

CITY CELLAR

SNACKS

- Warm Olives**
Rosemary, Olive Oil 5
- Toasted Marcona Almonds**
Sea Salt 5
- Dirty Chips**
Beechers Flagship Cheese Curds, Duck Confit 9
- Mediterranean Hummus**
Crispy Lavosh, Feta Cheese, Sea Salt, Basil Oil 12
- Crispy Chick Peas**
Vermont Maple, Garam Masala 6
- Sesame Chicken Wings**
Soy Glaze, Scallions 9

SLIDERS

- Kobe Beef**
Horseradish Havarti, Chipotle Mayo 15
- Maine Lobster**
Yuzu Creme Fraiche, Smashed Avocado 19
- Berkshire Pork Belly**
Apple Jam, Baby Arugula 13
- Meatball**
Imported Ricotta, Garlic Knots 14

STARTERS

- Mushroom Onion Soup**
w/Pinot Grigio 8
- Thai Mussels**
Coconut Broth, Scallions, Vine Ripe Tomato, Cilantro 13
- Lump Crab Cake**
Dill Remoulade, Frisée 15
- Mediterranean Octopus**
Eggplant Caponata, Celery Leaf 19
- Beef Carpaccio**
Parmesan, Horseradish Crema, Beechwood Mushroom, Petit Greens 14
- Rock Shrimp Tempura**
Chipotle Mayo, Apricot Jam, Cilantro 14
- Whole Milk Burrata**
Crispy Tomato, Basil Seed Vinaigrette, Pepperpress 14
- Calamari**
Spicy Tomato, Lemon Aioli, Poblano Peppers 13
- Shrimp Cocktail**
Horseradish Cocktail Sauce 16
- Ahi Tuna Tartare**
Avocado, Citrus Vinaigrette, Mache, Spiced Crema, House Chip 15

STARTER SALADS

- Caesar**
Brick Oven Croutons, Grana Padano 7
- Mixed Green**
Sherry Vinaigrette, Brick Oven Croutons 7
- Spinach**
Gorgonzola, Spiced Pears, Hazelnuts, Balsamic Vinaigrette 8
- Wedge**
Cherry Tomato, Applewood Smoked Bacon, Buttermilk Dressing, Bleu Cheese 9

CHEESE AND CHARCUTERIE

Cheeses

- Humboldt Fog, Semi-Soft, Goat's Milk,**
Cypress Grove, Arcata, CA
- Pecorino Tartufato, Semi-Soft, Sheep and Cows Milk**
Mugello, Tuscany, Italy
- Smokey Blue, Semi-Firm, Cow's Milk,**
Rogue Creamery, Central Point, OR
- Esperanza Manchego, Semi-Firm, Sheep's Milk**
Pulgar, La Mancha, Spain
- Pierre Robert Triple Crème, Soft, Cow's Milk**
Rouzaire, Seine-et-Marne, France

Charcuterie-Artisan Meats

- Smoked Country Ham, Pork**, Edwards Farm, Surry, VA
 - Tartufo Salami, Pork, Creminelli**, Salt Lake City, UT
 - Bresaola, Black Angus Beef**, Salumeria Biellese, New York, NY
 - Chorizo Secco, Pork**, Olli Salumeria, San Francisco, CA
 - Prosciutto Rosso, Berkshire Pork**, La Quercia, Norwalk, IA
- Served with Pickles, Jams and Bread*

ANY ONE 7 • ANY THREE 18 • ANY FIVE 25

FLATBREADS

- Truffle**
Seasonal Fresh Truffles, Taleggio Cheese, Arugula, Caramelized Onions, Wild Mushrooms 19
- Eggplant Caponata**
San Marzano Tomato, Toasted Pine Nut, Mediterranean Olives 16
- Margherita**
Housemade Mozzarella, Plum Tomato, Grana Padano, Basil, EVOO 15
- Smoked Mozzarella**
Prosciutto, Baby Arugula, Black Mission Fig 16
- Fennel Sausage**
Ricotta, Caramelized Onion, Tuscan Kale 16

