

CITY CELLAR

WINE BAR & GRILL

EXECUTIVE CHEF
Rolando Anoceto

SOUS CHEFS
Jason Valdez

CELLAR BRUNCH SPECIALITY DRINKS

UNLIMITED MIMOSAS*	15
100% fresh squeezed oj, sparkling wine	
ENDLESS BLOODY MARYS*	15
new amsterdam vodka, zing zang bloody mary mix	
*with the purchase of an entrée	
HOT BEVERAGES	
ESPRESSO	4.5
DOUBLE ESPRESSO	6.5
CAPPUCCINO	5.5
FRESH BREWED COFFEE	3.95
HARNEY & SON'S TEA SELECTION	3.95

STARTERS

CAESAR SALAD	8.5
grana padano	
HUMMUS	12
warm naan bread, za'atar spice, crudité	
CRISPY BRUSSEL SPROUTS	12
applewood bacon, lemon aioli, chives, shaved grana padano	
CRISPY FRIED CALAMARI (RI)	12.5
roasted garlic lemon aioli, san marzano tomato sauce	

CHEESE & CHARCUTERIE

chef's selections

5 pieces 26

SIDES A LA CARTE

TOAST WITH BUTTER AND HOUSEMADE JAM	2.5
BREAKFAST POTATOES	2.5
APPLEWOOD SMOKED BACON	3.5
CANADIAN BACON	3.5
SEASONAL FRESH FRUIT SALAD	5

HEARTH BAKED PIZZA

MARGHERITA	14
fresh mozzarella, basil	
PEPPERONI	15.5
fresh mozzarella, peppadews, arugula	
CAPRI	17
mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agro dolce	

BRUNCH

EGGS BENEDICT	12.5
english muffin, canadian ham, poached eggs, hollandaise, breakfast potatoes	
BELGIAN WAFFLE	12.5
tahitian vanilla butter, roasted strawberries, whipped cream, maple syrup, fresh fruit	
OMELETTE OF THE DAY	13.5
chef kindly requests no substitutions, breakfast potatoes, multigrain toast	
AVOCADO TOAST	13.5
poached egg, chili oil, maldon sea salt, tomatoes, prosciutto, shaved grana padano, greens on grilled sourdough	
CELLAR BREAKFAST	14.5
applewood smoked bacon, organic eggs, multigrain toast, fresh fruit, breakfast potatoes	
BREAKFAST PIZZA	15
mozzarella, applewood smoked bacon, cracked egg, chives, spiced hollandaise	
BLUE CRAB FLORENTINE ON BRIOCHE	17.5
spinach, poached eggs, breakfast potatoes, old bay hollandaise	
STEAK & EGGS	18
scrambled eggs, breakfast potatoes, red wine demi, fresh fruit, country white toast	

SALADS

CAESAR SALAD	
romaine, croutons, grana padano	
soft egg	14.5
chicken breast	15.5
shrimp	17.5
salmon	18.5
TUSCAN KALE SALAD	
cranberry, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	
soft egg	15.5
chicken breast	16.5
shrimp	18.5
salmon	19.5

HANDMADE PASTAS & ENTREÉS

all pasta dishes can be prepared with gluten free penne pasta	
FUSILLI A LA VODKA	17.5
pancetta, san marzano vodka sauce, cream, parmigiano	
FRESH HOUSE-MADE RIGATONI	18.5
veal and braised beef bolognese, tiny mushrooms, carrots, parmesan	

GRILLED ATLANTIC SALMON	21
english pea risotto, haricots verts, baby heirloom tomatoes	

SANDWICHES

sandwiches come with chef's daily salad unless otherwise noted	
8 OZ. GRILLED HAMBURGER	15
bakery bun, lettuce, tomato, red onion, french fries	
CELLAR BURGER	16
bakery bun, applewood smoked bacon, brie, fried egg, parmesan fries	
CRISPY CHICKEN SANDWICH	16.5
bakery bun, pickles, gem lettuce, 3 mustard honey	

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

*Contains peanuts or raw food. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

CC_BRUNCH_9.10.20