

Cellar on Greene

From The Kitchen

To Share

- OLIVES & NUTS** mediterranean olives, picholine olives, candied pecans 5
CHICKPEA-HERB HUMMUS warm pita, basil, roasted red pepper 8
TRUFFLE-PARMESAN RAW FRIES truffle oil, sea salt, parmesan, balsamic ketchup 6
BAKED GOAT CHEESE-ARTICHOKE DIP basil, crackers, warm pita 9
CRISPY HALLOUMI CHEESE "FRIES" roasted tomato pesto, lemon-basil aioli 8
3 CHEESE Lindale aged gouda, Hook's Blue Paradise, Thomasville Tomme, strawberry-pepper jam, Bell honey 12

Flatbreads

- TWO CHEESE** manchego, parmesan, basil, tomato marinara 9
PESTO DUCK house-braised duck confit, herb pesto, grape tomatoes, caramelized vidalias, manchego 10
MEDITERRANEAN VEGGIE artichokes, olives, roasted red peppers, pepperoncinis, tomato marinara, Bulgarian feta, fried capers 9.5
ROASTED MUSHROOM herb pesto, goat cheese, thyme grilled vidalias 9.5

Starters & Small Plates

- MEDITERRANEAN CHICKEN, WHITE BEAN & PANCETTA SOUP** Bulgarian feta 7
SEASONAL SALAD mixed greens, SC strawberries, feta cheese, toasted almonds, white balsamic vinaigrette 8
CELLAR "BLT" SALAD shaved romaine, grape tomatoes, crispy pancetta, brioche croutons, buttermilk blue cheese dressing 9
BASIL-CITRUS SMOKED SALMON TARTARE pickled red onion, fried capers, "everything" aioli, buckwheat blinis 9
10-HOUR BRAISED DUCK CONFIT QUESADILLA goat cheese, roasted tomatoes, caramelized onions, horseradish-pepper cream, herb pesto 9
SEARED RARE YELLOWFIN TUNA NACHOS green tomato salsa, cilantro sour cream, pepper jack cheese, pickled jalapeños 10

Entrées

- CITRUS-HERB ROASTED LANE SNAPPER** roasted red pepper coulis, lobster-fennel "salad", creamy polenta, sautéed asparagus 17.5
PAN SEARED SEA SCALLOPS roasted tomato pesto, lemon-basil aioli, arugula, spring veggie couscous 19
SKILLET SEARED FLAT IRON STEAK blue cheese-cippolini onion relish, red wine-rosemary jus, creamed red potatoes, sautéed asparagus 19
RED-WINE BRAISED LAMB RAGU roasted tomatoes, pearl onions, pappardelle pasta, herb gremolata, shaved parmesan 17
CHICKEN CACCIATORE herb braised chicken thighs, sweet peppers, bacon lardons, parmesan, mustard breadcrumbs, pappardelle pasta 16
ZUCCHINI FRITTERS roasted tomato pesto, lemon-basil aioli, arugula, spring veggie couscous 14

Desserts

- SALTED CARAMEL CHEESECAKE** 8
TIRAMISU PARFAIT 8
BANANA CHOCOLATE TORTE 7
SEARED POUNDCAKE 8
CHOCOLATE-TOFFEE BREAD PUDDING 8
DESSERT CHEESE Hook's blue paradise, Thomasville Tomme, honey, strawberry jam, crackers 8

*we DO NOT split plates

*\$5 extra plate charge for sharing an entrée

- we ask that you keep all substitutions to a minimum, and that they are mildly reasonable-

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

-20% gratuity is added to all parties of six or more- -a \$2 per person Cake Fee is added to parties who bring their own dessert -

-Due to our limited amount of seating, we cannot accommodate parties larger than 12 persons-

Chefs—Blythe Kelly, Rachel Tisdale, Seth Davis, Chris Shine, Steve Connors **General Manager**—Katy Porter
Bar Extraordinaire—Laurel Jeffries **Waitstaff**—Madi Pickrel, Morgan Dixon, Caroline Chelton, Layna Plyler, JoJo Gardner, Renee Fowler
Cooldest Big Brother—Max Mollohan **Prettiest Big Sister**—Zoey Mollohan **Sweetest Lil' Sis**—Claire Mollohan
Inspiration by—James "Stump" Johnson **Owner, "Super-Guy", Janitor & Staff Psychologist**—Ricky Mollohan

please join us at our sister restaurants **Mr. Friendly's New Southern Café** & **Solstice Kitchen & Wine Bar**

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