LUNCH RW | WINTER 2025

three courses 35

bottle of house red, white, or sparkling wine 40



FIRST COURSE

SALADS

greens cucumber, cherry tomato, croutons, creamy balsamic vinaigrette **◆ caesar** chopped romaine, crouton, parmesan, anchovy-caesar dressing **◆ beets** greens, whipped goat cheese, pistachio crumble, mixed berry dressing, toast **◆**

SMALL PLATES

crispy pork belly kimchi, sesame oil ◆
calamari flash fried fresh calamari, chipotle aioli, lemon ◆
bao bun fried chicken, spicy carrot slaw, kewpie mayo

SECOND COURSE

SANDWICHES served with hand cut fries or small house salad

sonoma burger house beef blend, bel tartufo truffle cheese, bacon, caramelized onion, knot brioche bun ◆
salmon burger lettuce, tomato, curry aioli, knot brioche bun ◆
mushroom 'burger' white bean & mushroom patty, pesto, tomato, lettuce, cheddar cheese, knot brioche bun ◆
fried chicken gruyere, lettuce, tomato, truffle aioli, knot brioche bun add bacon +2.50

HANDMADE PIZZAS

casa blanca spinach, mozzarella, fresh basil
 grandma pepperoni, mozzarella, tomato sauce, fresh basil [square crust]
 barnyard smoked applewood bacon, grilled chicken, mozzarella, ricotta cream
 emerald city goat cheese, mushroom medley, red onion, pesto sauce

LARGE PLATES

chicken roast half chicken, broccolini, butternut squash puree, chicken gravy → +3
 nicoise salad seared salmon, hard boiled egg, potato, haricot vert, kalamata olive, pickled onion → +5
 lamb bone-in shank, orzo pasta, harvest vegetables, red wine sauce +5

THIRD COURSE

DESSERTS

papanasi fried dough, white chocolate ganache, black cherry **daily ice cream** ask your server

EXTRAS

- +15 brussels sprouts fried 'kung pao style', toasted almonds, pickled onions ◆
 - +15 truffle fries hand cut, parmesan, truffle aioli ◆
 - +12 veggies seasonal, sautéed in garlic butter +

+5 daily bread toasted

we prepare all dishes from scratch utilizing locally sourced ingredients parties of six or more will have a 20% gratuity applied to their check