



SHARED PLATES

\$2 off during happy hour

- 5 **spiced nuts** 🌿
- 7 **citrus smoked olives** 🌿
warm smoked olives marinated in citrus + toasted bread
- 10 **farmers market** 🌿 🌱
- 12 **baked goat cheese** 🌱
tomato jam, radish greens + toasted bread
- 8 **bacon wrapped dates** 🌿
bleu cheese, pickled grapes, local honey
- 14 **miso braised pork shoulder**
ginger bok choy + warm corn tortillas
- 11 **buttermilk fried chicken**
fresno chilis, jalapeno jam + local honey
- 9 **farmer frites**
hand cut potatoes, cherry peppers, fried herbs, welsh cheddar poached eggs, horseradish aioli
- 14 **seared shrimp + kimchi salsa** 🌿
citrus salt, arugula + rainbow carrot salad
- 8 **tempura cauliflower** 🌱
vinegar brined tempura cauliflower, chili remoulade + scallion

CHARCUTERIE

Served with toasted bread, pickled vegetables, house jam

select 2 - \$12 | 3 - \$16 | 5 - \$25

cheese

- 7 **guffanti bleu cheese**
creamy, blue veined, semi-soft
- 8 **fromage d'affinois brie**
triple cream
- 8 **welsh cheddar**
aged, sharp, firm
- 7 **cana de cabra**
creamy goat cheese log
- 7 **manchego**
semi-firm, mild

et cetera

- 3 **spiced nuts**
- 5 **mediterranean olives**
- 3 **toast, balsamic, evoo**
- 3 **house pickled vegetables**
- 1 **extra bread**
- 2.5 **gluten free bread**

meat

- 7 **prosciutto**
thinly sliced cured ham
- 7 **san antonio capicola**
spiced and cured pork shoulder
- 7 **dona juana chorizo bilbao**
spiced sausage rubbed with cumin
- 7 **finocchiona fennel mint salami**
southern italian fennel rubbed cured sausage
- 9 **creminelli barolo salametto**
red wine soaked, marbeled salami

SALADS

- 5.5 | 10 **cellar greens** 🌿 🌱
mixed greens, cucumbers, tomatoes, red onion, balsamic + evoo
- 12 **arugula salad** 🌿 🌱
bleu cheese, fresh pears, spiced almonds, red onion, honey mustard vinaigrette
- 12 **roasted tomato + goat cheese salad** 🌿
mixed greens, crispy prosciutto, balsamic vinaigrette
- 5 **add chicken**

BRUSCHETTA

select 2 - \$8 | 4 - \$15

+ \$2 gluten free 🌿

the beet

 🌱

pickled golden beets + red onion, arugula, melted brie

fresco

seasonal melon, prosciutto, ricotta

the traditional

 🌱

tomato, garlic, balsamic, basil, evoo, fresh mozzarella

the estate

butternut squash, goat cheese, fried sage, candied bacon

FLATBREADS

+ \$2 gluten free 🌿

- 10 **the old world** 🌱
fresh pulled mozzarella, tomato, basil
- 13 **chateau de brie**
brie, arugula, prosciutto, white truffle oil
- 13 **the livin' easy**
chef's barbeque sauce, chicken, red onion, cilantro

MID PALATE

- 15 | 7.5 **lobster bisque**
chunks of lobster in a creamy tomato, white wine and sherry broth
chef's mac' n' cheese market price
delicious + ever changing – ask your server!
- 14 **cellar burger** *
melted gouda, caramelized onion, horseradish aioli bread + butter pickles, served with cellar fries
- 1 **add truffle**
- 2 **add bacon**
- 16 **mussels**
lemon grass + ginger coconut milk, fresno chili, lime, cilantro + toasted bread

SIDES

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- 6 **brussels sprouts** 🌿
bacon, caramelized onion
- 6 **cold beet salad** 🌱 🌿
beets, parsley, lemon, pistachio, goat cheese
- 6 **truffle fries** 🌱 🌿
hand cut, white truffle oil, parmesan, herb aioli
- 5 **cellar fries** 🌱 🌿
hand cut, sea salt, ketchup

DESSERT

- 9 **whole milk panna cotta** 🌿
white chocolate-ginger mousse, pistachio, local honey
- 9 **chocolate souffle** 🌿 🌱
dark hot chocolate + cold vanilla bean custard
- 10 **pink freud** 🌿 🌱
sparkling wine, raspberry sorbet, lime zest

🌿 **gluten free** 🌱 **vegetarian**

*Consuming raw or undercooked foods may increase your risk of contracting a foodborne illness.