

MENU

SMALL PLATES

CHARCUTERIE BOARD 29

CHEF'S SELECTION OF THREE MEATS AND THREE CHEESES, GRAIN MUSTARD, PEAR AND CRANBERRY RELISH, OLIVES, CANDIED PECANS, CORNICHONS, SERVED WITH CRACKERS AND TOAST POINTS.

PAIRINGS: MEDIUM AND LIGHT BODIED REDS AND FULL AND CRISP WHITES

ARUGULA SALAD 10

ARUGULA, STRAWBERRIES, GREEN APPLES, BLUE CHEESE AND CANDIED PECANS WITH A REDUCED BALSAMIC DRESSING

ADD CHICKEN - \$5

ADD FILET - \$8

PAIRINGS: CAVA, SAV. BLANC, PINOT GRIGIO, RIESLING, ROSE

BAKED BRIE 15

BAKED BRIE WITH PEAR AND CRANBERRY RELISH, SERVED WITH GREEN APPLES, TOAST POINTS AND CRACKERS

PAIRINGS: CHARDONNAY, PINOT GRIS, BEAUJOLAIS AND PINOT NOIR

TOMATO AND BURRATA SALAD. 12

VINE-RIPENED TOMATOES, IMPORTED BURRATA, PESTO WITH BALSAMIC DRIZZLE ON GRILLED CROSTINI

PAIRINGS: SAUVIGNON BLANC, CHABLIS, ALBARIÑO, PINOT GRIS, CAB FRANC AND SHIRAZ

OLIVES SELECTION. 7

ASSORTMENT OF OLIVES WITH NAAN BREAD

PAIRINGS: COTE DE RHÔNE REDS AND ITALIAN REDS

HUMMUS PLATE 10

DAILY HUMMUS SELECTION, SERVED WITH NAAN, CARROTS AND CELERY.

PAIRINGS: CHARDONNAY, ROSE, SANGIOVESE, GRENACHE

CELLARS CHEESE FONDUE 14

HAVARTI CHEESE AND WHITE WINE, SERVED WITH FRENCH BAGUETTE, SOFT PRETZEL AND GREEN APPLES

PAIRINGS: CHARDONNAY, PINOT NOIR, GAMAY

CELLARS SPICY MEATBALLS 15

THREE CELLAR MEATBALLS, SERVED WITH OUR HOUSE RED WINE MARINARA

PAIRINGS: ITALIAN REDS, MALBEC, SHIRAZ, SYRAH, TEMPRANILLO, GEWURZTRAMINER



DESSERTS

CHOCOLATE PEANUT BUTTER FONDUE 12

SERVED WITH FRESH FRUIT, MARSHMALLOWS AND POUND CAKE - CONTAINS NUTS

PAIRINGS: MERLOT, PINOT NOIR, RIESLING

CHEESECAKE. 7

OUR CLASSIC CHEESECAKE DRIZZLED WITH YOUR CHOICE OF FRESH BLUEBERRY PUREE, STRAWBERRY PUREE OR CARMEL TOPPING

PAIRINGS: CHAMPAGNE, RIESLING, VOUVRAY

CHEESECAKE FLIGHT 20

ALL OF OUR CLASSIC CHEESECAKES IN A FLIGHT FOR GROUP TASTINGS - ONE EACH OF STRAWBERRY, BLUEBERRY AND CARMEL

PAIRINGS: CHAMPAGNE, RIESLING, CHENIN BLANC

FLATBREADS

GLUTEN FREE CRUST FOR FLATBREADS- \$5

CLASSIC PEPPERONI 15

HOUSE MARINARA, FRESH MOZZARELLA AND FOUR CHEESE BLEND, PEPPERONI, PARMESAN WITH FRESH BASIL

PAIRINGS: MEDIUM BODIES REDS, ZINFANDEL

SMOKED SALMON 16

RICOTTA, GOAT CHEESE, PICKLED RED ONION, , CAPERS, CREME FRAICHE, PARSLEY

PAIRINGS: CAVA, CHAMPAGNE, SAUVIGNON BLANC, CHENIN BLANC, RIESLING, PINOT GRIS

ROASTED MUSHROOM AND TOMATO 15

ROASTED GARLIC SAUCE, ROASTED CREMINI, SHIITAKE AND OYSTER MUSHROOMS, CARAMELIZED ONIONS, VINE - RIPENED TOMATOES, FRESH MOZZARELLA, AND THYME

PAIRINGS: CHAMPAGNE, GAMAY, PINOT NOIR

RAM CAT MEATBALL 15

CELLARS MEATBALLS WITH ,SPICY MARINARA,, FOUR CHEESE BLEND AND BANANA PEPPERS

PAIRINGS: NEBBIOLO, MALBEC, SANGIOVESE, GEWURZTRAMINER

CHICKEN PESTO 16

GRILLED CHICKEN, GARLIC CREAM, MOZZARELLA AND PROVOLONE, CARAMELIZED ONIONS, BASIL PESTO, PARMESAN

PAIRINGS: LIGHT REDS, CHARDONNAY

FILET AND BLU. 16

THINLY SLICED FILET, RICOTTA, GARLIC CREAM PORT SOAKED FIGS, PICKLED RED ONION, BLUE CHEESE, BALSAMIC REDUCTION

PAIRINGS: BOUDREAUX, MALBEC, MERLOT, COTE DE RHÔNE

*CONSUMING UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.