



# CITY CELLAR

WINE BAR & GRILL

## BITES

<b>Warm Olives</b> ♦	6
Rosemary, Olive Oil	
<b>Chicken Empanadas</b>	12
Roasted Chicken, 'Nduja, Mascarpone	
<b>Mediterranean Hummus</b>	13
Crispy Lavosh, Feta Cheese, Sea Salt, Basil Oil	
<b>Crispy Artichoke Hearts</b>	11
Herb Aioli, Pickled Cherry Pepper	
<b>Brisket Spring Roll</b>	13
Shaved Brussels, Sweet Potato, Scallion, Chipotle BBQ	
<b>Sesame Chicken Wings</b>	9
Soy Glaze, Scallions	

## STARTERS

<b>Kobe Meatball</b>	14
Stewed Tomato, Truffle Aioli, Crispy Onions	
<b>Lump Crab Cake</b>	16
Dill Remoulade, Basil Oil, Frisée	
<b>Thai Mussels</b>	14
Coconut Broth, Scallions, Vine Ripe Tomato, Cilantro	
<b>Charred Octopus</b> ♦	19
Chickpea, Chorizo, Cauliflower Purée, Frisée	
<b>Kobe Beef Slider</b>	15
Horseradish Havarti, Chipotle Mayo	
<b>Rock Shrimp Tempura</b>	15
Chipotle Mayo, Apricot Jam, Cilantro	
<b>Calamari</b>	14
Spicy Tomato, Lemon Aioli, Poblano Peppers	
<b>Ahi Tuna Tartare</b>	17
Avocado, Citrus Vinaigrette, Mache, Spiced Crema, House Chips	
<b>Mushroom Onion Soup</b>	8
Pinot Grigio, House Croutons, Asiago	

## STARTER SALADS

<b>Caesar</b>	9
Brick Oven Croutons, Grana Padano	
<b>Mixed Green</b> ♦	10
Cucumber, Vineripe Tomato, Red Onion, Sherry Vinaigrette	
<b>Tuscan Kale</b> ♦	10
Cranberry, Shaved Carrot, Toasted Almond, Balsamic Vinaigrette	
<b>Wedge</b> ♦	11
Cherry Tomato, Applewood Smoked Bacon, Buttermilk Dressing, Bleu Cheese	

### WINE DOWN

50% Off all wine bottles, \$100 and up  
Mondays and Fridays

### PANNA & PELLEGRINO WATER

500 mL 5 - 1 Liter 9

## FLATBREADS

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

## CHEESES

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

## CHARCUTERIE & ARTISAN MEATS

<b>Prosciutto, Pork</b>	
Parma, Emilia Romagna, IT	
<b>Sopressata Calabrese, Pork</b>	
Olli Salumeria, San Francisco, CA	
<b>Bresaola, Beef</b>	
Citterio, Valtellina, IT	
<b>Mortadella, Pork</b>	
Salumeria Biellese, New York, NY	
<b>Smoked Duck Breast, Magret Duck</b>	
Dartagnan, Hudson Valley, NY	
<i>Served with Pickles, Jams and Bread</i>	

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

## ENTRÉE SALADS

<b>Asian Spinach</b>	14
Red Cabbage, Scallion, Shaved Carrot, Citrus Soy, Toasted Peanut	
<b>Caesar</b>	13
Brick Oven Croutons, Grana Padano	
<b>Cobb</b> ♦	14
Romaine, Bacon, Egg, Tomato, Avocado, Gorgonzola, Sherry Vinaigrette	
<b>Quinoa</b> ♦	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	

## ENTRÉES

<b>Long Island Duck Breast</b> ♦	28
Savoy Cabbage, Fingerling Potato, Confit, Orange Caramel	
<b>Free Range Brick Chicken</b> ♦	27
Boursin Potatoes, Brussel Sprouts, Natural Jus	
<b>Colorado Lamb Shank</b> ♦	32
Moretti Polenta, Marscarpone, Cipollini Onion, Burgundy Reduction	
<b>Seared Ahi Tuna</b>	35
Coriander Crusted, Thai Coconut Broth, Wild Rice, Charred Pineapple Slaw	
<b>Maple Glazed Salmon</b>	29
Red Cabbage Slaw, Anjou Pear, Roasted Cauliflower Puree, Crispy Parsnip	
<b>Chilean Sea Bass</b>	38
Crab Crusted, Yukon Potato Cake, Winter Vegetables, Beurre Blanc	
<b>Gulf Shrimp &amp; Sea Scallops</b>	35
Wild Mushroom Risotto, Haricot Vert, Carrot Chips	
<b>Prime Flat Iron</b> ♦	34
Roasted Sweet Potato, Brussel Sprout, Black Truffle Aioli, Bacon Jam	
<b>NY Strip Steak</b>	39
Creamed Tuscan Kale, Rustic Corn Mash, Black Garlic Bordelaise	
<b>Horseradish Crusted Filet Mignon</b>	41
Potato Lasagna, Grilled Asparagus, Crispy Onions, Glace De Veau	
<b>Dry Aged Cheeseburger</b>	18
Caramelized Onions, Overnight Tomato, Grafton Cheddar, Bibb lettuce, French Fries	

## PASTA

<b>Burrata Ravioli</b>	29
Lump Crab, Cipollini Onion, Beechwood Mushroom, Bisque	
<b>Ricotta Gnocchi</b>	28
Gulf Shrimp, Pancetta, Roasted Pepper, Green Peas, Garlic Butter	
<b>Pappardelle &amp; Sausage Ragù</b>	26
Italian Sausage Ragù, Rapini, Stracciatella, Lemon Bread Crumbs	
<b>Sweet Potato Tortelli</b>	24
Baby Spinach, Black Mission Fig, Brown Butter, Toasted Hazelnut	
<b>Risotto of the Day</b>	MP
Chef's Daily Selection	
<b>Rigatoni Bolognese</b>	27
Braised Short Rib, Baby Mushrooms, Parmigiano	

## SIDES

<b>Brussel Sprouts</b> ♦ 9	<b>Roasted Beets</b> ♦ 9
w/Pancetta	w/Pistachios
<b>Mushroom Risotto</b> 9	<b>Asparagus</b> ♦ 10
w/ Garlic Confit	Simply Grilled
<b>Creamed Tuscan Kale</b> 8	<b>Haricot Vert</b> ♦ 9
w/ Bechamel	w/Toasted Almonds
<b>Half &amp; Half Fries</b> 8	<b>Mac &amp; Cheese</b> 12
w/Truffle Aioli	w/Lump Crab 16