

BRUNNEN

BURATTA \$15

Summer stone fruit
arugula
basil emulsion
balsamic glaze
toasted baguette

AVOCADO TOAST

BASIC \$9

Avocado
spices
bread

THE WORKS \$12

Avocado
heirloom tomato
micro greens

Add prosciutto **\$3**

Add poached egg **\$3**

CELLAR \$19 BURGER

House ground beef
lettuce
tomato
onion
wholegrain mustard aioli
gruyere
brioche

YOGURT PARFAIT \$10

Granola
fresh berries

SIDEWINDERS \$11

With house ranch

FRENCH TOAST \$14

Orange cardamom creme anglaise
balsamic marinated berries
fresh whipped cream

Add ice cream **\$2**

SPANISH CHEESE BOARD \$26

2 cheeses
2 meats
accoutrements

GRILLED CHEESE \$11

Baguette
cheese shop cheese

CHILAQUILES \$15

Eggs
tortilla
salsa
pulled chicken

SPINACH SALAD \$16

Strawberries
blueberries
goat cheese
toasted almonds
lemon poppy seed vinaigrette

Add fried chicken/salmon **\$6**

FRIED CHICKEN SANDWICH \$19

Sweet & tangy aioli
bread & butter pickles
baby gem lettuce
brioche

CAESAR SALAD \$14

Red onion
shaved parmesan
brioche croutons

Add fried chicken/salmon **\$6**

BENNY \$18

Avocado
bacon
hollandaise
chive

CELLAR CHEESE BOARD

3 Cheeses **\$13** 5 Cheeses **\$22**

FRITTATA \$14

Sauteed vegetables
cheese shop cheese
micro greens

SAVORY WAFFLE \$17

Cheese/green onion waffle
crispy fried chicken
smoked maple,
homemade hot sauce

Add sunny-side-up egg **\$3**

CHARRED \$9 SUMMER CORN

Garlic chive aioli
lime crema
cellar dry spice
cilantro
cotija cheese



**THE CELLAR
SATURDAY / SUNDAY**