

## STARTERS

<b>ONION &amp; MUSHROOM SOUP</b> pinot grigio, parmigiano reggiano, croutons	9.5
<b>VEAL MEATBALLS</b> roasted in marinara, whipped ricotta, basil, grilled baguette	13
<b>HUMMUS</b> warm pita, za'atar spice, crudité	13
<b>BRUSSEL SPROUTS</b> applewood bacon, garlic aioli, chives, parmigiano reggiano	13.5
<b>SPINACH AND ARTICHOKE DIP</b> served with homemade corn chips and heirloom carrots	14
<b>CRISPY FRIED CALAMARI (RI)</b> roasted garlic lemon aioli, san marzano tomato sauce	15
<b>GRILLED SPANISH OCTOPUS</b> marble potato, heirloom tomato, arugula, calabrian chili, caper, 25 yr. aged balsamic	16.5
<b>CRAB CAKE</b> blue crab, mustard aioli, salsa verde	19
<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
<b>LOBSTERCARGOT</b> herbed garlic butter, baked in hearth oven, crostini	24

## CHEESE & MEAT

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  
**PROSCIUTTO DI PARMA:** 18 Month, Italy  
**WAGYU BEEF SALAMI:** Tempesta, Chicago  
**FINOCHIETTA:** Tempesta, Chicago

## SALADS

<b>CAESAR SALAD</b> hearts of romaine, croutons, parmigiano reggiano	12.5
<b>SWEET GEM WEDGE SALAD</b> smoked bacon, tomatoes, red onion, gorgonzola dolce, blue cheese dressing	13
<b>TUSCAN KALE SALAD</b> cranberries, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	13.5
<b>QUINOA SALAD</b> mixed berries, goat cheese, marcona almonds, lemon vinaigrette	14
<b>PEAR SALAD</b> arugula, frisée, radicchio, danish blue cheese, shaved pears, candied pecans, spiced pear vinaigrette	14.5
<b>HERBED BURRATA CAPRESE</b> heirloom tomato, foccacia, balsamic glaze, evoo	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

## HANDMADE PASTAS

<b>FUSILLI A LA VODKA</b> pancetta, vodka cream sauce, parmigiano reggiano	24.5
<b>GNOCCHI AL FORNO</b> free range chicken, spinach, fontina, vodka cream sauce	26.5
<b>STROZZAPRETTI</b> parmesan cream, house made sausage, sauteed broccoli rabe	27
<b>RIGATONI BOLOGNESE</b> veal and braised beef, tiny mushrooms, carrots, parmesan	27.5
<b>ANGEL HAIR WITH SHRIMP</b> baby kale, truffle pecorino, meyer lemon, garlic	28

## 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 agro dolce	17.5

## ENTREÉS

<b>CHICKEN SCHNITZEL</b> roasted marble potatoes, asparagus, lemon thyme jus	28.5
<b>BOURBON STREET SKIRT STEAK</b> 1855 skirt steak, tasso ham rice, roasted cippolini onions, paprika aioli	32.5
<b>BRAISED LAMB SHANK</b> potato purée, fried parsnips, natural rosemary sauce	32.5
<b>*GRILLED FAROE ISLAND SALMON</b> english pea risotto, haricots verts, charred tomatoes	32
<b>*SEARED YELLOWFIN TUNA</b> sesame crusted on japanese sushi rice salad, cucumber, rainbow carrot, miso ponzu	34
<b>*16oz. NIMAN RANCH PORK CHOP</b> mushroom risotto, haricots verts, rosemary whiskey butter	36.5
<b>ALMOND CRUSTED BRONZINO</b> potato purée, asparagus, shallots, capers, white wine	37
<b>BLUE CRAB CRUSTED SEA BASS</b> roasted marble potatoes, asparagus, beurre blanc	39
<b>*GRILLED 8oz. FILET MIGNON</b> potato purée, asparagus, red wine demi-glace	47
<b>*16oz. BONE-IN DRY AGED RIBEYE</b> pommes anna, haricots verts, rosemary whiskey butter	48
<b>*8oz. GRILLED HAMBURGER</b> bakery roll, lettuce, tomato, red onion, fries, dill pickle <b>burger toppings:</b> cheese 2, bacon 2.5, caramelized onion 2	18

## SIDES A LA CARTE

<b>FRIES</b>	5.5
<b>HARICOT VERTS</b>	6.5
<b>GRILLED ASPARAGUS</b>	6.5
<b>POTATO PUREE</b>	6.5
<b>ROASTED MARBLE POTATOES</b>	6.5
<b>TRUFFLE &amp; PARM FRIES</b>	8
<b>ORGANIC MUSHROOM RISOTTO</b>	10.5

<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