

The Café Brunch @ Sonoma Cellar

Saturday - Sunday 10am – 3pm

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

It's a Sweet Thing

Cinnamon Roll	4
Cream Scone	3.5
Bananananaa Bread	3.5
Coconut Buttermilk Pound Cake	4
Chai Tea Pound Cake	3.5

Good Morning Sunshine!

Quiche du Jour with side salad (GF)	10
Prosciutto Eggs Benedict^	18
<i>Served with side salad and roasted potatoes</i>	
Avocado Tartine Breakfast ^ (V)	15
<i>Avocado and poached eggs are gently placed on sourdough with the perfect dressings. Potatoes on the side.</i>	
California Omelet (V)^	12
<i>2 egg cream omelet with peppers, onions and boursin cheese for special herby yum with avocado slices. Roasted potatoes or side salad.</i>	
Sonoma 2+2+2^	12
<i>2 eggs + 2 slices bacon + 2 pieces of toast + roasted potatoes. Extra Hungry? 3 + 3 + 3 in your dreams? Add \$5</i>	
Huevos Rancheros^	15
<i>A California standard! Black beans, corn tortilla shell, fried egg with chorizo topped with cilantro and cheddar cheese.</i>	
Tater Tot Waffle^ – Two Styles – Both fabulous!	15
<i>#1 – Crispy and cheesy, chorizo and egg – your style^</i>	
<i>#2 – Crispy goodness with cheese, 2 eggs (your style) and bacon^</i>	
French Toast^	13
<i>Served with scrambled eggs, bacon and fresh berries.</i>	
Steak & Eggs	18
<i>Seared Hanger Steak served with 2 eggs (your style), roasted potatoes.</i>	

Ladle and Greens

Lentil-Cumin Chili (GF, V)	Cup 6 Bowl 9
<i>Hearty and packed with flavor – you wouldn't know it's meatless. Served with shredded cheese and scallions with a touch of creme.</i>	
Chicken Tortilla	Cup 6 Bowl 8
<i>Our special recipe soon to become your favorite. Hearty, delicious.</i>	
Cranberry and Almond Salad (GF, #)	Side 8 Full 13
<i>Mixed greens, dried cranberries, almonds, feta, and bacon tossed in red wine vinaigrette. Perfect with a Chardonnay.</i>	
Nicoise (GF, V)	13
<i>Artichoke hearts, hardboiled eggs, green beans, potatoes, olives, white beans and cherry tomatoes with a light dressing. OMG delicious!</i>	

Sides

Egg^ 2 – Your style	5
Bacon	5
Sourdough Toast	3
Chicken	9
Salmon^ or Shimp	12
Ahi Tuna ^	13

Drinks

Cup of Coffee	3
Pour Over Coffee – 12oz. (Caf or DeCaf)	4
To Go Coffee – 16 oz.	4
Kusmi Tea – 12 to choose from (Black, Green, Herbal – all delicious)	
12 oz. Cup	4
24 oz Tea Pot	8
16 oz To Go	4
Can of Soda – Coke, Diet Coke, Sprite	3
Saratoga Sparkling Water 12 oz. 28 oz.	3.5 7
Unsweetened Ice Tea	3

Little Stronger?

Mimosa, Belini, Mangosa	5
Pitcher (1L)	25

Cheese and Charcuterie Plates

West Coast Cheese Plate (V)	19
<i>A selection of fine West Coast cheeses: Rogue smoked blue, Manchego, Brie, Chevre with lavender honey. Accompanied with extra goodies. Excellente!</i>	
Charcuterie and Cheese Plate	26
<i>A beautiful combination of meats and cheeses served with rosemary focaccia. Added nibbles too. Our most popular item.</i>	

Light Fare and Small Plates

Brie and Fig Jam Crostini (V)	13
<i>Nicely spiced homemade fig spread layered on toasted bread with warm brie, pepitas, and cranberries.</i>	
Avocado Smash Garlic Shrimp Crostini	15
<i>Just exactly what it sounds like. Smash some spicy avocado, top with a freshly sautéed garlic shrimp, chipotle crema and voila! Yum!</i>	
Salmon Ceviche on Corn Crisps	13
<i>Minced salmon cured in lime juice with slivers of onion and tomato. Special spices makes it a perfect dish.</i>	
Hot Cheesy Artichoke Dip (V)	13
<i>Baked in a dish for sharing. Chef Walter's special recipe.</i>	
Nibbles Trio	13
<i>A tasty trio of marinated olives, spiced nuts, and charcuterie/cheese skewers. A perfect complement to a Pinot Noir.</i>	

Burgers | Tacos | Dagwoods

Sonoma Cellar Burger^	15
<i>The classic burger with a bistro twist: cabbage and red onion in a Dijonaise vinaigrette, nutty Gruyere, tomato on brioche. Side salad or potato wedges.</i>	
The Hangover Burger^	17
<i>Take the SoCel Burger - add bacon and a fried egg. Wow. Side salad or potato wedges.</i>	
Pretty Darn Famous SoCel Fish Tacos	15
<i>Farm-raised and sustainable white fish marinated in lime juice, garlic, chili powder and cumin topped with a pico de gallo.</i>	
Carne Asada Tacos (3)^	15
<i>Cilantro/lime-marinated aged rib-eye topped with fresh pico de gallo, slaw, pico de gallo, chipotle crema and fresh lime.</i>	
Blackened Chicken California Tartine	15
<i>Open-faced grilled blackened chicken, avocado with fresh greens, pickled onions and shaved radishes. Side salad or potato wedges.</i>	
Turkey BLTA Dagwood	15
<i>Sliced turkey breast with bacon, lettuce, tomato and avocado. Side salad or potato wedges.</i>	
Meatloaf Dagwood	16
<i>Stack of Meatloaf, gruyere cheese, grilled onions with a special sauce hot and delicious. Side salad or potato wedges.</i>	
Grilled Veggie Dagwood (V)	14
<i>Grilled peppers, onions, portabellas, gruyere cheese all melty and seasoned just right for a savory sammie. Side salad or potato wedges.</i>	
Cheesesteak Dagwood	16
<i>Yes! Just like the Philly ones - grilled veggies and cheese with slices of flank steak – nice and lean. Side salad or potato wedges.</i>	

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

V – Vegetarian | # - Can be made Vegetarian | GS – Gluten Free

^ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

The ^ items are served raw or undercooked or may contain raw or undercooked ingredients.

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