

## STARTERS

<b>SOUP OF THE DAY</b>	9.5
<b>HUMMUS</b> <small>GFM</small>	14
warm naan bread, za'atar spice, crudité	
<b>SPINACH AND ARTICHOKE DIP</b>	15
served with house made corn chips and heirloom carrots	
<b>CRISPY BRUSSEL SPROUTS</b>	15.5
applewood bacon, lemon aioli, chives, parmigiano reggiano	
<b>CRISPY FRIED CALAMARI (RI)</b>	17
roasted garlic lemon aioli, san marzano tomato sauce	
<b>TUNA POKE STACK</b>	28
chopped tuna, cucumber, avocado, wasabi aioli, togarashi, wonton chips	

## MEAT & CHEESE GFM

with seasonal accompaniments

each: \$6.5 | selection of 3: \$17 | selection of 5 \$28

**BEEHIVE 26 MONTH AGED GOUDA:** Hard Cow, Holland

**LA TUR:** Soft Triple Cream, Piedmont Italy

**GOAT CHEESE:** Germany

**MANCHEGO:** 6 Month Aged Sheep Milk, Spain

**SINFUL BRIE:** Cows Milk, France

**PICANTE SALUMI:** Levoni, Italy

**PROSCIUTTO DI PARMA:** 18 Month, Italy

**WAGYU BEEF SALAMI:** Tempesta, Chicago

**JAMON SERRANO:** Red Label Redondo, Spain

## SALADS

<b>CAESAR SALAD</b> <small>GFM</small>	15
hearts of romaine, croutons, parmigiano reggiano	
<b>CLASSIC WEDGE SALAD</b> <small>GF</small>	15
smoked bacon, tomatoes, red onion, danish blue cheese, blue cheese dressing	
<b>GREEK SALAD</b>	15.5
chopped romaine, artichokes, tomatoes, red onions, pepperoncini, feta, cucumbers, olives, oregano vinaigrette	
<b>TUSCAN KALE SALAD</b> <small>GF</small>	16
cranberries, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	
<b>PEAR SALAD</b> <small>GFM</small>	16.5
mesclun mix, danish blue cheese, shaved pears, candied pecans, spiced pear vinaigrette	
<b>RAINBOW BURRATA SALAD</b> <small>GF</small>	17
watermelon radish, burrata, green goddess, tomatoes, cucumber, marcona almonds	
<b>ASIAN CRUNCH SALAD</b> <small>GFM</small>	17.5
purple & savoy cabbage, snow peas, red peppers, carrots, scallions, crispy wontons, cilantro, cucumbers, sesame ginger dressing, togarashi	
<b>ADD ONS</b>	
grilled chicken breast 7.5   shrimp 9.5   *grilled salmon 12.5   *NY strip 12.5   *seared ahi tuna 21	

## HANDMADE PASTA & ENTREES

	all pasta dishes can be prepared with gluten free penne pasta   add on salad to entrée \$6
<b>FUSILLI A LA VODKA</b>	19.5
pancetta, vodka cream sauce, parmigiano	
<b>GNOCCHI AL FORNO</b>	19.5
free range chicken, spinach, fontina, vodka cream sauce	
<b>ANGEL HAIR WITH SHRIMP</b>	29.5
baby kale, grated parmigiano reggiano, crushed red pepper, meyer lemon, garlic	
<b>*GRILLED SALMON</b> <small>GF</small>	29
sustainably farmed, english pea risotto, haricot verts, baby heirloom tomatoes	
<b>STEAK FRITES</b>	29
garlic butter skirt steak, french fries, lemon mesclun salad	
<b>MARKET FISH</b>	MP
simply prepared with seasonal sides	

## SANDWICHES & HEARTH PIZZA

	sandwiches come with french fries unless otherwise noted
<b>*10 OZ. GRILLED HAMBURGER</b>	19.5
bakery bun, lettuce, tomato, red onion, pickle, french fries	
<b>burger toppings:</b>	
cheese 2.5, bacon 3, caramelized onion 2.5	
<b>*CELLAR BURGER</b>	21
bakery bun, caramelized onion bacon jam, blue cheese, lettuce, tomato, red onion, pickle, french fries	
<b>CHICKEN CAPRESE PANINO</b>	18.5
fresh mozzarella, prosciutto, baby arugula, tomato, aioli, basil, aged balsamic on ciabatta	
<b>CRISPY CHICKEN SANDWICH</b>	18.5
bakery bun, pickles, lettuce, three mustard honey	
<b>HARISSA CHICKEN GYRO</b>	19
spicy chicken shawarma, cucumber, pickled red onion, carrots, pita, mixed greens in lemon vinaigrette	
<b>COCONUT TEMPURA MAHI MAHI SANDWICH</b>	19.5
bakery bun, key lime tartar sauce, lettuce, tomato, french fries	
grilled available upon request	
<b>LOBSTER ROLL</b>	31
new england style, split top bun, mayo, celery, red onion, truffle fries	
<b>CELLAR PIZZA</b>	19
san marzano sauce, mozzarella	
<b>additional toppings:</b>	
banana peppers 4, onions 4, peperonata 4, bacon 4.5, sausage 4.5, arugula 5, pepperoni 5, meatball 6, prosciutto di parma 6.5	
<b>CAPRI PIZZA</b>	21
mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agrodolce	
<b>SIDES A LA CARTE</b>	
<b>FRIES</b>	7
<b>HARICOT VERTS</b> <small>GF</small>	7
<b>GRILLED ASPARAGUS</b> <small>GF</small>	7.5
<b>TRUFFLE &amp; PARM FRIES</b>	9.5

