

LUNCH

SMALL PLATES | SALADS | SOUPS

GARLIC PARMESAN FRIES 8

FRIED ARTICHOKE HEARTS 9.5

SPICY ASIAN RIBS

Spicy plum glaze, sesame seeds 14

GF **CHICKEN TORTILLA SOUP**

Jack, avocado, crema, chips 9

SOUP/SALAD/FLATBREAD

Our Chicken Tortilla Soup paired with 1/2 Sonoma OR Healdsburg Salad and unlimited flatbread 10

V **GF** **SONOMA SALAD**

Local greens, Red & Gold beets, goat cheese, candied walnut, gravestine apple, onion vinaigrette
full 13 half 7

V **GF** **HEALDSBURG SALAD**

Point Reyes bleu, blackberry, roasted corn, toasted pepitas, local greens, candied pecan, black garlic vinaigrette
full 14 half 8

HAND-HELD

Each served with shoestring or sweet potato fries

CHICKEN PARM SANDWICH

crispy fried chicken, red sauce, mozzarella, shredded lettuce, tomato, toasted bun 12

STEAK CAPRESE

Garlic broiled steak, pesto aioli, roasted tomato, fresh mozzarella, arugula, onion vinaigrette 15

COUNTRY FRIED CHICKEN SANDWICH

Sonoma pepperjack, citrus aioli, arugula, tomato, onion, smoked peppered bacon, toasted bun 13

GF **SONOMA BURGER**

Niman Ranch burger, pepperjack cheese, peppered bacon, BBQ aoli, tobacco onion, arugula, tomato, toasted bun 15

GF **CHEESEBURGER**

Niman Ranch burger, cheddar, lettuce, tomato, onion, brioche 13

V **VEGGIE BURGER**

"Impossible" 100% plant based patty, toasted bun, chipotle avocado spread, tobacco onion, shredded lettuce, tomato 16

ENTREES

SONOMA POMODORO

Heirloom tomato, roasted tomato, fresh basil, chili butter, spaghetti 13

🔥 **PASTA CREOLE**

crispy chicken, Creole cream, spaghetti, bell pepper, andouille sausage 18

BURATTA RAVIOLIS

buratta mozzarella, roasted tomato, basil, arugula, toasted pine nuts, black truffle oil 18

🔥 **BACON, JALAPENO MAC & CHEESE**

applewood smoked bacon, jalapeno, garlic parmesan and sourdough crust 17

SPRING COBB SALAD

Creole grilled chicken, greens, tomato, cucumber, apple, grapes, red onion, avocado, bleu cheese, bacon, boiled egg, herbed croutons, sunflower seeds, creamy garlic dressing

Full 17 Half 10

V **GF** **ASIAN CHICKEN SALAD**

crispy chicken, greens, cabbage, cremini mushroom, cuties, wasabi almonds, cucumber, onion, miso ginger vinaigrette, wonton, spicy plum sauce

full 17 half 10

GF **BLACKENED PACIFIC SNAPPER SALAD**

fresh roasted corn, heirloom tomato, cucumber, boiled egg, queso fresco, roasted jalapeno, red onion, local greens, cilantro lime vinaigrette

Full 19 Half 12

GF **KENWOOD CAPRESE**

Heirloom tomato, Strawberry, grapes, House mozzarella, basil, mint, white truffle oil, citrus 11

GF **CEVICHE**

roasted octopus, shrimp, jalapeno, onion, apple, cucumber, cilantro, lime juice and avocado with tortilla chips 15

V **SPAGHETTI &**

IMPOSSIBLE SAUCE

Spaghetti, vegan "meatless" meat sauce, flatbread 15

GF **ARTICHOKE FETA**

CRUSTED CHICKEN

Charbroiled Petaluma chicken, basil butter, roasted asparagus, lemon garlic orzo 19

V - is / can-be prepared Vegan **GF** - Gluten Free Friendly (Ask your server for the specifics) **🔥** - a bit spicy

Chef | Tony B. Sous Chef | Carlos S. April 15th, 2019

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