

CELLAR BITES

Cheese & Charcuterie	20
Chef's daily accoutrements	
Seasonal Vegetable Bruschetta Trio	16
Whipped ricotta, grilled and marinated vegetables, toasted pita bread	
Fresh Oysters on the Half Shell* GF	18
6 oysters, house cocktail sauce, champagne mignonette	
Harissa Meatballs	15
5 meatballs, cumin tomato sauce, whipped ricotta, fresh herbs, 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, tzatziki or blue cheese	
Ahi Tuna Tartare Tacos* GF	16
Diced ahi tuna, chipotle mayo, cilantro, onion, crispy corn tortillas, avocado, mango	
Crispy Beef Lettuce Wraps GF	14
Ground beef, water chestnuts, shiitake, rice, sichuan sauce	
Duck Spring Rolls	17
Hoisin sauce, scallions, duck breast	
Steak Sliders	19
3 sliders, filet mignon, horseradish aioli, caramelized onions	
SOUP & SALADS	
ADD FILET MIGNON 13 FAROE ISLAND SALMON 11 SHRIMP 9 CHICKEN 7	
Soup of the Week	10
Corn and Potato Chowder	
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	
Asian Chicken Noodle Salad	18
Grilled chicken, creamy tahini-chili dressing, napa cabbage, furikake, scallions	

CHEF'S FEATURES

Meat Special - Duck Breast	42
Pan-seared duck breast on braised red cabbage, LazE hill lardons, root vegetables, local turkish fig jus	
Seafood Special - Monkfish	32
Prosciutto-wrapped monkfish on shaved brussels sprouts, preserved lemon with a balsamic butter sauce	

MAINS

Steak Frites* GF	39
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*	20
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	
Pork Milanese	28
Arugula, pickled red onion, roasted lemon, potato puree	
Chicken Piccata	29
House-made spaghetti, broccolini, lemon, capers, butter	
Faroe Island Salmon* GF	33
Colvin run grits, summer corn medley, romesco sauce	
Halibut GF	39
Pan-roasted, Swiss chard, laz-e-hill bacon, sun-dried tomatoes, corn sauce	
Tuna Poke Bowl* GF	24
Sushi 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	
Rigatoni a la Golden Vodka	18 28
Gold datterini tomatoes, basil, goat cheese, garlic panko	
Louisiana Tagliatelle	30
Choice of shrimp or chicken, andouille sausage, bell peppers, mushrooms, scallions, cajun cream sauce	
Lobster Ravioli	31 52
Butter-poached lobster, lobster cream sauce	
SIDES	
Seasonal Vegetable GF	9
Succotash - Corn, Beans, Peppers, Bacon	
Twice Baked Potato GF	11
Gruyere cheese, chives, bacon, creme fraiche	
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
Halibut - 6oz	32
Salmon* - 8oz	22

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

COPE’S FEATURED WINES

Duckhorn, Chardonnay Napa, CA 2024	17 68
Unsanctioned, Pinot Gris Oregon, 2024	14 54
Chateau Lassegue, Bordeaux Saint-Emilion Grand Cru 2014	20 80
BACA, Cabernet Sauvignon Napa Valley, CA, 2023	17 68
Lemelson, Pinot Noir Willamette Valley, OR 2023	16 62

WINES BY THE GLASS

SPARKLING

Coppola, Prosecco Italy, NV, split	13
Alta Vista, Brut Rose Mendoza, Argentina, NV	12 44

WHITE

Sonoma-Cutrer, Chardonnay Sonoma Coast, CA 2024	13 52
Pighin, Pinot Grigio Italy, 2024	13 50
Figuiera, Magali, Rose France 2023	13 50
Mokoroa, Sauvignon Blanc Marlborough, 2022	12 48
Le Petit Perroy, Grand Vin, Sancerre France, 2025	19 74
Oak farm vinyards, Albarino Lodi, CA 2024	12 48

RED

Klee, Pinot Noir Willamette Valley, Oregon, 2025	14 56
Flowers, Pinot Noir Sonoma Coast, CA 2023	20 80
Sean Minor, Cabernet Sauvignon North Coast, CA 2023	13 52
Stonestreet, Cabernet Sauvignon Alexander Valley, CA 2019	20 78

WINES BY THE GLASS

Penfolds Max Cabernet/Shiraz Red Blend , Australia 2021	14 54
Caymus, Walking Fool, Red Blend Suisun Valley, CA 2022	16 62
Supremus Red Blend Toscana, Italy 2020	19 76
Catena, Vista Flores, Malbec Mendoza, Argentina, 2022	11 42

SPECIALTY COCKTAILS

First Edition	14
Absolute grapefruit, domain de canton ginger liqueur, lemon juice, simple syrup, champagne	
Watermelon Falls	15
Espolon reposado, fresh watermelon juice, lime juice & agave	
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	Makers Mark 46	15
Weller	24-28	Angel’s Envy	18
Woodford Rsv	14	Bookers	29
<u>E.H.Col Taylor</u>		Woodford Rsv	19
Small batch	20	double oaked	
Single barrell	25	Elmer T. Lee	25
Rye	28	John J Bowman	18
Sazerac Rye	12	Blantons	26
Bulleit Rye	14	Whistle Pig Rye	17
Elijah Craig	13	Knobb Creek	14
Elijah Craig 18	38	Stagg	25
Buffalo Trace	13	Basil Hayden	16
Eagle Rare	17		

DRAFT BEER

Stella Artois	8.5
Aslin Amber lager	8.5
Guinness	9
Maine Lunch IPA	12
Lost Rhino Cold	
Front IPA	9
Port City Optimal Wit	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	
Sage sour	9
Egg white, blood orange, fresh sage, lime juice	
Grapefruit & Rosemary	10
Rosemary syrup, grapefruit juice, fresca	
Lavender Spritz	10
Blueberry lavender syrup, lemon juice, sparkling water	