

Restaurant Week 2019

Three Course Dinner

\$29 per person

-choose one item from each section below-
-A La Carte Prices follow each menu item-



SNACKS

NUTS & OLIVES

rosemary roasted marcona almonds,
candied Georgia pecans,
castelvetro, taggiasca olives 5

DEVEILED EGGS

like Grandma makes 6

HOUSE-CUT CRISPY POTATO CHIPS

truffle oil, sea salt,
shaved parmesan,
balsamic ketchup 6

BAKED GOAT CHEESE-ARTICHOKE DIP

basil, pita, crackers 9

3 ARTISAN CHEESE & "STUFF"

Sweetgrass Dairy Griffin, Georgia
Thomasville Tomme, Georgia
Gorgonzola Dolce, Italy
strawberry-pepper jam,
Bee Trail Farm honey, crackers 12

SEARED RARE YELLOWFIN TUNA NACHOS

green tomato salsa, pepper jack cheese,
cilantro sour cream,
pickled jalapenos 12

fine print:

-20% gratuity is added to parties of six or more

-Cellar on Greene cannot accommodate parties
greater than 12 persons

-Gluten Free Diners -- with respect to those that
have severe gluten allergies, we may inquire
as to the extent of your intolerance

*Consuming raw or uncooked meats, poultry,
seafood, shellfish, eggs or unpasteurized milk
may increase your risk of foodborne illness*

**there is a \$3 upcharge to sub an
extra first course item
for your third course*

**Our \$29 Three-Course Menu
is available EVERY
Tuesday-Saturday night!**

*Please spread the word and we hope
to see you at **Cellar on Greene**
again very soon!*

FIRST

SWEET CORN-SEAFOOD CHOWDER

lobster stock, crispy onions 7

ARUGULA SALAD

toasted almonds, cippolinis,
dried cranberries, blueberries,
white balsamic vinaigrette 9

SMOKED SALMON TARTARE

EVOO, dill, horseradish-pepper cream,
pickled onions, greek olive "salad",
buckwheat blinis 9

"SAUSAGE & EGGS"

grilled wild boar-cranberry sausage,
deveiled eggs, pickled onions, cippolinis,
whole grain mustard 10

CORIANDER-GINGER SEARED

RARE YELLOWFIN TUNA

yuzu soy, sesame carrot-cucumber "salad",
toasted almonds, cilantro, sriracha 11

BRAISED DUCK CONFIT QUESADILLAS

goat cheese, roasted tomatoes,
caramelized Vidalia onions,
horseradish-pepper cream, herb pesto 11

SECOND

LEMON-HERB ROASTED ATLANTIC MAHI-MAHI

butter poached lobster, classic béarnaise,
Congaree Milling Co. stone-ground grits,
grilled asparagus 18

MUSTARD-THYME GRILLED

BONELESS PORK STEAK

house-brined, cider-molasses glaze,
brown sugar-apple compote,
creamed red potatoes,
EVOO sautéed green beans 17

SKILLET SEARED CAB FLAT IRON STEAK

smoked bacon-tomato jam, red wine-thyme jus,
creamed red potatoes,
EVOO sautéed green beans 19

LOBSTER CARBONARA

butter poached lobster, applewood bacon,
grape tomatoes, green peas,
mascarpone-parmesan mornay,
orecchiette pasta, Ritz cracker crumble 17

PAN SAUTÉED VEGGIE PRIMAVERA

eggplant, zucchini, squash, peas,
grape tomatoes, orecchiette pasta,
pesto cream sauce, arugula, basil 15

THIRD

MANGO RASPBERRY CHEESECAKE 8

PEANUT BUTTER-CHOCOLATE

BREAD PUDDING 8

SEARED POUNDCAKE 8

DARK CHOCOLATE-CARAMEL SOUFFLE 8.5

DESSERT CHEESE SELECTION 9

Gorgonzola Dolce, Thomasville tomme,
strawberry jam, crackers