

# ALL-DAY MENU

## PLATES

### SHRIMP AND GRITS

Tender shrimp and andouille sausage over buttery smoked Gouda grits, smothered in a luxurious creole tomato sauce - 22

### STEAK AND EGGS

12 ounce New York strip, home fries, chimichurri, sunny side up eggs - 40  
\*Steak upgrade: Filet Mignon - 10

### SHAKSHUKA

Slow-braised tomatoes, onions, and peppers, topped with perfectly baked eggs and served with warm bread for dipping - 18

### LOADED FRENCH TOAST

Thick cut Challah French toast piled high butter pecan syrup, crunchy pecans and fresh whipped cream - 18

### SOUTHERN BREAKFAST

Fluffy triple stack pancakes, eggs your way, crispy bacon and brunch potatoes - 18

### CHICKEN AND WAFFLES

Belgian waffle topped with crispy fried chicken, served with warm maple syrup and whipped butter - 22

### SMOKED SALMON CROISSANT

Buttery, flaky croissant filled with soft scrambled eggs, smoked salmon, arugula, and fresh chives. Served with citrus dressed mixed greens - 24

### LAMB CHOPS

Juicy lamb chops with seasoned brunch potatoes, soft scrambled eggs, and zesty chimichurri - 36

### CHILAQUILES

Crispy tortilla chips tossed in ranchero sauce, finished with a sunnyside up egg, fresh avocado and crumbled cotija - 18

### CARNE ASADA HASH

Crispy brunch potatoes topped with tender carne asada, sofrito, sunny side up egg, and tangy pickled onions - 20

## EGGS

### SEAFOOD OMELETTE

Fluffy omelette filled with tender lobster, lump crab, and asparagus, topped with hollandaise - 24

### SHORT RIB OMELETTE

Tender four hour braised short rib, caramelized onions, and swiss cheese stuffed in a fluffy omelette - 26

### LOX AND LATKES

Crisp potato latkes layered with smoked salmon, perfectly poached eggs, and silky hollandaise - 24

### COUNTRY BENEDICT

Crispy fried chicken and poached eggs on our house made buttermilk biscuits smothered in a rich country gravy - 22

### EGG WHITE OMELETTE

Spinach, onions, peppers, and tomatoes in an egg white omelette, served with brunch potatoes and fresh fruit - 18

### CRAB CAKE BENEDICT

Crispy fried green tomatoes topped with our house made jumbo lump crab cakes, finished with poached eggs and silky hollandaise - 26

## SIDES

### HOUSE SALAD

House mixed greens, cherry tomatoes, shredded carrots, cucumbers, house buttermilk ranch - 8

### LATKES

Hand-grated potato pancakes fried to a golden crunch, served with creamy sour cream and ketchup - 12

### SCRATCH BISCUITS

Warm buttermilk biscuits served with honey and jams - 12

### APPLEWOOD SMOKED BACON

- 6

### CHICKEN APPLE SAUSAGE

- 6

### SEASONAL SLICED FRUIT

- 6

# ALL-DAY MENU

## APPETIZERS

### LUMP CRAB CAKES

Golden pan-seared jumbo lump crab cakes with our house tabasco remoulade sauce - 18

### SPINACH & ARTICHOKE DIP

A rich creamy blend of artichoke hearts, spinach, caramelized onions, and melted mozzarella cheese, served with warm grilled garlic crostinis - 16

### CALAMARI

Crispy calamari and tempura shrimp served with a smoky chipotle aioli and blistered shishito peppers - 16

### SRIRACHA MAC & CHEESE BALLS

Crispy panko coated mac and cheese balls, spiced with sriracha seasoning served with our house ranch - 14

### BRUSSEL SPROUTS

Sauteed sprouts drizzled with rich bacon jam, balsamic reduction, and fresh herbs - 14

### FRIED GREEN TOMATOES

Cornmeal dusted green tomatoes topped with creamy pimento cheese, house tabasco remoulade, and marinated crab - 16

