



CELLAR | AT 42nd
WINE BAR & KITCHEN |



TO SHARE

Fish Tacos 22

Crispy Cod, Salsa Rojo, Pineapple, Napa Slaw

Crabcakes 20

Avocado Crema, Charred Corn Salad

Nachos 14

Hand Cut Chips, Guacamole, Salsa Rojo, Pickled Jalapeño, Cheddar

Cheese Board 18

Assortment of Artisan Cheeses & Condiments

Cellar@42 Wings 18

Choice of Thai Chili, Buffalo, or Hot Honey

Margherita Flatbread 16

Crushed Tomato, Mozzarella, Basil, EVOO

Crispy Chicken Flatbread 20

Buttermilk Fried Chicken, Swiss, Avocado, Hot Honey Glaze

Truffle Fries 14

White Truffle, Parmigiano, Herbs

TO START

Lobster Bisque 15

Butter Poached Lobster, Cream, White Truffle

Classic Caesar 16

Romaine, Sourdough Croutons, Housemade Caesar

Add: Grilled Chicken +\$8 Grilled Shrimp +\$8

Cobb 18

Boston Bibb, Bacon, Hard Boiled Egg, Avocado, Blue Cheese

Add: Grilled Chicken +\$8 Grilled Shrimp +\$8

MAINS

42 Burger 24

8 oz. Wagyu Burger, White Cheddar, Bacon-Onion Jam, Toasted Brioche, Housemade Pickles, Truffle Fries

Crispy Chicken Sandwich 22

Buttermilk Fried Chicken, Hot Honey Glaze, Bread & Butter Pickles, Napa Slaw, French Fries

French Breast of Chicken 26

Pee Wee Potatoes, Baby Carrots, Chicken Jus

Pan Roasted Salmon 28

Vegetables Risotto, Sauteed Spinach, Lemon-Brown Butter

Braised Short Rib 28

Creamy Cheddar White Grits, Mushroom-Spinach Ragout, Braising Jus

Butternut Squash Ravioli 18

Sage Brown Butter, Parmigiano Reggiano, Balsamic Glaze

Mac n' Cheese 16

Cavatappi, Aged Cheddar Mornay, Parmesan Herb Crumbs

SIDES

10 Each

Hand Cut Fries

Parmigiano-Herb Pee Wee Potatoes

Creamy Cheddar White Grits

Hot Honey Glazed Carrots

Sauteed Spinach

Please inform your server if you have a food allergy or special dietary pattern.

Prices do not include NY Sales Tax or Gratuity. 18% Gratuity will be added to all groups of 5 or more guests.