

SONOMA

restaurant and wine bar

farm-fresh dinner menu

cheese & charcuterie

nottingham, [cow's milk cheese, nutty, fruity, rich] fig jam, rosemary crackers \$11

cypress grove 'purple haze', [goat's milk cheese with fennel seed and lavender, soft, tangy], fig jam, rosemary crackers \$12

prosciutto san daniele, fig jam, grilled bread \$13

bresaola cured beef, fig jam, grilled bread \$13

chef's board, two cheeses, two cured meats, fig jam, crackers, grilled bread \$45

herb-roasted mixed olives \$4

small plates

tomato basil soup \$8

local lettuce salad, chioggia beets, cucumbers, white balsamic vinaigrette \$10

savoy cabbage salad, shredded roast chicken, marinated raisins, celery, charred onion, buttermilk herb dressing, side herbed toast \$12

housemade meatballs, local ground pork & beef, san marzano tomato sauce, creamy polenta, aged parmesan \$12

housemade cheese crackers, artisanal olive tapenade, anchovies, capers, sundried tomatoes, parsley, lemon \$8

seasoned flatbread, grilled, herbed olive oil, warm marinara side \$8

za'atar flatbread, ground beef, cucumber, buttermilk herb dressing, crispy shallots \$12

pasta

vegetarian risotto, arborio rice, carrots, garlic, beluga lentils, crispy red cabbage, parsley pureé \$15

housemade pumpkin ricotta ravioli, brown butter sage cream sauce, toasted bread crumbs, side riesling apple sorbet \$18

bucatini, pancetta, calabrian chiles, brussels sprouts, roasted garlic, sundried tomatoes, aged provolone (spicy) \$23

housemade linguine, marinara sauce, pork and beef meatballs, parmesan, fresh basil \$20

large plates

wild atlantic scallops, vegetarian risotto, beluga lentils, crispy red cabbage, parsley pureé \$25

roasted half chicken, creamy polenta, herbed chicken jus, arugula salad, green olives \$22

grilled NY strip steak, local MD raised grass fed beef, russet potato gratin, apple-daikon slaw, housemade steak sauce 8 oz. \$27 / 12 oz. \$32

mushroom & white bean 'burger', housemade basil pesto, lettuce, tomato, pickles, sharp cheddar, rustico bun, side salad \$20

sonoma burger, ground brisket & short rib, mayo+ketchup, lettuce, tomato, onion, pickles, bacon, provolone, rustico bun, side salad \$21

pizza

margherita pizza, fresh tomato sauce, mozzarella, fresh basil \$15

funghi pizza, fresh tomato sauce, provolone, shiitake and cremini mushrooms \$18

meat lover's pizza, fresh tomato sauce, mozzarella, parmesan, prosciutto, pancetta, italian sausage, red onion \$22

sides

pan roasted brussels sprouts, reduced balsamic \$10

roasted fingerling potatoes, rosemary, garlic, housemade basil pesto \$10

desserts

bourbon walnut tart, vanilla ice cream \$11

cherry brownie sundae, fudge brownie, vanilla ice cream, morello cherry sauce, candied walnuts \$11

housemade ice cream, gingersnaps, two scoops, ask server for flavors \$7