

The Café @ Sonoma Cellar

Monday -Friday 11am – 3 pm

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>	

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

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

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

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 ^	17
<i>Take the SoCel Burger and 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 pineapple salsa.</i>	
Carne Asada Tacos (3)^	15
<i>Cilantro/lime-marinated aged rib-eye topped with fresh, chipotle crema, onion, cilantro 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. 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>	

V – Vegetarian | # - Can be made Vegetarian | GF – 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. We produce dishes that include peanuts, tree nuts, cow's milk, egg, wheat, soy, shellfish and gluten.