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**FOR IMMEDIATE RELEASE**

### **CORKBUZZ SISTER CONCEPT, THE CELLAR @ CORKBUZZ OPENS TODAY**

-- Casual Wine Bar Complement to Full Service Restaurant Offers Wine Retail and Profiles --

CHARLOTTE, N.C. (March 16, 2017) – Corkbuzz Restaurant and Wine Studio in SouthPark today announced its sister concept, The Cellar @ Corkbuzz, opens directly next door today. A casual wine bar offering with a separate small plates menu and wine retail, The Cellar, located in Sharon Square behind Whole Foods, complements the original full service Corkbuzz restaurant.

“Whether you’re a novice or an expert, we want you to mingle, drink, laugh and indulge,” said Corkbuzz Owner and Master Sommelier Laura Maniec. “This is the place to meet up with your best friends and make new ones.”

The well-designed, intimate setting, just 850 square feet, features six 4-tops, bar seating and three TVs. Also available for wine dinners and private parties, the space can accommodate up to 60.

“In addition to a great wine retail selection with an expert staff, we’re offering wine profiles to help guests better understand and articulate their wine preferences,” said Maniec. “The exercise, that takes about 45 minutes and costs \$25, arms you with a wine cheat sheet that will prove handy in restaurant ordering and retail purchasing situations.”

While The Cellar shares a patio and kitchen with Corkbuzz, the small plates menu is different. However, Corkbuzz favorites such as The Bourguignon Burger and Goat Cheese Dumplings can be found at both.

Initial hours will be Monday thru Thursday, 11AM-10PM, Fridays and Saturday 11AM-midnight and Sundays Noon to 10 p.m. Charcuterie and cheese plates will be available throughout the day until small plates menu begins at 4pm. **As a Grand Opening special, starting today through the end of March, Cellar guests will receive 20% off their bill, with the exception of retail wine purchases.** See menu on Page 2.

For more information, visit [www.thecellaratcorkbuzz.com](http://www.thecellaratcorkbuzz.com) or follow us on social media. Twitter: @cellarcorkbuzz Instagram : @thecellaratcorkuzz Facebook: @thecellaratcorkuzzclt

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#### SNACKS

ROASTED NUTS | 6  
*lime, garlic, cheddar*

LENTIL & GOAT CHEESE SPREAD | 9  
*roasted pepper chutney, tortillas*

TOMATO BREAD | 9  
*white anchovies, garlic, pecorino*

PIMENTO CHEESE | 10  
*cheddar, fontina, goat, pork chips*

GOAT CHEESE DUMPLINGS | 9  
*spring onions, spicy shrimp sauce*

BACON TATER TOTS | 6  
*parmesan, comeback sauce*

ROASTED BROCCOLI | 10  
*pepperoni, cheddar*

LOCAL LETTUCES | 10  
*egg, brioche, smoked parmesan, grilled artichoke  
vinaigrette*

\*CHILLED BAY SCALLOPS | 10  
*citrus marinade, fennel pollen*

BLACK PEPPER BISCUITS | 8  
*prosciutto, pickled onion, beer mustard*

\*CURED SALMON CROSTINI | 8  
*egg salad, olive, ricotta*

\*BOURGUIGNON BURGER | 15  
*bacon-mushroom relish, red wine fondue*



#### CHEESE

HOUSE MADE RICOTTA  
*creamy, fresh, cow*

BONNE BOUCHE  
*ash rind, tangy, goat*

SWEET GRASS DAIRY GREEN HILL  
*buttery, silky, cow*

REYPERAER  
*2 year aged gouda, cow*

POINT REYES BAY BLUE  
*sweet, creamy, cow*

AGOUR OSSAU IRATY  
*fruity, herbaceous, sheep*

#### CHARCUTERIE

SPECK AMERICANO  
*12 month aged, applewood smoked*

HOT COPPA  
*spicy cured pork shoulder*

BOURBON AND BACON SALAMI  
*new england charcuterie*

TARTUFO SALAMI  
*summer black truffle, earthy*

FENNEL SALAMI  
*new england charcuterie*

PROSCIUTTO DI PARMA  
*10 month aged, italy*

MEAT OR CHEESE  
CHOICE OF 1 | 7

CHOICE OF 3 | 18

CHOICE OF 6 | 34