



# CITY CELLAR

WINE BAR & GRILL

## SNACKS

<b>Warm Olives</b> ♦	5
Rosemary, Olive Oil	
<b>Crispy Artichoke Hearts</b>	11
Herb Aioli, Pickled Cherry Pepper	
<b>Chicken Empanadas</b>	12
Roasted Chicken, 'Nduja, Mascarpone	
<b>Mediterranean Hummus</b>	13
Crispy Lavosh, Feta Cheese, Sea Salt, Basil Oil	
<b>Calamari</b>	14
Spicy Tomato, Lemon Aioli, Poblano Peppers	
<b>Lump Crab Cake</b>	16
Dill Remoulade, Basil Oil, Frisée	
<b>Sesame Chicken Wings</b>	9
Soy Glaze, Scallion	
<b>Kobe Beef Sliders</b>	15
Horseradish Havarti, Chipotle Mayo	

## SALADS

<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	
<b>Caesar</b>	13
Brick Oven Croutons, Grana Padano	
<b>Asian Spinach</b>	14
Red Cabbage, Scallion, Shaved Carrot, Citrus Soy, Toasted Peanut	

## 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		

## BRUNCH

Saturdays & Sundays 11:00am–2:30pm

## PANNA & PELLEGRINO WATER

500 mL 5 • 1 Liter 9

♦ Gluten-Free

## 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> Salumeria Biellese, New York, NY
<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**

## 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	

## ENTRÉES

<b>Maple Glazed Salmon</b> ♦	29
Red Cabbage Slaw, Anjou Pear, Roasted Cauliflower Puree, Crispy Parsnip	
<b>Prime Flat Iron</b> ♦	34
Roasted Sweet Potato, Brussel Sprout, Black Truffle Aioli, Bacon Jam	
<b>Turkey Burger</b>	15
Grafton Cheddar, Bibb Lettuce, Overnight Tomato, House Aioli	
<b>Dry-Aged Cheeseburger</b>	18
Caramelized Onions, Overnight Tomato, Grafton Cheddar, Bibb Lettuce, French Fries	