

BRUNCH

BURATTA \$15

Summer stone fruit
arugula
basil emulsion
balsamic glaze
toasted baguette

AVOCADO TOAST

BASIC \$10

Avocado
lemon pepper
heirloom tomato
bread

THE WORKS \$12

Avocado
heirloom tomato
micro greens
bacon
egg

BREAKFAST POTATOES \$4

Onion
bell pepper
harissa seasoning

POPCORN \$8

GRILLED CHEESE \$11

Baguette
cheese shop cheese

CHILAQUILES \$15

Eggs
tortilla
crema
pulled chicken
avocado

FRITTATA \$14

Portabello
spinach
cheese shop cheese
micro greens
romesco sauce

SAVORY WAFFLE \$17

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

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

BENNY \$18

Avocado
bacon
hollandaise
chive
side of breakfast potatoes

FRENCH TOAST \$14

Apple cinnamon creme anglaise
roasted cinnamon apples
fresh whipped cream
Cinnamon Toast Crunch

Add ice cream **\$2**

SIDEWINDERS \$11

With house ranch

SPINACH SALAD \$16

Strawberries
blueberries
goat cheese
toasted almonds
lemon poppy seed vinaigrette

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

CAESAR SALAD \$14

Red onion
shaved parmesan
brioche croutons

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

FRIED CHICKEN SANDWICH \$19

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

SPANISH CHEESE BOARD \$26

2 cheeses
2 meats
accoutrements

CHARRED SUMMER CORN \$9

Garlic chive aioli
lime crema
cellar dry spice
cilantro
cotija cheese

BRUNCH \$21 BURGER

House ground beef
spinach
avocado
wholegrain mustard aioli
scharfe maxx alpine cheese
bacon
fried egg
hollandaise
side of breakfast potatoes

CELLAR CHEESE BOARD

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

YOGURT PARFAIT \$10

Smoked maple yogurt
granola
fresh berries



THE CELLAR
SATURDAY / SUNDAY
10am – 3pm 10am – 3pm