



# CITY CELLAR

WINE BAR & GRILL

## SNACKS

- Fresh Seasonal Berries** ♦ 11  
Whipped Cream
- Warm Olives** ♦ 6  
Rosemary, Olive Oil
- Chicken Empanadas** 12  
Roasted Chicken, Nduja, Mascarpone
- Mediterranean Hummus** 13  
Crispy Lavosh, Feta Cheese, Sea Salt, Basil Oil
- Sesame Chicken Wings** 9  
Soy Glaze, Scallions

## STARTERS

- Tomato Basil Bisque** 8  
Parmigiano, Croutons
- Ahi Tuna Tartare** 17  
Avocado, Citrus Vinaigrette, Mache, Spiced Crema, House Chip
- Thai Mussels** 14  
Coconut Broth, Scallions, Vine Ripe Tomato, Cilantro
- Kobe Beef Sliders** 15  
Horseradish Havarti, Chipotle Mayo
- Charred Octopus** ♦ 19  
Chickpea, Chorizo, Cauliflower Purée, Frisée
- Lump Crab Cake** 16  
Dill Remoulade, Frisée
- Calamari** 14  
Spicy Tomato, Lemon Aioli, Poblano Peppers

## SALADS

- Asian Spinach** 14  
Red Cabbage, Scallion, Shaved Carrot, Citrus Soy, Toasted Peanut
- Caesar** 13  
Brick Oven Croutons, Grana Padano
- Cobb** ♦ 14  
Romaine, Bacon, Egg, Tomato, Avocado, Gorgonzola, Sherry Vinaigrette
- Tuscan Kale** ♦ 13  
Cranberry, Shaved Carrot, Toasted Almond, Balsamic Vinaigrette
- Quinoa** ♦ 15  
Mesclun, Pistachios, Feta, Beets, Tomato, Apricot, Mint, Lemon Vinaigrette

## GRILLED SALAD ADDITIONS

- |                                  |     |                        |     |
|----------------------------------|-----|------------------------|-----|
| <b>Ahi Tuna</b>                  | 9.5 | <b>Atlantic Salmon</b> | 9.5 |
| <b>Prime Flat Iron</b>           | 9.5 | <b>Gulf Shrimp</b>     | 8.5 |
| <b>Free Range Chicken Breast</b> | 6.5 |                        |     |

### HAPPY HOUR

Mondays-Fridays 4pm-7pm

**WINE DOWN MONDAYS & FRIDAYS**  
1/2 OFF Bottles of Wine Over \$100

## FLATBREADS

- Truffle** 19  
Seasonal Fresh Truffles, Taleggio Cheese, Arugula, Caramelized Onions, Wild Mushrooms
- Chorizo** 16  
Grafton Cheddar, Caramelized Onions, Scallion, Creme Fraiche
- Margherita** 15  
Housemade Mozzarella, Plum Tomato, Grana Padano, Basil, EVOO
- Smoked Mozzarella** 17  
Prosciutto, Baby Arugula, Black Mission Fig
- White Clam** 21  
Pancetta, Chili Flake, Roasted Garlic, Fresh Herbs
- Pear & Gorgonzola** 16  
Anjou Pear, Rosemary, Truffle Honey, Toasted Hazelnut

## CHEESES

- Humboldt Fog, Semi-Soft, Goat's Milk,**  
Cypress Grove, Arcata, CA
- Parmigiano Reggiano, Hard, Cow's Milk**  
Cravero, Parma, IT
- Smokey Blue, Semi-Firm, Cow's Milk**  
Rogue Creamery, Central Point, OR
- Fromager d'Affinois, Soft, Cow's Milk**  
Guilloteau Company, Rhone Alpes, FR
- Pecorino Tartufato, Semi-Soft, Sheep & Cows Milk**  
Mugello, Tuscany, IT

## CHARCUTERIE & ARTISAN MEATS

- Prosciutto, Pork**  
Salumeria Biellese, New York, NY
- Sopressata Calabrese, Pork**  
Olli Salumeria, San Francisco, CA
- Bresaola, Beef**  
Citterio, Valtellina, IT
- Mortadella, Pork**  
Salumeria Biellese, New York, NY
- Smoked Duck Breast, Magret Duck**  
Dartagnan, Hudson Valley, NY  
*Served with Pickles, Jams and Bread*

**ANY ONE 7 • ANY THREE 18 • ANY FIVE 25**

## SANDWICHES

- Cranberry Chicken Salad Sandwich** 13  
Buttery Croissant, Bibb Lettuce, Walnuts, Roma Tomato, House Chips
- Breakfast Sandwich** 14  
Croissant, Two Eggs Any Style, American Cheese, Apple Wood Smoked Bacon, Homefries
- Dry-Aged Brunch Burger** 16  
Apple Wood Smoked Bacon, Egg Up, French Fries
- Turkey Burger** 15  
Grafton Cheddar, Bibb Lettuce, Overnight Tomato, House Aioli, French Fries

## SIDES

- |                                     |   |                                 |   |
|-------------------------------------|---|---------------------------------|---|
| <b>Biscuits &amp; Country Gravy</b> | 6 | <b>Half &amp; Half Fries</b>    | 6 |
| <b>Homefries</b>                    | 4 | <b>Applewood Smoked Bacon</b> ♦ | 5 |
| <b>Breakfast Sausage</b>            | 4 | <b>Croissant</b>                | 4 |

## OMELETS

- with a Nice Little Salad**
- Wild Mushroom** 17  
Caramelized Onions, Swiss Cheese, Spinach, Grana Padano
- Heart Healthy** 18  
Egg Whites, Asparagus, Fresh Herbs, Grana Padano
- Omelet of the Day** MP  
Chef's Daily Selection

## FRESH BAKERY ITEMS

- Raspberry Danishes** 8
- Chocolate Baguette** 5
- Seasonal Muffins** 7

## FAVORITES

- Breakfast Sampler** 20  
House Made Waffle, Two Eggs Any Style, Sausage, Apple Wood Smoked Bacon, Biscuit & Gravy
- Gnocchi & Eggs** 17  
Sausage, Maple Butter, Two Poached Eggs
- Biscuits and Gravy** 14  
House Made Biscuits, Country Gravy, Two Eggs Any Style
- Baked Apple French Toast** 16  
Dulce De Leche, Buttery Croissant
- Lump Crab Benedict** 19  
Poached Eggs, Avocado, Hollandaise, Nice Little Salad
- Braised Brisket Hash** 18  
Peppers, Onions, Potatoes, Two Eggs Any Style
- Belgian Waffle** 15  
Seasonal Berries, Maple Syrup, Fresh Cream
- Chicken & Waffles** 19  
House Made Waffle, Truffle Honey, Herb Fried Chicken
- Rock Shrimp Benedict** 20  
Poached Eggs, English Muffin, Hollandaise, Nice Little Salad
- Mac & Cheese** 12  
Havarti, Grafton Cheddar, Asiago, Cavatappi  
**w/Lump Crab 16**
- Steak & Eggs** 20  
Prime Flat Iron, Two Eggs Any Style, Home Fries, Toast
- Eggs Any Way** 12  
Two Eggs Any Style, Homefries, Toast
- Market Fish** MP  
Chef's Daily Selections
- Rigatoni Bolognese** 17  
Braised Short Rib, Baby Mushrooms, Parmigiano

**PANNA & PELLEGRINO WATER**  
500 mL 5 • 1 Liter 9