## WINES BY THE GLASS

WHITES	GLASS	BTL	CELLAR RESERVE	GL	BTL	REDS	GLASS	BTL
PINOT GRIGIO, Paradosso, Veneto, Italy	9	32	WHITE			CHIANTI, Ruffino, Tuscany, Italy	9	32
PINOT GRIGIO, Ruffino, Lumina, Italy	11	40	POUILLY-FUISSÉ, Premier Cru, Louis Jadot, Burgundy, France	34	125	CHIANTI, Rufina Riserva Nipozzano, Tuscany, Italy	14	52
PINOT GRIGIO, Santa Margherita, Alto Adige, Italy	15.5	60	CHABLIS, 1ER CRU MONTMANS "DOMAINE DE LA TOUR", Burgundy, France	36	135	SUPER TUSCAN, Il Bruciato, Guada Al Tasso, Bolgheri	17	64
SAUVIGNON BLANC, Oyster Bay, New Zealand	12	44	RED			TEMPRANILLO, Crianza, Bodegas Ostatu, La Rioja, Spain	14.5	54
SAUVIGNON BLANC, Details by Sinegal, Sonoma County	14	49	MERLOT, Trefethen, Oak Knoll, Napa Valley	25	90	PINOT NOIR, Angeline, Sonoma, CA	10	38
SAUVIGNON BLANC, Saint Clair Estate, Marlborough, NZ	17	64	CABERNET SAUVIGNON, Frank Family Vineyards, Napa Valley	28	95	PINOT NOIR, La Crema, Monterey	13.5	50
SANCERRE, Domaine Montagu, Loire Valley, France	19	72	BRUNELLO DI MONTALCINO, Col D'Orcia, DOCG, Italy	29	105	PINOT NOIR, Au Bon Climat, Santa Barbara, CA	16	58
RIESLING, Dr. L, Kabinett, Mosel, Germany	10	38	PINOT NOIR, Flowers, Sonoma, California	30	105	PINOT NOIR, Belle Glos, Ballade, Santa Rita Hills	18	68
VIOGNIER, San Simeon, Paso Robles	11	42	BAROLO, Pertinace, Piedmont, Italy	33	120	PINOT NOIR, Domaine Esmonin, Les Genévrières, Burgundy	19	72
ROSÉ, Château La Gôrdonne, Côtes De Provence	12	44				PINOT NOIR, Willakenzie Estate, Willamette Valley, Oregon	22	79
ROSÉ, Whispering Angel, Chateau d' Esclans, Côtes de Provence	15	58				MERLOT, Markham, North Coast	15	56
ALBARINO, Vionta, Rias Baixas, Spain	13	50	SPARKLING			MALBEC, Piatelli, Mendoza, Argentina	11.5	43
MOSCATO, Terra d'Oro, Artois Vineyard, CA	9.5	37	AVISSI, Prosecco Extra Dry, Veneto 187ML		12	MALBEC, Catena, Mendoza, Argentina	14	52
CHARDONNAY, Hess Select, Monterey	10	38	CHANDON BRUT, California 187ML		19	CABERNET SAUVIGNON, Seven Falls, Columbia Valley, Washington	10	38
CHARDONNAY, Martin Ray, Sonoma Coast	14	52	CHANDON BRUT ROSÉ, California 187ML		19	CABERNET SAUVIGNON, J Lohr, Paso Robles	10.5	40
CHARDONNAY, Sonoma Cutrer, Russian River Ranches	16	50	HEIDSIECK MONOPOLE, Reims, France NV 187ML		24	CABERNET SAUVIGNON, Franciscan Estate, California	13	50
CHARDONNAY, Jordan, Russian River Valley	22	79				CABERNET SAUVIGNON, Oberon, Napa	15	56
CHABLIS, Albert Bichot Chablis, Burgundy, France	19	72	SEASONAL SANGRIA			CABERNET SAUVIGNON, Rodney Strong, Knights Valley	17.5	66
			Red, White or Sparkling		14	CABERNET SAUVIGNON, Pine Ridge, Napa Valley	24	89
						RED BLEND, The Pessimist, Paso Robles	15.5	58
						RED BLEND, Cain Cuvée NV13, Napa Valley	21	77

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

\*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  
GF = Gluten Free, GFM = Gluten Free with Modification \*Our fryers are used for items with wheat

CC LUNCH 6.3.24