



Sunday Brunch

Breakfast

Basket of Croissants \$10

Basket of four freshly baked apricot, almond, chocolate and butter croissants to share amongst the table.

Fresh Fruit Plate \$8

Seasonal fruits with honey, yogurt and mint.

Classic Cat \$8

Two eggs done your way sided with roasted potatoes and toast or a house-made biscuit. Add bacon \$3, sausage \$4, steak \$12

Belgian Waffle \$12

Belgian waffle covered in whipped vanilla cream and strawberries.

Stuffed French Toast \$12

Two golden brown pieces of sweet bread filled with a mild lemon cream and dressed with apples and vanilla caramel.

Pancakes \$9 with sides \$13

A platter of three fluffy pancakes topped with a rich vanilla whipped cream. For \$13 make it a full breakfast by adding eggs your way and a choice of sausage or bacon.

Breakfast Burrito \$14

Sausage and bacon burrito packed with eggs, potatoes, spinach, red bell peppers, mushrooms, and pepper-jack cheese. Topped with sour cream and cilantro. You choose either tomatillo salsa or enchilada sauce.

House-made Pork Sausage & Hash \$16

House made ground pork patty and a poached egg served atop hash with golden potatoes, carrots, celery and onion.

Tequila-Lime Cured Salmon Plate \$14

House-cured salmon lox with toasted bagel and cream cheese as well as a side salad with honey mustard vinaigrette, red onions and capers.

Omelets

Our omelets are sided with roasted potatoes and your choice of toast or a house-made biscuit.

Garden \$11

Roasted red peppers, spinach, roasted mushrooms, and chevre.

Caprese \$12

Mozzarella, fresh basil, and tomato with balsamic reduction.

Denver \$13

Roasted red bell pepper, ham, sweet onion, tomato, and white cheddar cheese.

Benedicts

Our benedicts come with two poached eggs On an English muffin slathered in scratch-made hollandaise sauce and sided with potatoes.

Classic \$14

Eggs and Canadian bacon.

In-House Smoked Salmon \$16

Smoked and flaked Atlantic salmon.

Lunch

Seasonal Soup \$6 cup/\$9 bowl

Ask your Wait Cat for day's selection. Comes with grilled baguette.

French Onion Soup \$9 bowl

Rich, robust vegetarian broth with caramelized onions, French bread crouton and melted Provolone.

Cellar Cat House Salad (gf) \$8

Spring mix greens, shaved radish, cucumber and pickled red onion tossed in a honey-mustard vinaigrette. Add chicken \$5, salmon \$7.

“Double R” Salad \$9

Romaine and radicchio tossed in a lime cilantro vinaigrette with feta, carrots, Kalamata olives, and fried shallot. Add chicken \$5, salmon \$7.

Smoked Brisket Sandwich \$18

House smoked brisket on a soft roll with Carolina barbeque sauce and white cheddar. Sided with coleslaw and gold potato salad.

Grilled Steak and Pear Salad (gf) \$22

6 oz. grilled New York striploin with warm baby spinach, lemon vinaigrette, sliced pear, hazelnuts, chevre and creamy tarragon aioli.

Caramelized French Onion and Brie Purse \$12

Brie and caramelized onion wrapped in a golden puff pastry atop a balsamic reduction drizzle with parsley and olive oil.

Buttermilk Fried Chicken \$17

Cellar Cat's famous buttermilk-brined fried chicken with French fries and braised greens, sweetened with a honey drizzle and a SPICY (& tasty!) tabasco gastrique

Disclaimer: Consuming raw or undercooked meats, poultry, *seafood*, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We use raw eggs in aioli, mayonnaise, and the like.

A gratuity of 18% will be added to parties of 6 or more. *Be Here Meow.*