

# Lunch Sample Menu

Executive Chef Mackenzie Hess

## ~~~Cheese & Meat Boards~~~

Build your own Charcuterie / Cheese Board. (With Nicoise olives, cornichons, candied walnuts, grapes, dried figs, and honey.)

### Meats

Saucisson \$8  
Serrano ham \$8  
Foie gras pate \$8  
Duck Prosciutto \$8

### Cheeses

Laura Chenel (USA, Goat) \$8  
Quadrella di Bufala (Italy, Buffalo) \$8  
Primo Sale Fresco (Italy, Sheep) \$8  
Fourme d'Ambert (France, Cow) \$8

### Boards

All Cheese (4) \$24  
All Meat (4) \$24  
Half Board (2 Meats / 2 Cheeses) \$24  
Full Board (4 Meats / 4 Cheeses) \$39

## Soups / Salads / Starters

- Market Fresh Soup of the day** Market Price  
**Parsnip Soup** with subtle curry and lump crab \$9  
**Nicoise Olive Medley** with a demi-baguette \$6  
**Caesar** hearts of Romaine with house made croutons, Parmesan Reggiano and a house-made garlic dressing \$8  
**Spinach Salad** with endive, candied walnuts, currants, Bartlett pears, and blue cheese with passion fruit vinaigrette \$9  
**Field Green Salad** tossed in a mustard vinaigrette with red onion, carrots, dried cherries, roasted beets Laura Chenel goat cheese and Serrano Ham \$9  
**Tuna Tartare** In endive with a key lime horseradish sauce \$12

\*Add to any salad: Poached Egg...\$1 Sautéed shrimp...\$6  
Seared chicken...\$5 Crab cake...\$12 Ahi tuna...\$10 Filet...\$12

## Brunch

- "Egg in a Bed"** Two griddled baguettes with an over easy egg pan fried in each "hole", served with a field greens salad tossed with truffle oil, cherry tomatoes and Parmesan Reggiano \$7  
**Spring Omelet** Sautéed spinach, feta cheese and diced tomato in a fluffy 3 egg omelet served with Yukon potato hash and a griddled English muffin \$8  
**French Toast** Sliced French baguettes dipped in a traditional batter, griddled and topped with a banana Pecan maple syrup and whipped butter \$9  
**Sonoma "Benedict"** Our version of an age old classic, 2 poached eggs, baked lump crab & artichokes with mozzarella on a griddled English muffin drizzled with hollandaise served with Yukon potato hash \$10  
**Seafood Omelet** Shrimp, Scallops, Crab, Swiss cheese, tomato, onion and pepper in a fluffy 3 egg omelet served with Yukon potato hash and a griddled English muffin \$14

## Sandwiches

All sandwiches are served with fresh cut fries or seasonal fruit

- Sonoma Classic Breakfast Sandwich** A fried egg hard topped with griddled parmesan tomatoes, smoked Swiss cheese and Applewood smoked bacon served on a griddled onion roll \$7  
**Grilled Grass-fed Beef Burger** One-Third pound burger topped with sliced onion, Tillamook cheddar, crisp romaine lettuce, vine ripe tomato on an onion roll \$8  
**Big Eye Tuna** fresh house-made chilled tuna salad topped with Swiss cheese, crisp romaine lettuce and vine ripe tomato on griddled 12 grain bread \$8  
**The "Gobbler"** Sliced turkey breast, Applewood smoked bacon, Swiss cheese, crisp romaine lettuce, vine ripe tomato with cranberry aioli served on griddled 12 grain bread \$9  
**Sonoma B.L.T.** Applewood bacon, fresh avocado, crisp romaine lettuce, vine ripe tomato and a honey roasted garlic mayo on griddled sourdough bread \$9  
**Jumbo lump Crab Cake** Sautéed jumbo lump crab cake topped with sliced onion, crisp romaine lettuce and vine ripe tomato and mango tartar sauce on an onion roll \$12

## Plates

- Blackened Tuna Quesadilla** with cheddar and mozzarella cheeses topped with Pico de Gallo and cilantro crème fraiche \$14  
**Fresh Tuna Salad** served on a bed of field greens with vine ripe tomatoes and cucumber slices and served with toasted baguette \$9  
**Prince Edward Mussels** simmered in a savory tomato-Pinot Noir broth, tossed with arugula and parmesan and a side of baguette \$10  
**Panko Encrusted Crab Cake** pan seared over a smoked gouda orzo, roasted pecan haricot verts with a sweet apricot puree\* \$14  
**Grass-fed Beef Tenderloin** over fried Brussels sprouts, sautéed arugula over a beet cream and topped with truffle shiitakes and caramelized onions \* \$16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
20% gratuity is added to parties of 6 or more.*







