged balsamic, herbs de provence pangratatto, evoo	14

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
BEEAMSTER 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

SALADS

CAESAR SALAD hearts of romaine, croutons, parmigiano reggiano	12.5
GREEK SALAD chopped romaine, artichokes, tomatoes, red onions, pepperoncini, feta, cucumbers, olives, oregano vinaigrette	13.5
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 pecans, spiced pear vinaigrette	14.5
QUINOA SALAD cucumber, feta, roasted beet, hearts of palm, artisan greens, pistachio, meyer lemon vinaigrette, watermelon radish	14.5
ADD ONS grilled chicken breast 6 shrimp 9 faroe island *salmon 10 *NY Strip 9	

COCKTAILS

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

SANDWICHES

sandwiches come with chef's daily salad unless otherwise noted	
SPANISH CHICKEN PANINO jamon serrano, 3 month manchego, piquillo peppers, watercress, sweet pepper aioli	15
*8oz. GRILLED HAMBURGER bakery bun, lettuce, tomato, red onion, french fries	16
COCONUT TEMPURA MAHI MAHI SANDWICH bakery bun, key lime tartar sauce, lettuce, tomato, french fries grilled available upon request	17
CHICKEN CAPRESE PANINO fresh mozzarella, prosciutto, baby arugula, tomato, aioli, basil, aged balsamic on sourdough	17
CRISPY CHICKEN SANDWICH bakery bun, pickles, gem lettuce, three mustard honey	17.5
*CELLAR BURGER bakery bun, applewood smoked bacon, brie, fried egg, parmesan fries	18
CRAB CAKE SANDWICH 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	
FUSILLI A LA VODKA pancetta, vodka cream sauce, parmigiano	18
QUINOA STIR FRY (V, GF) zucchini, broccoli, rainbow carrot, english peas, sprouts, furikake, ponzu glaze	17.5
FREE RANGE CHICKEN BREAST & GNOCCHI housemade ricotta gnocchi, spinach, vodka cream sauce, fontina cheese	18
BUCATINI SUNDAY SAUCE charcuterie, braised pork, san marzano tomato, artisan whipped ricotta	18
FRESH HOUSEMADE RIGATONI veal and braised beef bolognese, tiny mushrooms, carrots, parmigiano	19
*GRILLED FAROE ISLAND SALMON english pea risotto, haricots verts, baby heirloom tomatoes	23
HEARTH BAKED PIZZA	
MARGHERITA fresh mozzarella, basil	16
SALSICCE housemade sausage, pepperonata, mozzarella, basil	17.5
CAPRI mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agrodolce	17.5
PEPPERONI fresh mozzarella, peppadews, arugula	18.5
SIDES A LA CARTE	
FRIES	5.5
HARICOT VERTS AGLIO OLIO	6.5
GRILLED ASPARAGUS	6.5
TRUFFLE & PARM FRIES	8

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

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