



SNACKS

NUTS & OLIVES

rosemary roasted marcona almonds,
candied Georgia pecans,
castelvetrano & taggiasca olives 7

DEVILED EGGS

like Grandma makes 6

HOUSE-CUT CRISPY POTATO CHIPS

truffle oil, sea salt, parmesan,
balsamic ketchup 6

BAKED GOAT CHEESE-ARTICHOKE DIP

fresh basil, pita, crackers 9

SMOKED TROUT SPREAD

fried capers, pickled red onions,
pita, crackers 9

3 ARTISAN CHEESE & "STUFF"

Sweetgrass Dairy Griffin,
Gorgonzola Dolce,
Thomasville Tomme,
strawberry-pepper jam, Bell honey 12

THINGS WITH LOBSTER

CELLAR "LOBSTER ROLL"

crispy fried lobster tail,
creamy lobster "salad", dijonnaise,
brioche hot dog bun, arugula,
grape tomatoes, pickled red onions,
crispy potato chips 14

sub as your 2nd course for no charge

LOBSTER-PESTO MAC & CHEESE

lobster claw meat,
orecchiette pasta, herb pesto,
buttered Ritz crumble 14

sub as your 2nd course for no charge

fine print:

-20% gratuity is added to parties of six or more

-Cellar on Greene cannot accommodate parties
greater than 12 persons

-Gluten Free Diners—with respect to those that
have severe gluten allergies, we may inquire
as to the extent of your intolerance

*Consuming raw or uncooked meats, poultry,
seafood, shellfish, eggs or unpasteurized milk
may increase your risk of foodborne illness*

RESTAURANT WEEK

SOUTH CAROLINA
OCT 11-21, 2018

Three Course Dinner

\$29 per person

selections may change daily

choose one item from each section below

-sub any SNACK for your 1st course-

-sub either LOBSTER dish for your 2nd course-

A La Carte Prices follow each menu item

FIRST COURSE / SMALL PLATES

LOBSTER-TOMATO BISQUE

basil-citrus gremolata 8

ARUGULA SALAD

polenta croutons, grape tomatoes, cippolini onions,
shaved radish, white balsamic vinaigrette 9

CELLAR'S CHICKPEA-HERB HUMMUS PLATE

feta cheese, Mediterranean olives,
roasted red peppers, heirloom carrots,
grilled pita bread 10

SEARED RARE YELLOWFIN TUNA NACHOS

green tomato salsa, cilantro sour cream,
pepper jack cheese, pickled jalapenos 12

BRAISED DUCK CONFIT QUESADILLAS

goat cheese, roasted tomatoes,
caramelized Vidalia onions,
horseradish-pepper cream, herb pesto 11

SECOND COURSE / ENTREES

"FISH & CHIPS"

prosecco fried lane snapper, dijonnaise,
fried capers, crispy potato chips,
petit arugula salad 18

PAN SEARED MAPLE LEAF FARMS

DUCK BREAST

wild berry compote, pecan gremolata,
sweet potato hash,
evoo sautéed green beans 18

SKILLET SEARED CAB FLAT IRON STEAK

herb roasted wild mushrooms,
red wine-thyme bordelaise,
crispy house potato chips,
sautéed asparagus 19

SUMMER VEGGIE "ORZOTTO"

asparagus, wild mushrooms, roasted tomatoes,
green peas, parmesan, herb pesto, arugula 15

THIRD COURSE / DESSERTS

TODAY'S CHEESECAKE 8

SEARED POUNDCAKE 8

DARK CHOCOLATE-CARAMEL SOUFFLE 8.5

COOKIE BUTTER TART 8

DESSERT CHEESE SELECTION 9

gorgonzola dolce, Thomasville tomme,
strawberry jam, crackers

**there is a \$3 upcharge to sub an extra
first course item for a third course**