

GRILL

Grilled Asparagus Sandwich 14.5

with lemon scented goat cheese, shaved radishes on garlic focaccia with a salad of arugula, grilled onions and apples

for the adventurous carnivore try it with

peppered bacon 2.5
or white anchovies 3

Grilled Lamb Burger 12.95

fresh ground lamb blended with feta cheese & rubbed with house made harissa & black pepper, grilled to order & topped with our special chimichurri sauce. served on ciabatta roll.

Grilled Skirt Steak Sandwich 15.25

marinated skirt steak & grilled onions on grilled garlic focaccia served with organic greens & blue cheese dressing

Miller All Beef Hot Dog 5.5

grilled & served on Artisan Bakery hot dog bun with potato chips.

add grilled onions 1

add sauerkraut 1

Sonoma Artisan Duck Confit 15

crispy on the outside and succulent next to the bone. With arugula salad, grilled onions and apples served with sliced French baguette and butter

Organic Chicken Burger 12.95

seasoned organic ground chicken with grilled onions & apples and fontina cheese on Basque Boulangerie potato roll

SNACK PLATES

Mini Duck Confit Salad & Lettuce

Spears 9.5

Spicy salad of finely diced duck confit, with ginger, lime sesame and sambal, served on baby romaine lettuce spears.

Grilled Fingerling Potatoes 6.75

French fingerling potatoes served warm with an olive oil and herb infused goat cheese dipping sauce.

White Anchovy Toast 5

Sourdough toast points with Imported Italian marinated white anchovies, white bean puree, paper thin sliced red onion, fresh basil and chopped bacon, wedge of lemon

Smoked Salmon Mousse & Cucumber Tea Sandwich 5

Smoked salmon mousse and English cucumber tea sandwiches on white bread with fresh dill and cr me fraiche.

Serrano Ham 7

from Spain drizzled with honey, fresh cracked pepper, Dijon mustard & crostini

A Simple Boiled Egg 3.5

hard boiled egg halves served with coarse salt organic spring mix and your choice of our housemade salad dressings

Spanish Platter 11

Spanish chorizo, Serrano ham, blood sausage, olives, toasted almonds and manchego cheese with membrillo.

Burrata Plate 11

fresh creamy mozzarella, cherry tomato & mint salad, preserved lemons, roasted almonds and toasted baguette

Vella Brand Toma Cheese 4

soft Italian table cheese (made right up the street) marinated with fresh herbs & extra virgin olive oil. toasted baguette

Goat Cheese Filled Piquillo Peppers 6

fire roasted imported piquillo peppers filled with fresh chevre, chopped pistachios, honey, orange zest & extra virgin olive oil with toasted baguette

Sunflower Cheese Platter 14.75

our choice of four international cheeses with seasonal winter fruit, Spanish quince paste, toasted almonds & pecan raisin bread

Chocolate Fruit & Cheese 7

Valrhona 70% bittersweet chocolate, with strawberries, raspberries, candied orange zest and sharp white cheddar

We are conscious and responsible in our buying practices, striving to source natural, local, pesticide free products whenever possible. Most times you will find sustainably farmed fish, free-range meats and the highest quality organic produce in our kitchen.

supper

SANDWICHES

served with lettuce, tomato + pickles on the side

Smoked Duck Breast 13.5

A Sunflower Caffe signature sandwich
Sonoma Artisan smoked duck breast served warm in a sliced baguette with caramelized onions, melted gruyere, mayonnaise, Dijon + dressed greens. **NO VARIATIONS. DON'T ASK**

Avocado + Herbed Goat Cheese 11

Vegetarian sandwich made with thinly sliced red onion + dressed baby arugula.
add crisp peppered bacon! not vegetarian 2.5
add Italian white anchovies 3

SOUP

Homemade Soup of the Day cup 4.5 bowl 6.5
served with baguette + butter

SALADS

served with sliced French baguette + butter

Small House Salad 5.5

Spring mix, seasonal veggies, lemon parsley dressing

The Sunflower Wedge 9.75

Wedge of iceberg lettuce served with paper thin red onion slices, crumbled peppered bacon, hard boiled egg, house made blue cheese dressing and slice of Serrano ham.

Bay Shrimp Salad 14

Bay shrimp tossed with lemon, sliced roasted piquillo peppers, celery + parsley on top of a bed of fresh spinach tossed with our caper + black pepper vinaigrette with hard boiled egg, chopped bacon + toasted sunflower seeds.

breakfast at supper

FRITTATA OF THE DAY 11.25

Served with small salad, French baguette + butter

Fresh Fruit Salad cup 4.5 bowl 6

Parfait - Local Kefir, fresh fruit + granola 6.5

Buttermilk Belgian Waffle 6.5

Toasted Pecan Waffle 7

Peppered Bacon Waffle 7

crisp peppered bacon in your waffle, WOW!

served with organic Vermont maple syrup & whipped butter

ESPRESSO BAR & HOT BEVERAGES

we serve a variety of organic, fair trade and or sustainably farmed coffee and espresso; all drinks served with a double ristretto

iced or hot, decaf available

drip coffee (free refills) 2.5

French press for two 5.25

espresso 2.4

macchiato 2.9

cappucino 3.4

latte 3.75

mocha 4

hot tea 2

pot of tea 4.25

chai latte 3.75

hot chocolate 2.75

add Monin syrups .5

COLD BEVERAGES

iced tea 2.25

Arnold Palmer 2.75

juice 2.75 / 3.5

orange, apple, cranberry, lemonade

fountain soda 2.35

Italian soda 2.85

bottled drinks 2.75

bottled water 5

San Pelligrino, Acqua Panna

fruit smoothies 4.75

peach, mango, strawberry

blueberry (choose any two)

add banana .5

add Clovers organic Kefir .5

milkshakes 4.75

iced mocha shake 4.75

banana latte shake 5.25

Mimosa, Cider, Beer, Wine & Champagne

we have an amazing list | visit our garden wine bar



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SUNFLOWER CAFFE WINE + ESPRESSO BAR | ON THE HISTORIC PLAZA, 421 FIRST ST W, SONOMA, CA 95476
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