

AMERICAN CHEESE

cow — with raisin compote

pleasant ridge WI *semi-firm, sweet, smooth*

mountaineer VA *smooth, creamy, grassy*

goat — with date chutney

cocoa cardona WI *semi-firm, creamy, sweet*

pipe dreams chevre PA *mild, smooth, light, creamy*

sheep — with apricot mostarda

dante WI *firm, rich, nutty*

marisa cave aged WI *fruity, complex, tangy, rich*

blue — with apple & bay preserves

rogue river, OR *milky, smooth, smoky*

hooks gorgonzola WI *earth, sharp, rich*

two cheese 11 | **three cheese** 15 | **four cheese** 19

CHARCUTERIE *all charcuterie plates come with grilled focaccia*

artisanal soppressata 10 | prosciutto 9 | mortadella 9

house-made chicken liver mousse 7 | paté campagne 11

pork rilette 9 | pork terrine 8 | lardo 6

half charcuterie board choose three 26

full charcuterie board includes accents 49

accents to complement cheeses & cured meats

red wine-raisin purée 2 | pickled vegetables 3

SMALL PLATES

soup of the day ask your server

grilled calamari paprika, red pea salad 11

grilled sardines grilled filet bean salad,
watercress-almond pesto, shaved almonds 11

pan-seared scallops white bean purée,
grilled eggplant, minus 8 vinegar 13

house-made meatballs creamy polenta 8

stracciatella cheese cherry tomatoes, arugula,
grilled focaccia 11

SALADS

arugula salad pickled blueberries, beech mushrooms,
brioche croutons, vincotto 11

tender spinach salad blue cheese, toasted walnuts,
balsamic onions, charred onion vinaigrette 10

market salad mixed baby greens, shaved radishes,
sherry vinaigrette 9

heirloom tomato salad house-made “miracle whip,”
basil 11

PASTA *pastas are moderate portions —
items marked with an * can be doubled*

paccheri brown butter, braised cauliflower, capers,
lemon, parmesan pane frita 12*.

house-made spaghetti cuttlefish stew, espelette 12*

pappardelle pork bolognese 13*

rabbit ravioli corn, peas, goat cheese fonduta 14*

tomato & clam risotto clams, cherry tomatoes,
clam & tomato water 13*

fusili veal ragú 14*

SIDES

rosemary potatoes 5

fillet bean & baby carrot stew 6

red peas farm herbs 5

grilled chard chili 6

grilled radicchio vincotto, olive oil 5

baby kale warm pine nut, golden raisin vinaigrette 5

grilled focaccia olive oil 3

summer squash thyme 6

ENTRÉES *all meats are humanely and naturally raised*

roasted rainbow trout zucchini purée, zucchini, aleppo aioli,
squash blossoms 20

halibut tomatoes, oyster mushrooms, peppers, oregano 24

north carolina shrimp carolina gold rice grits, roman beans,
saffron, baby squash 25

roasted mennonite chicken green farro, fillet bean & baby carrot stew 22

local pork polenta, wilted greens, mosto cotto 23

grilled wahoo arugula & smoked cherry tomato salad,
espelette-basil aioli 25

local, dry-aged steak roasted beets, blue cheese fonduta,
mizuna & charred onion salad 28

local, dry-aged beef burger

tomato, grilled onions, roasted new potatoes 15

mushroom “burger”

tomato, grilled onions, roasted new potatoes 14

blue | chevre | cheddar | fontina | mushrooms | house-made bacon +1

PIZZA 12

margherita crushed san marzano tomatoes, basil,
house-made mozzarella

blanca fonduta, onion, nutmeg, chive

verde pesto, goat cheese, grilled red onion

uovo fonduta, house-made bacon, sunnyside-up farm egg, arugula

build your own 10

cheeses *select 1 at no charge*

parmesan | local goat | house-made mozzarella | fontina

additions +1 per item mushrooms | ligurian olives |
sundried tomatoes | arugula | spinach

premium additions +2 per item prosciutto | anchovies | confit chicken | squash
blossoms | pork sausage | soppressata | house-made bacon

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

SONOMA HAS A THREE CREDIT CARD LIMIT PER TABLE

\$3 PER PERSON CUPCAKE/CAKE FEE

CONSUMING RAW OR UNDER-COOKED FOODS INCREASES

YOUR RISK OF FOOD-BORNE ILLNESS