

CELLAR BRUNCH SPECIALITY DRINKS

UNLIMITED MIMOSAS*	18
100% fresh squeezed oj, sparkling wine	
ENDLESS BLOODY MARYS*	18
new amsterdam vodka, zing zang bloody mary mix	
ENDLESS ROSÉ*	18

*WITH THE PURCHASE OF AN ENTREE

HOT BEVERAGES

ESPRESSO	5
DOUBLE ESPRESSO	7
CAPPUCCINO	6
FRESH BREWED COFFEE	4.95
SPECIALTY TEA SELECTION	4.95

BRUNCH

EGGS BENEDICT	15.5
english muffin, canadian ham, *poached eggs, hollandaise, breakfast potatoes	

OMELETTE OF THE DAY	15.5
chef kindly requests no substitutions, breakfast potatoes, multigrain toast	

SMOKED SALMON AVOCADO TOAST	21.5
hickory smoked salmon, smashed avocado, arugula, red onion, tomato, fried capers, tarragon aioli, toasted rosemary focaccia, grated hard boiled egg, fresh fruit	

CLASSIC FRENCH TOAST	16
brioche, tahitian vanilla butter, fresh fruit, maple syrup	

CELLAR BREAKFAST	16.5
applewood smoked bacon, eggs, multigrain toast, breakfast potatoes	

BREAKFAST PIZZA	17.5
mozzarella, applewood smoked bacon, *cracked egg, chives, spicy hollandaise	

CRÈME BRULEE FRENCH TOAST	17.5
crispy brioche, fresh fruit, banana whiskey caramel	

*STEAK & EGGS	24
NY strip steak, scrambled eggs, breakfast potatoes, red wine demi, country white toast	

HANDMADE PASTAS, ENTREÉS & SANDWICHES

all pasta dishes can be prepared with gluten free penne pasta

*8 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	

FUSILLI A LA VODKA	19.5
pancetta, vodka cream sauce, parmigiano reggiano	

FRESH HOUSE-MADE RIGATONI	20.5
veal and braised beef bolognese, tiny mushrooms, carrots, parmigiano reggiano	

CRISPY CHICKEN SANDWICH	18.5
pickles, lettuce, 3 mustard honey, french fries	

*CELLAR BURGER	21
bakery bun, applewood smoked bacon, brie, fried egg, lettuce, tomato, red onion, pickle, parmesan fries	

*GRILLED SALMON	29
sustainably farmed, english pea risotto, haricot verts, baby heirloom tomatoes	

LOBSTER ROLL	31
new england style, split top bun, mayo, celery, red onion, truffle fries	

STARTERS & SALADS

HUMMUS	14
warm naan bread, za'atar spice, crudité	

CRISPY BRUSSEL SPROUTS	14.5
applewood bacon, lemon aioli, chives, parmigiano reggiano	

SPINACH AND ARTICHOKE DIP	15
served with house made corn chips and heirloom carrots	

CRISPY FRIED CALAMARI (RI)	16
roasted garlic lemon aioli, san marzano tomato sauce	

CLASSIC WEDGE SALAD	14
smoked bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing	

CAESAR SALAD	14
romaine, croutons, parmigiano reggiano	

TUSCAN KALE SALAD	15
cranberry, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	

ADD ONS	
grilled chicken breast 7.5 shrimp 9.5 *grilled salmon 12.5 *NY strip 12.5 *seared ahi tuna 17	

HEARTH BAKED PIZZAS

CELLAR PIZZA	17
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 PIZZA	19
mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agro dolce	

MEAT & CHEESE

with seasonal accompaniments

each: \$6.5 | selection of 3: \$17 | selection of 5 \$28

BEEEMSTER 26 MONTH AGED GOUDA: Hard Cow, Holland

LA TUR: Soft Triple Cream, Piedmont Italy

CAMBOZOLA: Soft Cow, 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: Tempesta, Chicago

FINOCHIETTA: Fennel Salumi, Tempesta, Chicago

JAMON SERRANO: Red Label Redondo, Spain

SIDES A LA CARTE

*ONE EGG	4
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*TWO EGGS	7
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FRIES	7
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BACON	7
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CANADIAN BACON	7.5
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HARICOT VERTS	7
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GRILLED ASPARAGUS	7.5
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TRUFFLE & PARM FRIES	9.5
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WINES BY THE GLASS

