

STARTERS

ROASTED TOMATO AND BASIL BISQUE	8.5
CRISPY BRUSSEL SPROUTS applewood bacon, lemon aioli, chives, parmigiano reggiano	13
HUMMUS warm naan bread, za'atar spice, crudité	13
CRISPY FRIED CALAMARI (RI) roasted garlic lemon aioli, tomato sauce	14
BURRATA CAPRESE heirloom tomato, radicchio, aged balsamic, herbs de provence pangratatto, evoo	14

CHEESE & CHARCUTERIE

with seasonal accompaniments

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

PURPLE HAZE: Soft Goat, Cypress Grove Creamery, California

GRAFTON 2 YEAR AGED CHEDDAR: Semi-Hard Cow, Vermont

BEEEMSTER 26 MONTH AGED GOUDA: Hard Cow, Holland

LA TUR: Soft Triple Cream, Piedmont Italy

PETIT BASQUE: Semi-Soft, France, Sheeps Milk

ROGUE SMOKED BLUE: Crumbly Cow, Oregon

HOUSE COPPA: Made in House

PROSCIUTTO DI PARMA: 18 Month, Italy

MAGRET DUCK PROSCIUTTO: House Cured, NY State

SPICY SALAMI: Tempesta, Chicago

TRUFFLE SALAMI: Tempesta, Chicago

WAGYU BEEF SALAMI: Tempesta, Chicago

SALADS

CAESAR SALAD hearts of romaine, croutons, parmigiano reggiano	12.5
GREEK SALAD chopped romaine, artichokes, tomatoes, red onions, pepperoncini, feta, cucumbers, olives, oregano vinaigrette	13.5
TUSCAN KALE SALAD cranberries, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	13.5
PEAR SALAD arugula, frisée, radicchio, danish blue cheese, shaved pears, candied pecans, spiced pear vinaigrette	14.5
QUINOA SALAD cucumber, feta, roasted beet, hearts of palm, artisan greens, pistachio, meyer lemon vinaigrette, watermelon radish	14.5
ADD ONS grilled chicken breast 6 shrimp 9 faroe island *salmon 10 *NY Strip 9	

COCKTAILS

MOSCOW MULE tito's handmade vodka, housemade ginger beer, fresh lime, served in a copper mug	11
FRENCH 75 nolets gin, fresh lemon juice, sparkling wine, lemon twist	13
CELLAR AVIATION nolet's gin, creme di violette, luxardo maraschino liqueur	13
GRAPEFRUIT MARTINI ketel one vodka, saint germain, fresh grapefruit and lime	13
STRAWBERRY BASIL MARTINI tito's vodka, muddled strawberry and basil	13

SANDWICHES

sandwiches come with chef's daily salad unless otherwise noted

SPANISH CHICKEN PANINO jamon serrano, 3 month manchego, piquillo peppers, watercress, sweet pepper aioli	15
*8oz. GRILLED HAMBURGER bakery bun, lettuce, tomato, red onion, french fries	16
COCONUT TEMPURA MAHI MAHI SANDWICH bakery bun, key lime tartar sauce, lettuce, tomato, french fries grilled available upon request	17
CHICKEN CAPRESE PANINO fresh mozzarella, prosciutto, baby arugula, tomato, aioli, basil, aged balsamic on sourdough	17
CRISPY CHICKEN SANDWICH bakery bun, pickles, gem lettuce, three mustard honey	17.5
*CELLAR BURGER bakery bun, applewood smoked bacon, brie, fried egg, parmesan fries	18
CRAB CAKE SANDWICH bakery bun, french mustard-tarragon aioli, gem lettuce, tomato	18.5

HANDMADE PASTAS & ENTREÉS

all pasta dishes can be prepared with gluten free penne pasta

FUSILLI A LA VODKA pancetta, vodka cream sauce, parmigiano	18
QUINOA STIR FRY (V, GF) zucchini, broccoli, rainbow carrot, english peas, sprouts, furikake, ponzu glaze	17.5
FREE RANGE CHICKEN BREAST & GNOCCHI housemade ricotta gnocchi, spinach, vodka cream sauce, fontina cheese	18
BUCATINI SUNDAY SAUCE charcuterie, braised pork, san marzano tomato, artisan whipped ricotta	18
FRESH HOUSEMADE RIGATONI veal and braised beef bolognese, tiny mushrooms, carrots, parmigiano	19
*GRILLED FAROE ISLAND SALMON english pea risotto, haricots verts, baby heirloom tomatoes	23
HEARTH BAKED PIZZA	
MARGHERITA fresh mozzarella, basil	16
SALSICCE housemade sausage, pepperonata, mozzarella, basil	17.5
CAPRI mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agrodolce	17.5
PEPPERONI fresh mozzarella, peppadews, arugula	18.5
SIDES A LA CARTE	
FRIES	5.5
HARICOT VERTS AGLIO OLIO	6.5
GRILLED ASPARAGUS	6.5
TRUFFLE & PARM FRIES	8

GOLDEN MARGARITA espolon blanco, grand marnier, fresh lime, agave	14.5
BARREL AGED OLD FASHIONED redemption rye, luxardo liqueur, cherry syrup, orange blossom bitters	13.5
SMOKED OLD FASHIONED bulleit bourbon, cherry syrup, chocolate bitters, angostura bitters	13.5
HEMINGWAY OLD FASHIONED papa's pilar sherry barrel aged rum, orange bitters, filthy cherry, orange peel	13.5
PEACH SANGRIA albarino, peach liqueur, vodka, fresh peach syrup, citrus	12.5

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