

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 ENTREE	
HOT BEVERAGES	
ESPRESSO	5
DOUBLE ESPRESSO	7
CAPPUCCINO	6
FRESH BREWED COFFEE	4.5
SPECIALTY TEA SELECTION	4.5

BRUNCH

EGGS BENEDICT	14
english muffin, canadian ham, *poached eggs, hollandaise, breakfast potatoes	
OMELETTE OF THE DAY	15
chef kindly requests no substitutions, breakfast potatoes, multigrain toast	
AVOCADO TOAST	15
*poached egg, chili oil, maldon sea salt, tomatoes, prosciutto, parmigiano reggiano, greens on grilled sourdough	
CLASSIC FRENCH TOAST	15.5
brioche, tahitian vanilla butter, fresh fruit, maple syrup	
CELLAR BREAKFAST	16
applewood smoked bacon, eggs, multigrain toast, fresh fruit, breakfast potatoes	
BREAKFAST PIZZA	17
mozzarella, applewood smoked bacon, *cracked egg, chives, spicy hollandaise	
CRÈME BRULEE FRENCH TOAST	17
crispy brioche, fresh fruit, banana whiskey caramel	
BLUE CRAB FLORENTINE ON BRIOCHE	21.5
spinach, *poached eggs, breakfast potatoes, old bay hollandaise	
*STEAK & EGGS	23
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	16.5
bakery bun, lettuce, tomato, red onion, french fries	
burger toppings:	
cheese 2.5, bacon 3, caramelized onion 2.5	
MUFFALETTA	16.5
hot capicola, mozzarella, tapenade, banana peppers, arugula on focaccia	
FUSILLI A LA VODKA	18.5
pancetta, vodka cream sauce, parmigiano reggiano	
FRESH HOUSE-MADE RIGATONI	19.5
veal and braised beef bolognese, tiny mushrooms, carrots, parmigiano reggiano	
CRISPY CHICKEN SANDWICH	18
pickles, lettuce, 3 mustard honey, french fries	
*CELLAR BURGER	18.5
bakery bun, applewood smoked bacon, brie, fried egg, parmesan fries	
*GRILLED FAROE ISLAND SALMON	23.5
english pea risotto, haricots verts, baby heirloom tomatoes	
LOBSTER ROLL	31
new england style, split top bun, mayo, celery, red onion, truffle fries	

STARTERS & SALADS

CRISPY BRUSSEL SPROUTS	13.5
applewood bacon, lemon aioli, chives, parmigiano reggiano	
HUMMUS	13.5
warm naan bread, za'atar spice, crudité	
SPINACH AND ARTICHOKE DIP	14.5
served with homemade corn chips and heirloom carrots	
CRISPY FRIED CALAMARI (RI)	14.5
roasted garlic lemon aioli, san marzano tomato sauce	
SMOKED FISH DIP	19.5
in house smoked mahi-mahi fish dip served with crostini and pickled peppers	
CLASSIC WEDGE SALAD	13.5
smoked bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing	
CAESAR SALAD	13
romaine, croutons, parmigiano reggiano	
TUSCAN KALE SALAD	14
cranberry, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	
ADD ONS	
grilled chicken breast 6.5 shrimp 9.5 faroe island *salmon 10.5 *NY Strip 9.5	

HEARTH BAKED PIZZAS

CELLAR PIZZA	15.5
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	18
mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agro dolce	

MEAT & CHEESE

with seasonal accompaniments

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

BEEMSTER 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

'NDUJA: Soft Spicy Salumi, Tempesta, Chicago
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