PASTA

- Spring Pea Ravioli**
Wild Mushroom, Asparagus, Sage, Brown Butter 25
- Ricotta Gnocchi**
Manila Clams, Pancetta, Roasted Pepper, Green Peas, Garlic Butter 27
- Whole Wheat Orecchiette**
Roasted Mushrooms, Sweet Corn, Shaved Brussels, Buerre Blanc 26
- Rustichella Spaghetti**
Gulf Shrimp, Calamari, Mussels, Stewed Tomato, Basil Bread Crumb 28
- Rigatoni Bolognese**
Braised Short Rib, Baby Mushrooms, Parmigiano 26

SIDES

- Brussel Sprouts** 9
w/Pancetta
- Mushroom Risotto** 9
w/Lobster Broth
- Fingerling Potatoes** 8
w/Pistachios
- Baby Carrots** 9
w/ Salsa Verde
- Roasted Beets** 9
w/Pistachios
- Asparagus** 10
Simply Grilled
- Haricot Vert** 9
w/Garlic Oil
- Mac & Cheese** 12
w/Lobster 16

PANNA & PELLEGRINO WATER
500 mL 4.5 • 1 Liter 8

ENTRÉES

- Hudson Valley Duck Breast**
Savoy Cabbage, Fingerling Potato, Confit, Orange Caramel 27
- Free Range Brick Chicken**
Boursin Potatoes, Brussel Sprouts, Natural Jus 26
- Kurobuta Pork Chop**
"Coq Au Vin", Smoked Mozzarella, Potato Puree 34
- Australian Lamb Chops**
Baby Carrot, 'Nduja, Parsnip Puree, Mustard Chimichurri 36
- Chatham Cod**
Cauliflower Puree, Roasted Squash, Apricot Chutney 28
- Seared Ahi Tuna**
Coriander Crusted, Thai Coconut Broth, Wild Rice, Charred Pineapple Slaw 35
- Maple Glazed Salmon**
Fennel Apple Slaw, Honey Vinaigrette, Sweet Potato Purée, Candied Walnuts 26
- Chilean Sea Bass**
Crab Crusted, Yukon Potato Cake, Spring Vegetables, Buerre Blanc 36
- Shrimp & Scallops**
Wild Mushroom Risotto, Haricot Vert, Carrot Chips 32
- Skirt Steak**
Fingerling Potato, Romesco, Baby Arugula, Salsa Verde 32
- Dry Aged NY Strip**
Corn Succotash, Caramelized Onion Mash, Aged Balsamic, Frisée 37
- Horseradish Crusted Filet Mignon**
Potato Lasagna, Grilled Asparagus, Crispy Onions, Glace De Veau 39
- Dry Aged Cheeseburger**
Caramelized Onions, Overnight Tomato, Grafton Cheddar, Bibb lettuce, French Fries 16

ENTRÉE SALADS

- Tuscan Kale**
Crispy Pancetta, Manchego, Anjou Pear, Maple Vinaigrette 13
- Caesar**
Brick Oven Croutons, Grana Padano 11
- Cobb**
Romaine, Bacon, Egg, Tomato, Avocado, Gorgonzola, Sherry Vinaigrette 14
- Quinoa**
Mesclun, Pistachios, Feta, Beets, Tomato, Apricot, Mint, Lemon Vinaigrette 15

GRILLED SALAD ADDITIONS

- Chicken** 4.5 **Salmon** 6.5
- Skirt Steak** 7.5 **Shrimp** 7.5
- Seared Tuna** 8.5

HAPPY HOUR
Mondays-Fridays 4pm-7pm

LIVE JAZZ BRUNCH
Sundays 11:00am-2:30pm

PRIVATE DINING ROOMS AVAILABLE FOR CORPORATE & SOCIAL EVENTS