WHITES	CELLAR RESERVE	REDS
PINOT GRIGIO, Ruffino, Lumina, Italy	WHITE	CHIANTI, Ruffino, Tuscany, Italy
50% PINOT GRIGIO 50% SAUVIGNON BLANC, "Due Uve" Veneto III, Italy	MEURSAULT, Louis Jadot, Beaune, France	CHIANTI, Nipozzano, Tuscany, Italy
PINOT GRIGIO, Kettmeir, Trentino, Italy	POUILLY-FUISSÉ, Premier Cru, Jadot, Burgandy	SUPER TUSCAN, Il Bruciato, Guada Al Tasso, Bolgheri
PINOT GRIGIO, Santa Margherita, Alto Adige, Italy	RED	65% Cabernet Sauvignon, 20% Merlot, 15% Syrah
SAUVIGNON BLANC, Oyster Bay, New Zealand	BRUNELLO DI MONTALCINO, Col D'Orcia, DOCG, Italy	TEMPRANILLO, Crianza, Bodegas Ostatu, La Rioja, Spain
SAUVIGNON BLANC, Whitehaven, New Zealand	CABERNET SAUVIGNON, Frank Family Vineyards, Napa Valley	PINOT NOIR, Angeline, Sonoma, CA
SAUVIGNON BLANC, Paul Dolan, Mendocino, CA	GIOVANNI ROSSO, Barolo, Piedmont, Italy	PINOT NOIR, La Crema, Monterey
SAUVIGNON BLANC, Honig, Napa Valley	PINOT NOIR, Flowers, Sonoma, California	PINOT NOIR, Au Bon Climat, Santa Barbara, CA
SANCERRE, Jaque Dumont, Loire Valley, France		PINOT NOIR, Belle Glos, Clark and Telephone, Santa Maria
RIESLING, Dr. L, Kabinett, Mosel, Germany		PINOT NOIR, Domaine Esmonin, Les Genévrières, Burgundy
VIOGNIER, San Simeon, Paso Robles		PINOT NOIR, Willakenzie Estate, Willamette Valley, Oregon
ROSÉ, Château La Gôrdonne, Côtes De Provence		MERLOT, Markham, Napa Valley
ROSÉ, "M" by Château Minuty, Côtes de Provence		MERLOT, Duckhorn, Napa Valley
ROSÉ, Stoller, Willamette Valley, Oregon		MALBEC, Piatelli, Mendoza, Argentina
ALBARINO, Vionta, Rias Baixas, Spain		MALBEC, Catena, Mendoza, Argentina
MOSCATO, Terre d'Oro, Artois Vineyard, CA		CABERNET SAUVIGNON, J Lohr, Paso Robles
CHARDONNAY, Hess Select, Monterey		CABERNET SAUVIGNON, Seven Falls, Columbia Valley, Washington
CHARDONNAY, Martin Ray, Sonoma Coast		CABERNET SAUVIGNON, Franciscan Estate, Napa Valley
CHARDONNAY, Morgan, Santa Lucia Highlands		CABERNET SAUVIGNON, Oberon by Michael Mondavi, Napa
CHARDONNAY, Sonoma Cutrer, Russian River Valley		CABERNET SAUVIGNON, Round Pond, Kith & Kin, Napa Valley
CHABLIS, Albert Bichot Chablis, Burgandy, France		CABERNET SAUVIGNON, Pine Ridge, Napa Valley
	SPARKLING	RED BLEND, The Pessimist, Paso Robles
	COL DE SALICI, Prosecco Superiore, Valdobbiadene, Italy, '21	RED BLEND, Paradox by Duckhorn, Napa Valley
	CHANDON BRUT, California, NV	
	CHANDON BRUT ROSÉ, California, NV	
	GELIDA BRUT ROSE CAVA, Spain	
	MONOPOLE by Heidsieck, Reims, France, NV	
	SEASONAL SANGRIA	
	Red, White or Sparkling	

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