

LUNCH

Appetizers

ISLAND CREEK OYSTERS* <i>Daily Selection, Classic Condiments</i> <i>Sold as 1/2 Dozen or Dozen (GF)</i>	16 / 30
DUCK CONFIT SPRING ROLL <i>Shiitake Mushrooms, Napa Cabbage,</i> <i>Sweet Chili</i>	18
FLASH FRIED CALAMARI* <i>Pickled Cherry Peppers, Remoulade</i>	19
SWEET POTATO FLAUTAS <i>Blue Corn Tortilla, Tomatillo Salsa,</i> <i>Lime Crema (GF)</i>	15
TUNA TARTARE* <i>Sushi Grade Tuna, Crisp Sesame Wontons,</i> <i>Cucumber, Soy, Miso (GFA)</i>	21
HARISSA LAVASH BREAD <i>Whipped Feta, Hummus, Beet Tzatziki</i>	15
GOYZA DUMPLINGS <i>Choice of: Kimchi Pork, Lemongrass Chicken or Veggie</i>	13

Soups & Salads

BOSTON CLAM CHOWDER <i>Old Bay Oyster Crackers</i>	16
SONSIE CAESAR* <i>Romaine Hearts, Pecorino, Creamy Caesar,</i> <i>Boquerones, Rustic Croutons (GFA)</i>	17
LOCAL BURRATA <i>Marinated Asparagus, Fava Beans, Peas,</i> <i>Arugula Pesto, Toasted Rustic Bread (GFA)</i>	19
GREEN SALAD <i>Shaved Carrots, Celery, Fennel, Radishes,</i> <i>Aged Manchego, White Balsamic Vinaigrette (GF)</i>	18

Add: Steak | 13, Salmon | 12, Shrimp | 12, Chicken | 7

Brunch & More

CROQUE MONSIEUR <i>Gruyère, Ham Béchamel, Fries</i> <i>Add: Egg +3</i>	18
TRADITIONAL BREAKFAST* <i>Two Eggs, Choice of: Bacon or Sausage,</i> <i>Homefries, Iggy's Toast (GFA)</i>	17
AVOCADO TOAST* <i>Poached Egg, Radish, Cherry Tomato, Pickled Red</i> <i>Onion, Fines Herbes (GFA) Add: Crab +5</i>	18
SPAGHETTI POMODORO <i>Cherry Tomatoes, Burrata, Basil,</i> <i>Toasted Crumbs (GFA)</i>	24
TRIPLE DECKER <i>Turkey, Ham, Swiss Cheese, Cole Slaw, White Pullman</i>	21
CHICKEN PARM SANDWICH <i>Sesame Roll, Tomato, Basil, Provolone</i>	20
GRILLED WAGYU BEEF BURGER* <i>Vermont Cheddar, Thick Cut Bacon,</i> <i>Lettuce, Tomato, Special Sauce on Brioche Bun and Fries (GFA)</i>	21

Complements

French Fries Sriracha Ketchup | 7 Sweet Potato Fries Curried Coconut, Condensed Milk | 9
English Peas Bacon Lardoons, Lemon Zest, Fresh Mint (GF) | 12 Fried Shishito Peppers Cotija Cheese, Tajin (GF) | 10
Chilled Cucumber Noodles Pad Thai, Cilantro, Peanuts (GF) | 11

(GF) GLUTEN FREE (GFA) GLUTEN FREE A V AVAILABLE

Before placing your order, please inform your server if a person in your party has a food allergy. *Denotes food items that are served raw, undercooked, or may be cooked to your specifications. Consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase risk of foodborne illness.

— FROM THE — Brick Oven

MARGHERITA <i>Fresh Mozzarella,</i> <i>San Marzano Tomato,</i> <i>Fresh Basil 20</i>
CHEESEBURGER PIZZA <i>Cheddar, Lettuce, Tomato,</i> <i>Onion, Special Sauce 21</i>
PEPPERONI <i>Tomato, Spicy Salami,</i> <i>Mozzarella 20</i>
MUSHROOM SCALLION <i>White Sauce, Shiitake 22</i>
MORTADELLA <i>Burrata, Basil, Pistachio Pesto,</i> <i>Ricotta, Pecorino 23</i>
ANGRY PIZZA <i>Hot Chorizo, Shishito Peppers,</i> <i>San Marzano, Smoked Mozzarella 21</i>
<i>All Pizzas can be made</i> <i>Gluten Free Upon Request</i>

Power Lunch

Caesar, Fries, Spritz
25

Desserts

CHOCOLATE BREAD PUDDING 12
DULCE DE LECHE CHEESECAKE 12
VANILLA CRÈME BRÛLÉE (GF) 12
CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH 11
ICE CREAM 8

Sonsie
Luck · Love · Life