

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	4.5
SPECIALTY TEA SELECTION	4.5

BRUNCH

EGGS BENEDICT	15
english muffin, canadian ham, *poached eggs, hollandaise, breakfast potatoes	

OMELETTE OF THE DAY	15
chef kindly requests no substitutions, breakfast potatoes, multigrain toast	

SMOKED SALMON AVOCADO TOAST	21
hickory smoked salmon, smashed avocado, arugula, red onion, tomato, fried capers, tarragon aioli, toasted rosemary focaccia	

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	

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

HANDMADE PASTAS, ENTREÉES & SANDWICHES

all pasta dishes can be prepared with gluten free penne pasta

*8 OZ. GRILLED HAMBURGER	18.5
bakery bun, lettuce, tomato, red onion, pickle, french fries	

burger toppings:	
cheese 2.5, bacon 3, caramelized onion 2.5	

FUSILLI A LA VODKA	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	19.5
bakery bun, applewood smoked bacon, brie, fried egg, lettuce, tomato, red onion, pickle, parmesan fries	

*GRILLED SALMON	28
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	13.5
warm naan bread, za'atar spice, crudité	

CRISPY BRUSSEL SPROUTS	14
applewood bacon, lemon aioli, chives, parmigiano reggiano	

SPINACH AND ARTICHOKE DIP	14.5
served with house made corn chips and heirloom carrots	

CRISPY FRIED CALAMARI (RI)	15
roasted garlic lemon aioli, san marzano tomato sauce	

CLASSIC WEDGE SALAD	13.5
smoked bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing	

CAESAR SALAD	13.5
romaine, croutons, parmigiano reggiano	

TUSCAN KALE SALAD	14
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	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: \$6 | selection of 3: \$16.5 | selection of 5 \$27

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

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
*TWO EGGS	6

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			CELLAR RESERVE			REDS		
PINOT GRIGIO, Ruffino, Lumina, Italy	9		SUPER TUSCAN, Le Macchiole, Bolgheri, Italy	24		CHIANTI, Ruffino, Tuscany, Italy	9	
50% PINOT GRIGIO 50% SAUVIGNON BLANC, "Due Uve" Venetto III, Italy	13.5		BRUNELLO DI MONTALCINO, Col D'Orcia, DOCG, Italy	26		CHIANTI, Nipozzano, Tuscany, Italy	14	
PINOT GRIGIO, Kettmeir, Trentino, Italy	13.5		CABERNET SAUVIGNON, Frank Family Vineyards, Napa Valley	28		SUPER TUSCAN, Il Bruciato, Guada Al Tasso, Bolgheri	17	
PINOT GRIGIO, Santa Margherita, Alto Adige, Italy	15.5		MEURSAULT, Louis Jadot, Beaune, France	34		65% Cabernet Sauvignon, 20% Merlot, 15% Syrah		
SAUVIGNON BLANC, Oyster Bay, New Zealand	11		POUILLY-FUISSÉ, Premier Cru, Jadot, Burgandy	34		TEMPRANILLO, Crianza, Bodegas Ostatu, La Rioja, Spain	12	
SAUVIGNON BLANC, Whitehaven, New Zealand	11.5		GIOVANNI ROSSO, Barolo, Piedmont, Italy	31		PINOT NOIR, Angeline, Sonoma, CA	10	
SAUVIGNON BLANC, Paul Dolan, Mendocino, CA	13		PINOT NOIR, Flowers, Sonoma, California	37		PINOT NOIR, La Crema, Monterey	13.5	
SAUVIGNON BLANC, Honig, Napa Valley	16					PINOT NOIR, Au Bon Climat, Santa Barbara, CA	16	
SANCERRE, Jaque Dumont, Loire Valley, France	18					PINOT NOIR, Willakenzie Estate, Willamette Valley, Oregon	16	
RIESLING, Dr. L, Kabinett, Mosel, Germany	10					PINOT NOIR, Belle Glos, Clark and Telephone, Santa Maria	18	
VIOGNIER, San Simeon, Paso Robles	11					PINOT NOIR, Domaine Esmonin, Les Genévrières, Burgundy	18	
ROSÉ, Château La Gôrdonne, Côtes De Provence	12					MERLOT, Markham, Napa Valley	14	
ROSÉ, "M" by Château Minuty, Côtes de Provence	10					MERLOT, Duckhorn, Napa Valley	16.5	
ROSÉ, Stoller, Willamette Valley, Oregon	13.5					MALBEC, Piatelli, Mendoza, Argentina	11.5	
ALBARINO, Vionta, Rias Baixas, Spain	13					MALBEC, Catena, Mendoza, Argentina	13	
MOSCATO, Terre d'Oro, Artois Vineyard, CA	9.5					CABERNET SAUVIGNON, J Lohr, Paso Robles	10.5	
CHARDONNAY, Hess Select, Monterey	9					CABERNET SAUVIGNON, Seven Falls, Columbia Valley, Washington	10	
CHARDONNAY, Martin Ray, Sonoma Coast	11					CABERNET SAUVIGNON, Franciscan Estate, Napa Valley	13	
CHARDONNAY, Morgan, Santa Lucia Highlands	11					CABERNET SAUVIGNON, Oberon by Michael Mondavi, Napa	15	
CHARDONNAY, Sonoma Cutrer, Russian River Valley	13.5					CABERNET SAUVIGNON, Round Pond, Kith & Kin, Napa Valley	17.5	
CHABLIS, Albert Bichot Chablis, Burgandy, France	19					CABERNET SAUVIGNON, Pine Ridge, Napa Valley	22	
						RED BLEND, The Pessimist, Paso Robles	12.5	
						RED BLEND, Paraduxx by Duckhorn, Napa Valley	18	

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