

SONOMA

restaurant and wine bar

ARTISANAL CHEESE & CHARCUTERIE

each 13 · board of five 60 · board of seven 84 · board of eleven 132

CHEESE with herb crackers, seasonal fruit preserves

gouda 'fourmage' cow, sheep, goat and buffalo · semi hard, nutty, mellow · Holland
grafton clothbound cheddar cow · unpasteurized · firm, grassy, mushroom & hazelnut notes · VT
firefly 'merry goat round' goat · soft, mild, smooth, grassy · MD
green hill sweet grass camembert cow · soft, buttery, pungent · GA
point Reyes 'bay blue' cow · earthy, sweet, rustic, caramel finish · CA
truffled goat cheese goat · semi-firm, earthy, milky · WI

CHARCUTERIE with focaccia, pickled veggies, grain mustard

prosciutto di parma dry cured ham, sweet and slightly salty · Italy
sopressata cured pork, spicy, garlic, herbs · Italy
coppa cured pork salumi, mild spice · MO
finocchiona hard fennel salami, peppery, sweet and smoky · Italy
bresaola cured wagyu beef, juniper, peppery · Italy

SIDES

focaccia 5
fries hand cut 10
seasonal vegetables sautéed in garlic butter 12

DESSERT

key lime pie whipped cream, powdered sugar 11
cheesecake oreo crust, salted caramel drizzle 12

SALADS

add steak +12, salmon +14, chicken breast +10, shrimp +11
greens mixed greens, cucumber, cherry tomato, croutons, creamy balsamic vinaigrette 12
beets roasted local beets, goat cheese, greens, shallots, chives, raspberry vinaigrette 18
heart of palm salad tomato, cucumber, shaved parmesan, virgin dressing 20
little gem caesar grilled lettuce, croutons, parmesan, anchovy-caesar dressing 19

SMALL PLATES

soup ask your server for today's soup bowl 12
mussels & fries white wine, onion, butter, herbs, hand cut fries 25
miso chicken marinated chicken, bok choy, garlic miso glaze 15
fried brussels sprouts toasted almonds, pickled onions, balsamic 12

HANDMADE PASTAS

cannelloni herbed ricotta, beef ragu, parmesan 28
gnocchi hand rolled potato gnocchi, marinara sauce, genovian pesto, parmesan 20
ravioli oxtail and mascarpone, beef jus, tomato, baby carrot, parmesan foam 26
fettuccine shrimp, arugula, bacon, oven roasted bell pepper & feta sauce 23
risotto thai curry, lemongrass, kefir lime leaves, salmon, calamari, mussels, shrimp 30

HANDMADE PIZZAS

funghi mozzarella, parmesan, pesto, cremini mushroom 17
g.o.a.t. goat cheese, caramelized onion, arugula, tomato 18
chef's slow cooked beef, ricotta, caramelized onion, arugula 20
build your own includes one sauce & one cheese 14
sauce: red, pesto cheese: mozzarella, parmesan, goat +2
vegetables: bell pepper, mushroom, red onion, arugula, caramelized onion, cherry tomato, basil +2
meats: prosciutto, fennel salami, coppa, bacon, peperoni, chicken, sopressata +4 steak +5

LARGE PLATES

burger grass-fed beef, cheddar, bacon, lettuce, tomato, caramelized onion, brandy aioli, pretzel bun* 21
pan seared salmon citrus fennel, mushrooms, pearl onions, smoked trout roe, dashi beurre blanc 29
chicken cordon blue chicken breast, prosciutto, cheese, eggplant caviar, sautéed vegetables 26
beef rendang roasted carrot hummus, tomato, shaved cucumber salad 25
45 day dry-aged ribeye (14 oz) seasonal vegetables, french fries, blue cheese or mushroom sauce 65