

EXECUTIVE CHEF
Justin Carr

GENERAL MANAGER
Vince Coppola

CITY CELLAR

WINE BAR & GRILL

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	5.5
DOUBLE ESPRESSO	7.5
CAPPUCCINO	6.5
FRESH BREWED COFFEE	5.45
SPECIALTY TEA SELECTION	5.45
ALMOND MILK AVAILABLE	

BRUNCH

EGGS BENEDICT	17
english muffin, canadian ham, *poached eggs, hollandaise, breakfast potatoes	

LOBSTER BENEDICT	32
english muffin, butter poached cold water lobster, poached eggs, hollandaise, breakfast potatoes	

OMELETTE OF THE DAY GFM	17
chef kindly requests no substitutions, breakfast potatoes, multigrain toast	

CLASSIC FRENCH TOAST	18
brioche, tahitian vanilla butter, fresh fruit, maple syrup	

CELLAR BREAKFAST	18
applewood smoked bacon, eggs, multigrain toast, breakfast potatoes	

BREAKFAST PIZZA	19
san marzano sauce, mozzarella, applewood smoked bacon, *cracked egg, chives, spicy hollandaise	

*LOX BAGEL & A SCHMEAR	20
housemade bagel, lox, whipped cream cheese, capers, tomato, red onion, toasted upon request	

TUSCAN AVOCADO TOAST	23
crumbled bacon, smashed avocado, arugula, red onion, tomato, fried capers, tarragon aioli, toasted rosemary focaccia, grated hard boiled egg, fresh fruit	

*STEAK & EGGS	27
skirt 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

*10 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	

*CELLAR BURGER	21
bakery bun, caramelized onion bacon jam, blue cheese, lettuce, tomato, red onion, pickle, french fries	

FUSILLI A LA VODKA	22
pancetta, vodka cream sauce, parmigiano reggiano	

ANGEL HAIR WITH SHRIMP	29.5
baby kale, grated parmigiano reggiano, crushed red pepper, meyer lemon, garlic	

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

*GRILLED SALMON GF	31
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

CRISPY BRUSSEL SPROUTS	15.5
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)	17
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roasted garlic lemon aioli, san marzano tomato sauce	
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CLASSIC WEDGE SALAD GF	15
smoked bacon, tomatoes, red onion, danish blue cheese, blue cheese dressing	

CAESAR SALAD GFM	15
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romaine, croutons, parmigiano reggiano

TUSCAN KALE SALAD GF	16
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cranberry, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette

ASIAN CRUNCH SALAD GFM	17.5
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purple & savoy cabbage, snow peas, red peppers, carrots, scallions, crispy wontons, cilantro, cucumbers, sesame ginger dressing, togarashi

ADD ONS

grilled chicken breast 8 | shrimp 10 | *grilled salmon 13 | *NY strip 13 | *seared ahi tuna 22

HEARTH BAKED PIZZAS

CELLAR PIZZA	19
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	21
mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agro dolce	

MEAT & CHEESE **GFM**

with seasonal accompaniments

each: \$7 | selection of 3: \$19 | selection of 5: \$29

BEEMSTER 26 MONTH AGED GOUDA: Hard Cow, Holland

LA TUR: Soft Triple Cream, Piedmont Italy

BLUE CHEESE: 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: Sunshine Provisions

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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HARICOT VERTS GF	7
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BACON	8
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CANADIAN BACON	8
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GRILLED ASPARAGUS GF	8
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TRUFFLE & PARM FRIES	10
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WINES BY THE GLASS

