

# 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

### large plates

**goat cheese risotto**, vialone nano rice, local leeks, sage, goat cheese \$13 / \$24  
**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, pork and beef meatballs, parmesan, fresh basil \$20  
**roasted half chicken**, creamy polenta, herbed chicken jus, arugula salad, green olives \$22  
**mushroom & white bean 'burger'**, housemade basil pesto, lettuce, tomato, sharp cheddar,  
ciabatta roll, side salad \$20  
**sonoma burger**, 8 oz grilled beef, mayo+ketchup, lettuce, tomato, onion, pickles, provolone, bacon,  
ciabatta roll, 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

**ricotta cake**, fresh apricot sauce \$9  
**cherry brownie sundae**, fudge brownie, vanilla ice cream, housemade bing cherry sauce,  
candied walnuts \$11

Sonoma prepares all of our menu items from scratch using only the best local ingredients.

Our menu will evolve and we are keeping it small to make sure it is fresh and delicious. Check back weekly for new items.