CELLAR BITES

Baked Brie 17
Toasted almonds, orange blossom honey, ciabatta

Charcuterie Tartare 16
Cornichons, cured egg yolk, focaccia crostini

Fresh Oysters on the Half Shell* GF 18
6 oysters, house cocktail sauce, champagne mignonette

Harissa Meatballs 15
5 meatballs, cumin tomato sauce, herb whipped ricotta, grilled toast

Pan-Roasted Shrimp 17
Jumbo shrimp, garlic, pepperoncini, nduja butter, grilled toast

Cellar Wings 18
10 wings, harissa honey, old bay brown butter, Korean chili or truffle-parmesan, served with carrots, celery and ranch or blue cheese

Ahi Tuna Tartare Tacos* GF 17
Diced ahi tuna, chipotle mayo, cilantro, onion, crispy corn tortillas, avocado, mango

Crispy Beef Lettuce Wraps GF 14
Steak, rice, sichuan sauce, siracha mayo, pickled vegetables

Duck Spring Rolls 18
Hoisin sauce, scallions, duck breast

Steak Sliders 19
3 sliders, filet mignon, horseradish aioli, caramelized onions

SALADS

ADD FILET MIGNON 13 | FAROE ISLAND SALMON 11 | SHRIMP 9 | CHICKEN 7

Caesar 8 | 14
Romaine hearts, escarole, radicchio, biscuit croutons, parmesan

Wedge 9 | 17
Baby iceberg, point reyes blue cheese, roasted tomatoes, laz e hill bacon, chives, crispy onions

Cellar Salad 16
Goat cheese croquettes, radish, persian cucumber, house greens, roasted beets, pistachio dukkah, champagne-red wine vinaigrette

Shaved Brussels Sprout Salad GF 15
Toasted almonds, radicchio, parmesan, champagne-grain mustard vinaigrette

CHEF'S FEATURES

Filet Oscar 52
5oz Filet, lump crab meat, roasted asparagus, mashed potatoes, dijon hollandaise

Crab Cakes 32 | 49
Celeriac slaw, cottage fries, remoulade sauce

Ribollita 10
Rustic Italian vegetable soup

MAINS

Steak Frites* GF 40
USDA Prime NY Strip, pommes frites, cafe de paris butter, choice of bordelaise, chimichurri, brandy peppercorn. choice of half salad(wedge+$1)

USDA Prime Filet Mignon * 5oz | 8oz GF 38 | 52
Bordelaise sauce, asparagus, pommes puree

Cellar Burger* 21
Hand-ground prime beef, aged white cheddar, seeded brioche bun, lettuce, tomato, pickle, caramelized onions, cellar sauce, fries
Add laz-e-hill bacon +$2 Add local farm egg* +$2

Roasted Pork Loin 32
Sweet potato puree, baby spinach, fig bacon onion marmalade and pork jus

Chicken Piccata 29
House-made spaghetti, broccolini, lemon, capers, butter

Faroe Island Salmon* GF 33
Black lentils, matignon of root vegetables, red wine jus

Miso Glazed Black Cod GF 35
Pan-roasted, forbidden black rice, charred bok choy, butternut squash puree

Tuna Poke Bowl* GF 24
Jasmine rice, cucumber, radish, pickled ginger seaweed salad, carrot, sesame, miso dressing, wasabi, edamame, soy sauce

HANDMADE PASTA

HALF | FULL - ADD SHRIMP 9 | CHICKEN 7

Pappardelle Bolognese 20 | 31
Prime beef ragu, 24-month parmesan

Butternut Squash Rigatoni 18 | 28
Butternut squash sauce, crispy beech mushroom, sage breadcrumbs

Louisiana Tagliatelle 30
Choice of shrimp or chicken, andouille sausage, bell peppers, mushrooms, scallions, cajun cream sauce

Braised Lamb Potato Gnocchi 34
House-made yukon gold potato gnocchi, tomato braised lamb shank, 24-month parmesan

