

CELLAR 313

OFFERINGS

CHARCUTERIE & CHEESE

CHEF'S SELECTION OF

Domestic & imported meats & cheese sliced daily, olives, vegetable pâtés, house baked Italian bread, crackers, almonds & grapes.
Serving for: 1 - 16, 2 - 28,
3 - 36, 4 - 44

MEATS

Domestic & imported meats sliced daily with olives, house baked Italian bread, crackers, almonds & grapes.
Serving for: 1 - 14, 2 - 26,
3 - 34, 4 - 42

CHEESE

Domestic & imported cheese sliced daily with olives, house baked Italian bread, crackers, almonds & grapes.
Serving for: 1 - 14, 2 - 26,
3 - 34, 4 - 40

VEGETABLES

Seasonal vegetables served with house made blue cheese dip.
12

FLATBREAD

Options: cheese, pepperoni, and seasonal vegetables.
Small 7 Large 14
Add shrimp or prosciutto 3

BURRATTA SALAD

Olive oil, balsamic reduction, basil.
12

LOBSTER ROLL SALAD

Succulent Maine lobster with celery and mayonnaise.
(Not available on Tuesdays)
16

SHRIMP COCKTAIL

Served with best cocktail sauce ever.
(Not available on Tuesdays)
15

HOUSE BAKED ITALIAN BREAD & FOIE GRAS

15

HOUSE BAKED ITALIAN BREAD & TRIO OF VEGETABLE PÂTÉS

10

HOUSE BAKED ITALIAN BREAD

Served with olive oil & shaved parmesan.
6

ASK YOUR SERVER FOR WEEKLY SPECIALS NOT LISTED ON THE DAILY MENU

SWEET OFFERINGS

313 DECONSTRUCTED HUMMER

Calder's vanilla ice cream, rum, and Kahlua.
8

CHOCOLATES

7

CALDER'S VANILLA ICE CREAM

With your choice of Sander's hot fudge or Hershey's chocolate sauce.
6

With Bailey's salted caramel.

8

Crème Brûlée

8