



Welcome to Ram Cat Cellars

Ram Cat Cellars opened in May 2022.

Owners Ron and Dawn wanted a comfortable place where the community could have a relaxed experience along with great food, bourbon some local craft beer and wines from around the world.

Ron and Dawn have traveled the world looking for unique food and culinary experiences to bring back to Seneca.

In May 2023 they opened Stock and Barrel Butcher Shop.

Stock and Barrel Butcher Shop is located upstairs in this building.

We are focused on the highest quality prime grade meats and products. We also carry high quality wines from around the world.

The building you are in was built in 1917, known as the Osborne Building, it has been used for many different uses including a furniture store, billiard hall, ice cream shop and clothing store. The downstairs was a barber shop, where the kitchen and bar are located, from the 40's to the end of the 1960's. The shears that are on the wall by the beer taps are the shears used in this space by William "FRONE" Rackley and were presented to us by Kaye Rackley, the grand daughter of Frone.

The murals on the wall behind the bar are original. The larger Bailes McCracken mural was painted in 1951, while the Wigginton Lumber mural was done in 1952

The photo on the wall in the back depicts Ram Cat Alley in the 1940's. Check out the price of gas!

We hope you enjoy both Ram Cat Cellars and Stock and Barrel





FLATBREADS

Roasted Mushroom and Tomato

Roasted garlic cream sauce, roasted cremini, shiitake, and oyster mushrooms, caramelized onions, vine-ripened tomatoes, and fresh mozzarella, finished with thyme and fresh parmesan

16

Filet and Blue

Roasted garlic cream sauce, ricotta, thinly sliced filet, port soaked figs, pickled red onion, blue cheese, and balsamic reduction, finished with fresh thyme and parmesan

18

Ram Cat Meatball

Spicy house marinara, Cellars spicy meatballs with our four cheese blend and banana peppers, finished with fresh basil and parmesan

17

Chicken Pesto

Roasted garlic cream sauce, grilled chicken, fresh mozzarella, caramelized onions and house pesto finished with fresh parmesan and balsamic reduction

17

Classic Pepperoni

House Marinara, fresh mozzarella, our four cheese blend, and pepperoni, finished with parmesan and fresh basil and parmesan

16

Flatbread Feature

Ask your server for this week's chef inspired flatbread

Gluten Free Crust available 5

TAPAS AND SALADS

Charcuterie Boards

Chef's Selection of three meats and three cheeses, grain mustard, honey, pear and cranberry relish, roasted mushrooms, olives, candied pecans, cornichons, served with toast points.

Full 36 Half 21

Spinach and Artichoke Dip

Cream cheese based spinach and artichoke dip, served with soft pretzel bites.

Our take on a classic favorite!

14

Cellars Spicy Meatballs

Three Ram Cat Cellar's Meatballs, served with a house-made red wine marinara sauce

18

Baked Brie

Baked brie with pear and cranberry relish, served with green apples, and toast points

19

Tomato and Burrata Salad

Vine-ripened tomatoes, imported burrata, house-made pesto and balsamic drizzle, served with toast points

15

Autumn Salad

Arugula, honey crisp apples, golden raisins, pepitas seeds, prosciutto, topped with feta, tossed in olive oil and balsamic

16

Add Chicken 5 Add Filet 8

Cous Cous Salad

A hearty salad blend, cous cous, cucumber, avocado, corn, and chickpeas served with a house-made whole grain mustard vinaigrette

17

Add Chicken 5

Add Filet 8

Chimichurri Vegetables

Mixed vegetables served with a house made chimichurri

9

Add Chicken 5 Add Filet 8

Roasted Brussel Sprouts

Roasted brussel sprouts sprinkled with chorizo, topped with a sweet sherry glaze

12

Patatas Bravas

Our take on the traditional Spanish potatoes dish, Featuring fingerling potatoes in a smoky tomato sauce finished with a chili lime sour cream

15

Olives Selection

Assortment of olives with naan bread

9



Enjoy Ram Cat Cellars Signature Stone Experience

Pick your favorite proteins and cook them at your table on an individual 500 degree stone.

All stone items are paired with three house-made dipping sauces.

Choose one or two of our tapas items to make it a full meal.

Prime Filet

Stock and Barrel's 6oz Prime Filet Hand cut
Dripping Sauces: Korean bbq, blue cheese fondue, white wine garlic butter

28

Prime Cut Of The Day

Daily Special hand selected by Stock and Barrel. 8 oz Prime Steak hand selected by our Butcher Dripping Sauces: Korean bbq, blue cheese fondue, white wine garlic butter

Market price

The Big Three Steak Flight

Prime Cut Steak

3 oz Rib-Eye - 3 oz Tenderloin - 3 oz NY Strip Dripping Sauces: Korean bbq, blue cheese fondue, white wine garlic butter

71

Tuna

6 oz Yellow Fin

Dipping Sauces: Raspberry chili lime, sake soy, white wine garlic butter

21

Lamb Chops

Butcher Selected New Zealand Lollypops served with a mint dipping sauce

24

Wild Game

Ask Server for our Daily feature for something truly different

When Available

Market Price

Scallops

8 oz Wild Caught

Dipping Sauces: Raspberry chili lime, sake soy, white wine garlic butter

30

Shrimp

8 oz Wild Caught

Dipping Sauces: Raspberry chili lime, sake soy, white wine garlic butter

17

Add to any stone:

4 oz Scallops 16

4 oz Shrimp 9

Happy Endings

Cheesecake

Our classic cheesecake drizzled with your choice of fresh blueberry puree, strawberry puree or caramel topping

9

Cheesecake Flight

Three slices of classic cheesecakes each topped with our strawberry & blueberry puree and caramel drizzle

24

Chocolate Torte

A decadent flourless chocolate treat served with raspberry puree, mint and whipped cream

(*gluten free)

9

Chocolate Fondue

Served with seasonal fruit, marshmallows and poundcake

(*contains nuts)

15