SIDES

Seasonal Vegetable GF 9
Roasted spaghetti squash, toasted pepitas, herb butter

Twice Baked Potato GF 11
Gruyere cheese, chives, bacon, creme fraiche

Crispy Brussels Sprouts GF 12
Balsamic reduction, pickled red onion

Roasted Asparagus GF 9
Roasted a la plancha, romesco sauce

Truffle Parmesan Fries GF 13
Fresh herbs, truffle oil, parmesan

Mac & Cheese 10
Bechamel, house-made shells, aged cheddar Add lobster +$14

Fried Onion Stack 8
Chipotle horseradish

Mixed Green Salad GF 8
Cucumber, carrot, tomato, red wine-herb vinaigrette

A LA CARTE PROTEINS

USDA Prime Filet Mignon* 5oz | 8oz 30 | 42

USDA Prime NY Strip* 8oz | 16oz 30 | 52

Salmon* - 8oz 22

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

WINES BY THE GLASS

SPARKLING

Coppola, **Prosecco** 13
Italy, NV, split

Rotari, **Brut Rose** 15
Italy, NV Split

WHITE

Sonoma-Cutrer, **Chardonnay** 13 | 52
Sonoma Coast, CA 2024

Pighin, **Pinot Grigio** 13 | 50
Italy, 2024

Figuiere**,** Magali, **Rose** 13 | 50
France 2023

Mokoroa, **Sauvignon Blanc** 12 | 48
Marlborough, 2022

Le Petit Perroy, Grand Vin**, Sancerre** 19 | 74
France, 2025

Oak farm vinyards, A**lbarino** 12 | 48
Lodi, CA 2024

RED

Klee, P**inot Noir** 14 | 56
Willamette Valley, Oregon, 2025

Archery Summit, P**inot Noir** 20 | 78
Dundee Hills, Oregon 2023

Beringer Knights Valley, **Cabernet Sauvignon** 13 | 52
Sonoma, CA 2022

Stonestreet, **Cabernet Sauvignon** 20 | 78
Alexander Valley, CA 2019

Penfolds Max **Cabernet/Shiraz Red Blend**, 14 | 54
Australia 2021

Caymus, Walking Fool, **Red Blend** 16 | 62
Suisun Valley, CA 2022

Supremus **Red Blend** 19 | 76
Toscana, Italy 2020

Diamandes De Uco, **Malbec** 11 | 42
Mendoza, Argentina, 2021

Carlos Serres, **Rioja Gran Reserva**, 17 | 66
Spain, 2018

COPE'S FEATURED WINES

Post and Beam, **Chardonnay** 17 | 68
Sonoma, CA 2024

Les Cadrans de Lassegue, **Bordeaux** 19 | 74
Saint-Emilion Grand Cru 2023

BACA, **Cabernet Sauvignon** 17 | 68
Napa Valley, CA, 2023

Twomey, **Pinot Noir** 17 | 68
Russian River Valley, CA 2023

SPECIALTY COCKTAILS

First Edition 14
Absolute grapefruit, domain de canton ginger liqueur, lemon juice, simple syrup, champagne

Seneca Spritz 15
Aperol, st~germain, grapefruit juice, prosecco

Cellar Manhattan 16
Woodford reserve, domaine de canton ginger liqueur, ancho reyes, luxardo cherry

Cope's Margarita 18
Patron silver, grand marnier, grapefruit juice, jalapeño, agave nectar, lime juice

J.W. Smash 15
Ketel one, fresh basil, agave nectar, lemon juice

Pink Dragon 16
Milagro silver, st-germain, lime juice, agave nectar, dragon fruit sugar rim

The Blue Lavender 15
Prosecco, limoncello, blueberry lavender syrup

Blueberry Mojito 14
Bacardi, triple sec, simple syrup, lime juice, blueberries, mint

Smoked Old Fashioned 18
Makers mark 46 , cointreau, angostura bitters, luxardo cherry orange peel

Big Apple Martini 16
Tito's vodka, apple pucker, midori, lemon juice, apple juice and simple syrup

BOURBON & RYE

Makers Mark 13
Weller 24-28
Woodford Rsv 14

E.H.Col Taylor
Small batch 20
Single barrell 25
Rye 28

Sazerac Rye 12
Bulleit Rye 14
Elijah Craig 13
Elijah Craig 18 38
Buffalo Trace 13
Eagle Rare 17

Makers Mark 46 15
Angel's Envy 18
Bookers 29
Woodford Rsv double oaked 19
Elmer T. Lee 25
John J Bowman 18
Blantons 26
Whistle Pig Rye 17
Knobb Creek 14
Stagg 25
Basil Hayden 16

DRAFT BEER

Stella Artois 8.5
Aslin Amber lager 8.5
Guinness 9
Maine Lunch IPA 12
Lost Rhino Cold Front IPA 9
Lost Coast Tangerine 9

BOTTLED BEER

Miller Lite 7
Corona 7
Fairwinds IPA 7.5
Heineken 7
Athletic N/A 7
Michelob Ultra 7
Southern Tier 2x IPA 7.5
High Noon 8

MOCKTAILS

Nojito 8
Fresh mint, fresh lime juice, agave syrup

Passion fruit sour 9
Egg white,orange, lemon juice

Grapefruit & Rosemary 10
Rosemary syrup, grapefruit juice, sparkling water

Lavender Spritz 10
Blueberry lavender syrup, lemon juice, sparkling water