### SHISHITO PEPPERS

Blistered shishito peppers served with a whipped smoked goat cheese dip, dusted with togarashi for a bold kick - 12

### CHICKEN BISCUITS

Mini jalapeno cheddar biscuits, fried chicken and choice of honey butter, cilantro ranch or warm syrup - 14

## BOARDS

### FRENCH TOAST

Choice of bacon or sausage, scrambled eggs, fresh fruit, whipped cream, glazed pecans - 48

### CAJUN

Gumbo, seafood mac and cheese, crawfish hushpuppies, shishito peppers, beignets - 60

### BRUSCHETTA

CHOICE OF HALF (2) - 12 or FULL (4) - 20

#### MARGHERITA

Fresh mozzarella, basil, heirloom tomatoes, olive oil, balsamic

#### BURRATA

Creamy burrata, arugula pesto, crispy bacon, balsamic drizzle

#### STREET CORN

Roasted corn, mayo, cotija, chili powder, cilantro

#### SMOKED SALMON

Dill mascarpone, chives, capers, red onions, everything seasoning

#### ARTICHOKE

Goat cheese, caramelized onions, fresh herbs, lemons

#### AVOCADO

Roasted tomatoes, balsamic drizzle, pickled onions, shaved parmesan

### BRUNCHUTERIE BOARD EXPERIENCE

AVAILABLE FRIDAY-SUNDAY

Fried chicken, scrambled eggs, bacon, sausage, shrimp & grits, belgian waffles, homemade biscuits, fresh fruit, and assorted pastries. Served with a massive one-hundred ounce mimosa flight tower featuring fresh pressed juices & house champagne - 250

## SOUPS & SALADS

Soups can be served in Cup or Bowl. Salads can be served in 1/2 Portion or Full Portion.

### GUMBO

A hearty, flavorful blend of chicken, smoky andouille sausage, and okra, simmered in a rich, seasoned broth - 12 / 16

### CELLAR SALAD

House greens, candied pecans, strawberries, goat cheese, strawberry vinaigrette - 12 / 16

### TORTILLA SOUP

A flavorful ancho chili broth topped with crispy tortilla strips, creamy avocado, fresh cilantro, and a drizzle of crema - 10 / 14

### BURRATA

Heirloom tomatoes, roasted beets, fresh basil, aged balsamic, and crusty bread - 12 / 16

### SEARED TUNA SALAD

House greens, charred corn, avocado, house chipotle lime vinaigrette - 12 / 16

### COBB SALAD

Fried chicken, romaine, blue cheese, cherry tomatoes, bacon, avocado, eggs, red onions, ranch - 14 / 18  
\*Grilled Chicken Available

## HANDHELDS

All served with choice of fries, fruit or half portion of salad.

### SHORT RIB GRILLED CHEESE

Slow-braised short rib with house cheese blend and caramelized onions on toasted brioche - 18

### HOT CHICKEN SANDWICH

Crispy chicken topped with creamy slaw, pickles, and honey dijonaise on soft brioche - 16

### STREET TACOS

Juicy carne asada topped with cilantro, onions, and vibrant green salsa - 12

### TURKEY CLUB

Layers of turkey, crispy bacon, avocado, and garlic aioli on toasted sourdough - 14

### SHRIMP PO BOY

Golden-fried shrimp, crunchy lettuce, fresh tomatoes, and zesty remoulade - 16

### CELLAR BURGER

Freshly ground in-house beef patty with white cheddar, smokey bacon, caramelized onions, and stone ground mustard - 20

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*\*\*\* Additional policies \*\*\*\*

We take pride in preparing our food from scratch. As such, some items will have limited availability or may take additional time to prepare. Please inform your server of any allergies prior to ordering as we are not responsible for allergic reactions to our ingredients. Substitutions are subject to chef approval and may incur an additional charge.