*EGG	4
FRIES	6
BACON	6.5
CANADIAN BACON	6.5
HARICOT VERTS	7
GRILLED ASPARAGUS	7
TRUFFLE & PARM FRIES	8.5

WINES BY THE GLASS

WHITES

PINOT GRIGIO, Ruffino, Lumina, Italy	9
BORDEAUX, French Blue, Sauvignon Blanc, France	10
50% PINOT GRIGIO 50% SAUVIGNON BLANC, "Due Uve" Veneto III, Italy	13.5
PINOT GRIGIO, Kettmeir, Trentino, Italy	13.5
PINOT GRIGIO, Santa Margherita, Alto Adige, Italy	15.5
SAUVIGNON BLANC, Kim Crawford, Marlborough, NZ	11
SAUVIGNON BLANC, Whitehaven, New Zealand	11.5
SAUVIGNON BLANC, Hall, Napa Valley	15.5
SANCERRE, Château de Sancerre, France	18.5
ROSÉ, Château La Gôrdonne, Côtes De Provence	12
ROSÉ, "M" by Château Minuty, Côtes de Provence	10
ROSÉ, Stoller, Willamette Valley, Oregon	13.5
ALBARINO, Vionta, Rias Baixas, Spain	13
RIESLING, Kung Fu Girl, Washington State	9
VIOGNIER, Triennes, Provence, France	12
MOSCATO, Terre d'Oro, Artois Vineyard, CA	9.5
CHARDONNAY, Hess Select, Monterey	9
CHARDONNAY, B.R. Cohn, Silver Label, North Coast	10
CHARDONNAY, Martin Ray, Sonoma Coast	11
CHARDONNAY, Sonoma Cutrer, Russian River Valley	13.5
CHABLIS, Francine and Olivier Savary, Bourgogne, France	15

CELLAR RESERVE

ROMBAUER, Chardonnay, Carneros, California '20	24
SUPER TUSCAN, Le Macchiole, Bolgheri, Italy '19	24
BRUNELLO DI MONTALCINO, Col D'Orcia, DOCG, Italy '17	26
CABERNET SAUVIGNON, Frank Family Vineyards, Napa Valley, '18	28
GEVREY-CHAMBERTIN, Frederic Esmonin, Burgundy, France '20	32
MEURSAULT, Louis Jadot, Beaune, France, '19	34
GIOVANNI ROSSO, Barolo, Piedmont, Italy '17	31

SPARKLING

COL DE SALICI, Prosecco Superiore, Valdobbiadene, Italy, '21	10
CHANDON BRUT, California, NV	11.5
CHANDON BRUT ROSÉ, California, NV	12
GELIDA BRUT ROSE CAVA, Spain	12
MONOPOLE by Heidsieck, Reims, France, NV	18

REDS

CHIANTI, Ruffino, Tuscany, Italy	9
CHIANTI, Nipozzano, Tuscany, Italy	14
SUPER TUSCAN, Il Bruciato, Guada Al Tasso, Bolgheri	17
65% Cabernet Sauvignon, 20% Merlot, 15% Syrah	
TEMPRANILLO, Crianza, Bodegas Ostatu, La Rioja, Spain	12
PINOT NOIR, Angeline, Sonoma, CA	10
PINOT NOIR, La Crema, Monterey	13.5
PINOT NOIR, Willakenzie Estate, Willamette Valley, Oregon	16
PINOT NOIR, Migration, Russian River Valley	16
PINOT NOIR, Belle Glos, Clark and Telephone, Santa Maria	18
MERLOT, Benziger, Sonoma County	10.5
MERLOT, Duckhorn, Napa Valley	16.5
MALBEC, Piatelli, Mendoza, Argentina	11.5
MALBEC, Maal Biutiful, Mendoza, Argentina	14
CABERNET SAUVIGNON, J Lohr, Paso Robles	10.5
CABERNET SAUVIGNON, Broadside, Paso Robles	10
CABERNET SAUVIGNON, Seven Falls, Columbia Valley, Washington	10
CABERNET SAUVIGNON, Oberon by Michael Mondavi, Napa	15
CABERNET SAUVIGNON, Round Pond, Kith & Kin, Napa Valley	17.5
CABERNET SAUVIGNON, Pine Ridge, Napa Valley	22
RED BLEND, The Pessimist, Paso Robles	12.5
52% Syrah, 26% Zinfandel, 18% Petite Sirah	
RED BLEND, Leviathan, California	17.5
Cabernet Sauvignon, Syrah, Cabernet Franc, Merlot	
RED BLEND, Paraduxx by Duckhorn, Napa Valley	18
54% Cabernet Sauvignon, 19% Merlot, 16% Zinfandel, 11% Petit Verdot	

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