



A Taste of California

VISIT ALEXANDRIA RESTAURANT WEEK

AUGUST 19 - 28, 2022 | 11:00AM – 3:00PM – M – F/10:00AM – 3:00PM SA-SU

BRUNCH MENU | 15

START – CHOOSE ONE

Deviled Eggs

Our Chef's special recipe.

Watermelon Salad

Juicy watermelon, feta crumbles, arugula with a balsamic reduction

Mimosa OR Bellini

Sparkling wine with either orange juice or peach nectar

MAIN – CHOOSE ONE

Avocado Tartine Breakfast

Avocado and poached eggs\* gently placed upon a large slice of sourdough and roasted potatoes or salad.

Sonoma 2 + 2 + 2

2 eggs\* + 2 pieces of crispy bacon + 2 pieces of toast. Accompanied by roasted potatoes. Make it a 3 + 3 + 3 for \$5.

Carbonara Pasta

Fettuccine, bacon, garlic, butter, parsley with poached eggs. Dusted with lemon zest.

Carne Asada Tacos (3 ct.)

Cilantro and lime marinated aged ribeye topped with slaw, chipotle aioli, onion, cilantro, and fresh lime.

Sonoma Cellar Burger<sup>^</sup>

Burger topped with cabbage, red onion in a Dijonaise vinaigrette, Gruyere cheese, and tomato all on a brioche bun.

Turkey Burger<sup>^</sup>

Our special spiced, revved up burger. Cheddar, guacamole, lettuce, tomato, and sriracha mayo. Choice of side salad or roasted potatoes.

Sonoma Cellar is open for Dine-In and Curbside Pickup

Monday to Thursday 11:00am to 10:00pm – Kitchen closes at 9:30pm

Friday 11:00am to 11:00pm – Kitchen closes at 10:00pm

Saturday 10:00 – 11pm – Kitchen closes at 10:00pm

Sunday 10:00 – 10:00 – Kitchen closes at 9:30pm

Curbside – please call 703.566.9867 to place an order.

= Vegetarian = Gluten Free \* = Can be made VG

<sup>^</sup> 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.

Our culinary community produces dishes that include peanuts, tree nuts, cow's milk, egg, wheat, soy, shellfish and gluten.