WHITES	GLASS	BTL	CELLAR RESERVE	GL	BTL	REDS	GLASS	BTL
PINOT GRIGIO, Paradosso, Veneto, Italy	10	32	<u>WHITE</u>			CHIANTI, Ruffino, Tuscany, Italy	10	32
PINOT GRIGIO, Ruffino, Lumina, Italy	11	40	POUILLY-FUISSÉ, Premier Cru, Louis Jadot, Burgundy, France	34	125	CHIANTI, Rufina Riserva Nipozzano, Tuscany, Italy	14	52
PINOT GRIGIO, Santa Margherita, Alto Adige, Italy	15.5	60	CHABLIS, 1ER CRU MONTMAINS "DOMAINE DE LA TOUR", Burgundy, France	36	135	SUPER TUSCAN, Il Bruciato, Guada Al Tasso, Bolgheri	17	64
SAUVIGNON BLANC, Oyster Bay, New Zealand	12	44	<u>RED</u>			TEMPRANILLO, Crianza, Bodegas Ostatu, La Rioja, Spain	14.5	54
SAUVIGNON BLANC, Details by Sinegal, Sonoma County	14	49	MERLOT, Trefethen, Oak Knoll, Napa Valley	25	90	PINOT NOIR, Angeline, Sonoma, CA	11	38
SAUVIGNON BLANC, Saint Clair Estate, Marlborough, NZ	17	64	CABERNET SAUVIGNON, Frank Family Vineyards, Napa Valley	28	95	PINOT NOIR, La Crema, Monterey	13.5	50
SANCERRE, Domaine Montagu, Loire Valley, France	19	72	BRUNELLO DI MONTALCINO, Col D'Orcia, DOCG, Italy	29	105	PINOT NOIR, Au Bon Climat, Santa Barbara, CA	16	58
RIESLING, Dr. L, Kabinett, Mosel, Germany	11	38	PINOT NOIR, Flowers, Sonoma, California	30	105	PINOT NOIR, Belle Glos, Ballade, Santa Rita Hills	18	68
VIOGNIER, San Simeon, Paso Robles	11	42	BAROLO, Pertinace, Piedmont, Italy	33	120	PINOT NOIR, Domaine Esmonin, Les Genévrières, Burgundy	19	72
ROSÉ, Château La Gôrdonne, Côtes De Provence	12	44				PINOT NOIR, Willakenzie Estate, Willamette Valley, Oregon	22	79
ROSÉ, Whispering Angel, Chateau d' Esclans, Côtes de Provence	15	58				MERLOT, Markham, North Coast	15	56
ALBARINO, Vionta, Rias Baixas, Spain	13	50				MALBEC, Piatelli, Mendoza, Argentina	11.5	43
MOSCATO, Terra d'Oro, Artois Vineyard, CA	9.5	37	SPARKLING			MALBEC, Catena, Mendoza, Argentina	14	52
CHARDONNAY, Hess Select, Monterey	11	38	AVISSI, Prosecco Extra Dry, Veneto 187ML		12	CABERNET SAUVIGNON, Seven Falls, Columbia Valley, Washington	11	38
CHARDONNAY, Martin Ray, Sonoma Coast	14	52	CHANDON BRUT, California 187ML		19	CABERNET SAUVIGNON, J Lohr, Paso Robles	10.5	40
CHARDONNAY, Sonoma Cutrer, Russian River Ranches	16	50	CHANDON BRUT ROSÉ, California 187ML		19	CABERNET SAUVIGNON, Franciscan Estate, California	13	50
CHARDONNAY, Jordan, Russian River Valley	22	79	HEIDSIECK MONOPOLE, Reims, France NV 187ML		24	CABERNET SAUVIGNON, Oberon, Napa	15	56
CHABLIS, Albert Bichot Chablis, Burgundy, France	19	72				CABERNET SAUVIGNON, Rodney Strong, Knights Valley	17.5	66
			SEASONAL SANGRIA			CABERNET SAUVIGNON, Pine Ridge, Napa Valley	24	89
			Red, White or Sparkling		14	RED BLEND, The Pessimist, Paso Robles	15.5	58
						RED BLEND, Cain Cuvée NV13, Napa Valley	21	77

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions
GF = Gluten Free, GFM = Gluten Free with Modification *Our fryers are used for items with wheat

CC BRUNCH 1.10.25