



CITY CELLAR

WINE BAR & GRILL

BITES

- Warm Olives** ♦ 5
Rosemary, Olive Oil
- Chicken Empanadas** 11
Roasted Chicken, Nduja, Mascarpone
- Mediterranean Hummus** 12
Crispy Lavosh, Feta Cheese, Sea Salt, Basil Oil
- Crispy Artichoke Hearts** 10
Herb Aioli, Pickled Cherry Pepper
- Sesame Chicken Wings** 8
Soy Glaze, Scallions

STARTERS

- Soup of the Day** 8
Chef's Daily Selection
- Tomato Basil Bisque** 8
Parmigiano, Croutons
- Calamari** 12
Spicy Tomato, Lemon Aioli, Poblano Peppers
- Kobe Beef Slider** 13
Horseradish Havarti, Chipotle Mayo
- Thai Mussels** 12
Coconut Broth, Scallions, Vine Ripe Tomato, Cilantro
- Lump Crab Cake** 14
Dill Remoulade, Frisée
- Charred Octopus** ♦ 17
Chickpea, Chorizo, Cauliflower Purée, Frisée
- Rock Shrimp Tempura** 13
Chipotle Mayo, Apricot Jam, Cilantro
- Ahi Tuna Tartare** 15
Avocado, Citrus Vinaigrette, Mache, Spiced Crema, House Chip

SIDES

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

FLATBREADS

- Truffle** 17
Seasonal Fresh Truffles, Taleggio Cheese, Arugula, Caramelized Onions, Wild Mushrooms
- Chorizo** 14
Grafton Cheddar, Caramelized Onions, Scallion, Creme Fraiche
- Margherita** 13
Housemade Mozzarella, Plum Tomato, Grana Padano, Basil, EVOO
- Smoked Mozzarella** 15
Prosciutto, Baby Arugula, Black Mission Fig
- White Clam** 19
Pancetta, Chili Flake, Roasted Garlic, Fresh Herbs
- Pear & Gorgonzola** 14
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**
Parma, Emilia Romagna, IT
- 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

ANY ONE 7 • ANY THREE 18 • ANY FIVE 25

SALADS

- Asian Spinach** 13
Red Cabbage, Scallion, Shaved Carrot, Citrus Soy, Toasted Peanut
- Caesar** 12
Brick Oven Croutons, Grana Padano
- Cobb** ♦ 13
Romaine, Bacon, Egg, Tomato, Avocado, Gorgonzola, Sherry Vinaigrette
- Tuscan Kale** ♦ 12
Cranberry, Shaved Carrot, Toasted Almond, Balsamic Vinaigrette
- Quinoa** ♦ 14
Mesclun, Pistachios, Feta, Beets, Tomato, Apricot, Mint Lemon Vinaigrette

GRILLED SALAD ADDITIONS ♦

- Ahi Tuna 9.5 Atlantic Salmon 9.5
- Prime Flat Iron 9.5 Gulf Shrimp 8.5
- Free Range Chicken Breast 6.5

ENTRÉES

- Vegetable Panini** 13
Wild Mushrooms, Squash, Roasted Pepper, House Made Mozzarella, Aged Balsamic, House Chips
- Maple Glazed Salmon** ♦ 19
Red Cabbage Slaw, Anjou Pear, Roasted Cauliflower Puree, Crispy Parsnip
- Honey Maple Turkey Club** 14
Marble Rye, Apple Wood Smoked Bacon, Vine Ripe Tomato, Baby Arugula, Remoulade, French Fries
- Heart Healthy Omelet** 18
Egg Whites, Asparagus, Fresh Herbs, Grana Padano
- Chipotle Brisket Sandwich** 15
Chipotle BBQ, Homeade Slaw, Horseradish Havarti
- Blackened Mahi Wrap** 17
Grilled Pineapple Slaw, Lemon Aioli, Sun-Dried Tomato Wrap, French Fries
- Cranberry Chicken Salad Sandwich** 13
Buttery Croissant, Bibb Lettuce, Walnuts, Roma Tomato, House Chips
- Market Fish** MP
Chef's Daily Selection
- Crab Cake Sandwich** 17
Avocado, Dill Tartar, Vine Ripe Tomato, Boston Lettuce, French Fries
- Omelet** 14
Chef's Daily Selection Nice Little Salad, House Baked Bread
- Rigatoni Bolognese** 16
Braised Short Rib, Baby Mushrooms, Parmigiano
- Free Range Brick Chicken** ♦ 18
Baby Arugula, Cherry Tomatoes, Apricots, Sherry Vinaigrette
- Mac & Cheese** 12
Havarti, Grafton Cheddar, Asiago, Cavatappi
w/ Lump Crab 16
- Steak Frites** 18
Half and Half Fries, Truffle Aioli
- Turkey Burger** 14
Grafton Cheddar, Bibb Lettuce, Overnight Tomato, House Aioli, French Fries
- Dry-Aged Cheeseburger** 16
Caramelized Onions, Overnight Tomato, Grafton Cheddar, Bibb Lettuce, French Fries

WINE DOWN

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

BRUNCH

Saturdays & Sundays 11:00am-2:30pm

PANNA & PELLEGRINO WATER

500 mL 5 • 1 Liter 9

HAPPY HOUR

Mondays-Fridays 4pm-7pm

♦ Gluten-Free

PRIVATE DINING ROOMS AVAILABLE FOR CORPORATE & SOCIAL EVENTS

EXECUTIVE CHEF MICHAEL ABBATIELLO