

CELLAR 313

OFFERINGS

CHARCUTERIE & CHEESE

CHEF'S SELECTION OF

Domestic & imported meats & cheese sliced daily, olives, house baked Italian bread, crackers, almonds & grapes.

Serving for: 1 - 16, 2 - 30,
3 - 38, 4 - 45

MEATS

Domestic & imported meats sliced daily with olives, house baked Italian bread, crackers, almonds & grapes.

Serving for: 1 - 16, 2 - 30,
3 - 36, 4 - 45

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

CARPACCIO

Thinly sliced beef with capers, arugula, and olive oil
18.50

FLATBREAD

Options: cheese, pepperoni, and seasonal vegetables.

14

Add shrimp or prosciutto 5

CAPRESE SALAD

Tomato, fresh Mozzarella, olive oil, basil.

14

LOBSTER ROLL

Succulent Maine lobster with celery and mayonnaise.

18

SHRIMP COCKTAIL

Served with best cocktail sauce ever.

15

HOUSE BAKED ITALIAN BREAD & FOIE GRAS

15

HOUSE BAKED ITALIAN BREAD

Served with olive oil & shaved parmesan.

7

HALLOUMI

Baked cheese with sliced French baguette

10

SWEET OFFERINGS

313 DECONSTRUCTED HUMMER

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

8

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