



CELLAR
DAY
MENU
@THECELLAR.SC

Share

- BREAKFAST CHEESE BOARD** DAFFINOIS, GJETOST, FRESH BERRIES, MARCONA ALMONDS, WHIPPED HONEY 15
- CHEESE BOARD** THREE CHEESE 15 FIVE CHEESE 25 SEVEN CHEESE 35 ADD A MEAT 6
- CHARCUTERIE** THREE MEATS, ACCOUTREMENTS, BREAD 26
- SPANISH BOARD** CHEESE, CHARCUTERIE, STUFFED PEPPADEWS & ACCOUTREMENTS 26
- HOUSE OLIVES** OLIVE OIL AND HERB CITRUS 11
- CEVICHE** TIGER SHRIMP, TOMATO, RED ONION, AVOCADO, HOUSE TORTILLA CHIPS 18
- ROASTED BEET HUMMUS** LABNEH, GRILLED BAGUETTE, BASIL OIL, DUKKA 18 | + CRUDITE \$5
- SIDEWINDER POTATOES** CURLED POTATO FRENCH FRY, RANCH DUST, HOUSE RANCH DIP 15
- BURRATA** GRILLED PEACH, BURRATA, SOURDOUGH CRUSTINI, BLOOD ORANGE FENNEL SLAW, BASIL OIL, BALSAMIC 20

Brunchy

- AVOCADO TOAST** HEIRLOOM TOMATO, ARUGULA, BALSAMIC, PICKLED ONION, SOURDOUGH 14
- WORKS TOAST** AVOCADO, CHERRY TOMATOES, THICK CUT BACON, SUNNY SIDE UP EGGS, SOURDOUGH 18
- BREAKFAST SANDWICH** CHEDDAR CHIVE BISCUIT, HOUSE SAUSAGE PATTY, SCRAMBLED EGG, WHITE CHEDDAR, SMOKEY AIOLI 19
- BREAKFAST BURRITO** SHREDDED BRISKET, TWO EGGS, TATER TOTS, PEPPER - ONION, AVOCADO, LIME CREMA 21
- CLASSIC BREAKFAST** TWO EGGS YOUR WAY, APPLEWOOD BACON, TOAST, BEEF TALLOW POTATOES 20

Lunchy

- CELLAR BURGER** HOUSE BLEND, WHITE CHEDDAR, LTP, CHARRED ONION, SMOKEY AIOLI, FRIES OR GREENS 22
- FRIED CHICKEN SANDWICH** OLD BAY AIOLI, ROMAINE, HOUSE PICKLE, FRIES OR GREENS 22
- GRILLED CHEESE** CHEESE SHOP BLEND, RUSTIC SOURDOUGH, FRIES OR GREENS 17
- HEIRLOOM TOMATO BISQUE** TOMATOES, CREAM, PARMIGIANO REGGIANO, BRIOCHE CROUTON, MICRO CHIVES 12
- CELLAR CHOP** HONEY GEM, EGG, RED ONION, CHERRY TOMATO, CRISPY BACON, BACON VINAIGRETTE 20
- FARMERS SALAD** GOAT CHEESE, CONFIT TOMATO, FARRO, CUCUMBER, CARROT, RADISH, STRAWBERRY VINAIGRETTE 22
- CAESAR** HONEY GEM, SCRATCH CAESAR, RED ONION, PARMIGIANO REGGIANO, OLIVE OIL CROUTONS 18
- ADD TO ANY DISH** GRILLED SALMON 18 CHICKEN | GRILLED OR FRIED 12 FLAT IRON 25 AVOCADO OR BACON 5 EGG 4

THANK YOU FOR JOINING US. PLEASE NOTE WE ARE PROUD TO BE A SCRATCH KITCHEN WHERE
MOST EVERYTHING IS MADE IN HOUSE WITHOUT SEED OILS.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.
CHEF COOPER BIRD

*CONSUMER ADVISORY. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.

AUGUST 12



Beverages

ESPRESSO

ESPRESSO	3.5
AMERICANO	4.
CAPPUCCINO	4.5
FLAT WHITE	4.5
LATTE	5
VANILLA BEAN LATTE	6
LAVENDER CARAMEL LATTE	6
DARK MOCHA	5.5
COLD BREW	5
CHAI LATTE	6

COCKTAILS

THE BOY'S BLOODY MARY	16
FRENCH 75	16
APEROL SPRTIZ	15
HUGO SPRITZ	15
SHAKEN MARGARITA	15
OLD FASHIONED	17
IRISH COFFEE	16
ESPRESSO MARTINI	16

MIMOSAS

MIMOSA 14

ORANGE, GRAPEFRUIT OR PINEAPPLE
CELLAR SIGNATURE HIBISCUS FLOWER + \$2

MAKE IT A BOTTLE + SIDE OF ONE JUICE \$39

TEA

REISHI HOT TEA	3.75
BLACK PEACH, ENGLISH BREAKFAST, GREEN JASMINE, BLUEBERRY HIBISCUS, HERBAL EARL GREY	
CEREMONIAL GRADE MATCHA LATTE	6
ICED TEA	4

SPIRIT FREE

MEXICAN COKE OR SPRITE	5
DIET COKE	4
HOUSE LEMONADE	4
ARNOLD PALMER	4.5
CASCADE MOUNTAIN WATER.	
SPARKLING	4/7
STILL	7

COMMON ROOM ROASTERS IS OUR BEAN OF CHOICE
OUR COFFEE INFUSIONS ARE MADE IN HOUSE
FULL WINE & BEER MENU AVAILABLE TO PERUSE