

The Café @ Sonoma Cellar

Monday to Friday 9am – 3pm

207 King Street | Old Town Alexandria, VA 22314 | 703.566.9867 | mysonomacellar.com

Breakfast and Pastries

Pastries du Jour – Home baked just for you! MP

Quiche du Jour with side salad 12

Veggie Omelet[^] 15

Grilled onion, spinach, mushrooms and goat cheese make a perfect brunch dish. Side salad and potatoes on the side.

Avocado Tartine Breakfast [^](V) 15

Avocado and poached eggs are gently placed on sourdough with the perfect dressings. Potatoes on the side.

Ladle and Greens

Lentil-Cumin Chili (GF, V) Cup 6 | Bowl 9
Hearty and packed with flavor – you wouldn't know it's meatless. Served with shredded cheese and scallions with a touch of creme.

Cranberry and Almond Salad (GF, #) Side 8 | Full 13
Mixed greens, dried cranberries, almonds, feta, and bacon tossed in red wine vinaigrette. Perfect with a Chardonnay.

Ultimate Garden Salad (GF, V) Side 8 | Full 13
Mixed greens with strawberry, orange segments, cucumber, radish, tomatoes, pickled red onion, with a lemon vinaigrette.

Extras: Grilled Chicken 9
Seared Shrimp; Salmon 12

Cheese and Charcuterie Plates

West Coast Cheese Plate (V) 19
A selection of fine West Coast cheeses: Rogue smoked blue, Manchego, Tome cheddar, Chevre with lavender honey. Accompanied with extra goodies. Excelente!

Charcuterie and Cheese Plate 26
A beautiful combination of meats and cheeses served with rosemary focaccia. Our most popular item.

Sorry we cannot split checks on parties of six or more.

Can be made Vegetarian – please request.

Please inform your server if you have any food allergies or dietary needs.

[^] Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. The asterisked items are served raw or undercooked or may contain raw or undercooked ingredients. We produce dishes that include peanuts, tree nuts, cow's milk, egg, wheat, soy, shellfish and gluten.

Light Fare and Small Plates

Brie and Fig Jam Crostini (V) 13

Nicely spiced homemade fig spread layered on toasted bread with warm brie, shredded green apples, pepitas, and cranberries.

Smoked Salmon Crostini 16

Smothered with tzatziki and topped with capers.

Hot Cheesy Artichoke Dip with Crisps (V) 13

Baked in a dish for sharing. Chef Walter's special recipe.

Nibbles Trio 13

A tasty trio of marinated olives, spiced nuts, and charcuterie/cheese skewers. A perfect complement to a Pinot Noir.

Getting Casual

Sonoma Cellar Burger[^] 15

The classic burger with a bistro twist: cabbage and red onion in a Dijonaise vinaigrette, nutty Gruyere and tomato on a brioche bun. Potato wedges and side salad.

Blackened Chicken California Tartine 16

Open-faced Sammie of blackened grilled chicken and avocado with fresh greens, pickled onions and shaved radishes. Potato wedges and side salad.

Carne Asada Tacos (3)[^] 15

Cilantro/lime-marinated aged rib-eye topped with fresh pico de gallo, slaw, chipotle crema and lime.

Manchego, Red Pepper, & Onion Quesadilla (V) 14

Oh yeah. Veggies smooshed between a big flour tortilla. Pico de gallo and sour cream on the side. Guacamole? Add \$2

Drinks

Cup of Coffee 4

Pour Over Coffee – 12oz. 5

To Go Coffee – 12 oz. | 16 oz. 5 | 6

Kusmi Tea –

12 oz. Cup 5

24 oz Tea Pot 8

16 oz To Go 5

Can of Soda – Coke, Diet Coke, Sprite 3

Saratoga Sparkling Water 12 oz. | 28 oz. 3.5 | 7

Unsweetened Ice Tea 3