

CITY CELLAR

WINE BAR & GRILL

EXECUTIVE CHEF
Rolando Anoceto

SOUS CHEFS
Andrew Dowds & Rashan Chapman

CELLAR BRUNCH SPECIALITY DRINKS

UNLIMITED MIMOSAS* 14
100% fresh squeezed oj, sparkling wine

ENDLESS BLOODY MARYS* 14
new amsterdam vodka,
zing zang bloody mary mix

**CHESAPEAKE BAY
BLOODY MARY** 14
crop organic tomato vodka,
zing zang bloody mary mix,
old bay rim, shrimp garnish

HOT BEVERAGES

ESPRESSO 4.5

DOUBLE ESPRESSO 6.5

CAPPUCCINO 5.5

FRESH BREWED COFFEE 3.95

**HARNEY & SON'S
TEA SELECTION** 3.95

LOCAL ORGANIC COLD PRESSED JUICE JUICERA

GREEN POWER 9
cucumber, apple, kale, romaine,
spinach, parsley, celery and lemon

SEASONAL 9
organic, local, seasonal ingredients

*with the purchase of an entrée

STARTERS

ROAST TOMATO AND BASIL BISQUE 8

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

please see our cheese and charcuterie menu
for our current selections

3 pieces 17.5 | 5 pieces 25

SIDES A LA CARTE

**TOAST WITH LOCAL HONEY BUTTER
& HOUSE MADE JAM** 2.5

BREAKFAST POTATOES 2.5

APPLEWOOD SMOKED BACON 3.5

CANADIAN BACON 3.5

HOUSEMADE BREAKFAST SAUSAGE 5

SEASONAL FRESH FRUIT SALAD 5

BRUNCH

FRESH BRIOCHE DOUGHNUTS 5.5
ginger-cinnamon sugar, jam

OMELETTE OF THE DAY 13.5
chef kindly requests no substitutions,
breakfast potatoes, multigrain toast

OVEN DRIED TOMATO FRITTATA 13.5
roasted potato, parmesan, prosciutto,
arugula, fresh fruit

CLASSIC FRENCH TOAST 12.5
brioche, maple syrup,
tahitian vanilla butter and fresh fruit

EGGS BENEDICT 12.5
english muffin, canadian ham,
poached eggs, hollandaise,
breakfast potatoes

SOURDOUGH WAFFLE 12.5
tahitian vanilla butter,
roasted strawberries, whipped cream,
maple syrup, fresh fruit

CELLAR BREAKFAST 14.5
housemade breakfast sausage,
organic eggs, multigrain toast,
fresh fruit, breakfast potatoes

AVOCADO TOAST 13.5
poached egg, chili oil, maldon sea salt,
tomatoes, prosciutto, shaved grana
padano, greens on grilled sourdough

**BLUE CRAB FLORENTINE
ON BRIOCHE** 17.5
spinach, poached eggs, breakfast
potatoes, old bay hollandaise

**HOMEMADE BISCUITS AND
SAUSAGE GRAVY** 13.5
aged cheddar biscuits,
breakfast potatoes

**CRÈME BRULÉE & CARAMELIZED
BANANA STUFFED BRIOCHE
FRENCH TOAST** 14.5
maple syrup, tahitian vanilla butter
and fresh fruit

BREAKFAST PIZZA 15
mozzarella, applewood smoked bacon,
cracked egg, scallions, spiced hollandaise

SHORT RIB BENEDICT 16
aged cheddar biscuit, poached egg,
sriracha hollandaise, shaved manchego,
breakfast potatoes

SMOKED SCOTTISH SALMON PLATE 16.5
buttered brioche, arugula, egg, capers,
meyer lemon aioli

STEAK & EGGS 18
scrambled eggs, breakfast potatoes, fresh
fruit, red wine demi, country white toast

BAKESHOP QUICHE 12.5
bacon, gruyere, onion, fresh fruit,
small salad

HEARTH BAKED PIZZA

MARGHERITA 14
fresh mozzarella, basil

SALSICCE 15.5
housemade sweet fennel sausage,
pepperonata, mozzarella, basil

CAPRI 16
misson fig, goat cheese, mozzarella,
prosciutto, arugula, balsamic agro dolce

SALADS

QUINOA SALAD
cranberries, feta, pine nuts, herbs,
arugula, spinach, cucumbers, tomato,
lemon vinaigrette

soft egg 15.5
chicken breast 16.5
shrimp 18.5
salmon 19.5
steak 19.5

COBB SALAD
chopped greens, bacon, egg, tomatoes,
gorgonzola, avocado, sherry vinaigrette

chicken breast 16.5
shrimp 18.5
salmon 19.5
steak 19.5

CAESAR SALAD
romaine, croutons, grana padano

soft egg 14.5
chicken breast 15.5
shrimp 17.5
salmon 18.5
steak 18.5

GREEK SALAD
chopped romaine, artichokes, tomatoes,
red onions, pepperoncini, feta, cucumbers,
olives, oregano vinaigrette

soft egg 15.5
chicken breast 16.5
shrimp 18.5
salmon 19.5
steak 19.5

HANDMADE PASTAS & ENTREÉS

all pasta dishes can be prepared with
gluten free penne pasta

VEGETABLE PAD THAI (GF) 17
baby bok choy, shiitake mushrooms,
zucchini noodles, carrots, savoy cabbage,
scallions, cilantro, peanuts

FRESH HOUSE-MADE RIGATONI 17.5
veal and braised beef bolognese,
tiny mushrooms, carrots, parmesan

CHICKEN BREAST & GNOCCHI 17.5
housemade ricotta gnocchi, spinach,
vodka cream sauce, fontina

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 13
bakery bun, lettuce, tomato,
red onion, french fries

CHICKEN PANINO 14.5
broccoli rabe, tomatoes, shaved grana padano,
calabrian chilis, roasted garlic aioli,
smoked mozzarella, on sourdough

CELLAR BURGER 16
bakery bun, applewood smoked bacon,
brie, fried egg, parmesan fries

**BLACKENED MAHI MAHI
SANDWICH** 16.5
bakery bun, cajun remoulade, lettuce,
tomato, french fries

CRISPY CHICKEN SANDWICH 16.5
bakery bun, pickles, gem lettuce,
3 mustard honey

CRAB CAKE SANDWICH 18
piquillo pepper aioli, gem lettuce,
tomato, bakery bun

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.