

## CELLAR BRUNCH SPECIALITY DRINKS

<b>UNLIMITED MIMOSAS*</b>	16
100% fresh squeezed oj, sparkling wine	
<b>ENDLESS BLOODY MARYS*</b>	16
new amsterdam vodka, zing zang bloody mary mix	
*WITH THE PURCHASE OF AN ENTRÉE	

## HOT BEVERAGES

<b>ESPRESSO</b>	5
<b>DOUBLE ESPRESSO</b>	7
<b>CAPPUCCINO</b>	6
<b>FRESH BREWED COFFEE</b>	4.5
<b>HARNEY &amp; SON'S TEA SELECTION</b>	4.5

## STARTERS & SALADS

<b>CRISPY BRUSSEL SPROUTS</b>	13
applewood bacon, lemon aioli, chives, parmigiano reggiano	
<b>HUMMUS</b>	13
warm naan bread, za'atar spice, crudité	
<b>CRISPY FRIED CALAMARI (RI)</b>	14
roasted garlic lemon aioli, san marzano tomato sauce	
<b>CAESAR SALAD</b>	12.5
romaine, croutons, parmigiano reggiano	
<b>TUSCAN KALE SALAD</b>	13.5
cranberry, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	
<b>ADD ONS</b>	
grilled chicken breast 6   shrimp 9   faroe island *salmon 10   *NY Strip 9	

## HEARTH BAKED PIZZA

<b>MARGHERITA</b>	16
fresh mozzarella, basil	
<b>SALSICCE</b>	17.5
housemade sausage, mozzarella, roasted sweet peppers and onions, basil	
<b>CAPRI</b>	17.5
mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agrodolce	
<b>PEPPERONI</b>	18.5
fresh mozzarella, peppadews, arugula	

## HANDMADE PASTAS, ENTREÉS & SANDWICHES

all pasta dishes can be prepared with gluten free penne pasta

<b>*8 OZ. GRILLED HAMBURGER</b>	16
bakery bun, lettuce, tomato, red onion, french fries	
<b>FUSILLI A LA VODKA</b>	18
pancetta, vodka cream sauce, parmigiano reggiano	
<b>FRESH HOUSE-MADE RIGATONI</b>	19
veal and braised beef bolognese, tiny mushrooms, carrots, parmigiano reggiano	
<b>CRISPY CHICKEN SANDWICH</b>	17.5
bakery bun, pickles, gem lettuce, 3 mustard honey, french fries	
<b>*CELLAR BURGER</b>	18
bakery bun, applewood smoked bacon, brie, fried egg, parmesan fries	
<b>*GRILLED FAROE ISLAND SALMON</b>	23
english pea risotto, haricots verts, baby heirloom tomatoes	

## COCKTAILS

<b>MOSCOW MULE</b>	10.5
tito's handmade vodka, housemade ginger beer, fresh lime, served in a copper mug	
<b>FRENCH 75</b>	12.5
nolets gin, fresh lemon juice, sparkling wine, lemon twist	
<b>CELLAR AVIATION</b>	12.5
nolet's gin, creme di violette, luxardo maraschino liqueur	
<b>GRAPEFRUIT MARTINI</b>	12.5
ketel one vodka, saint germain, fresh grapefruit and lime	
<b>STRAWBERRY BASIL MARTINI</b>	12.5
tito's vodka, muddled strawberry and basil	

## BRUNCH

<b>EGGS BENEDICT</b>	13
english muffin, canadian ham, *poached eggs, hollandaise, breakfast potatoes	
<b>CLASSIC FRENCH TOAST</b>	14
brioche, tahitian vanilla butter, fresh fruit, maple syrup	
<b>OMELETTE OF THE DAY</b>	14
chef kindly requests no substitutions, breakfast potatoes, multigrain toast	
<b>AVOCADO TOAST</b>	14
*poached egg, chili oil, maldon sea salt, tomatoes, prosciutto, parmigiano reggiano, greens on grilled sourdough	
<b>CELLAR BREAKFAST</b>	15
applewood smoked bacon, eggs, multigrain toast, fresh fruit, breakfast potatoes	
<b>BREAKFAST PIZZA</b>	16
mozzarella, applewood smoked bacon, *cracked egg, chives, spicy hollandaise	
<b>CRÈME BRULEE FRENCH TOAST</b>	16
crispy brioche, fresh fruit, banana whiskey caramel	
<b>BLUE CRAB FLORENTINE ON BRIOCHE</b>	18.5
spinach, *poached eggs, breakfast potatoes, old bay hollandaise	
<b>*STEAK &amp; EGGS</b>	20
scrambled eggs, breakfast potatoes, red wine demi, fresh fruit, country white toast	

## SIDES A LA CARTE

<b>*EGG</b>	3.5
<b>BACON</b>	5.5
<b>CANADIAN BACON</b>	5.5
<b>FRIES</b>	5.5
<b>HARICOT VERTS AGLIO OLIO</b>	6.5
<b>GRILLED ASPARAGUS</b>	6.5
<b>TRUFFLE &amp; PARM FRIES</b>	8

## CHEESE & CHARCUTERIE

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

<b>PURPLE HAZE:</b> Soft Goat, Cypress Grove Creamery, California
<b>GRAFTON 2 YEAR AGED CHEDDAR:</b> Semi-Hard Cow, Vermont
<b>BEEEMSTER 26 MONTH AGED GOUDA:</b> Hard Cow, Holland
<b>LA TUR:</b> Soft Triple Cream, Piedmont Italy
<b>PETIT BASQUE:</b> Semi-Soft, France, Sheeps Milk
<b>ROGUE SMOKED BLUE:</b> Crumbly Cow, Oregon
<b>HOUSE COPPA:</b> Made in House
<b>PROSCIUTTO DI PARMA:</b> 18 Month, Italy
<b>MAGRET DUCK PROSCIUTTO:</b> House Cured, NY State
<b>SPICY SALAMI:</b> Tempesta, Chicago
<b>TRUFFLE SALAMI:</b> Tempesta, Chicago
<b>WAGYU BEEF SALAMI:</b> Tempesta, Chicago

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

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