

cellar door

À La Carte

Caprese Salad 15

Heirloom tomatoes, basil, mozzarella di bufalo & balsamic glaze.

Tomato Bisque 11

Farm-grown tomatoes, onion, garlic & thyme

Summer Squash 13

Green & yellow zucchini, tomato, onion, serrano & jalapeño

Charred Asparagus 13

Grill-charred asparagus with lemon

Fried Green Tomatoes 15

Green tomato, corn meal & flour

Elotes 15

House made aioli, house made chilli blend, cotija cheese, fresno chilli, lime, cilantro on grilled corn.

Avocado Toast 15

Toasted country bread topped with avocado, lemon marinated red onions, toasted pine nuts, and goat cheese

Memelas 15

Oaxacan street food with black beans, queso fresco, and homemade salsa on a corn cake.

Chicken w/White Wine Sauce 27

Chicken breast topped with a white wine, shallot, caper, butter, lemon & cream sauce on roasted potatoes

Wagyu New York 53

Wagyu New York Steak with roasted vegetables and sautéed mushrooms

