

# SONOMA CIDER TAPROOM MENU

## LOCAL OYSTERS

**RAW OYSTERS ON 1/2 SHELL** 3.25  
served with organic apple and hatchet cider mignonette

**BAKED OYSTERS (3)** 14  
•Garlic Butter  
•Anvil BBQ

## SOUPS

**Soup of the Day** (ask your server) Cup 5 Bowl 8

**FRENCH ONION** Cup 6 Bowl 11  
sweet onions caramelized in Sonoma Cider Apple Brandy, simmered in bone broth, croutons & melted Gruyere cheese

## BOARDS

**CHARCUTERIE** 23  
artisan selection of local meats & cheeses with house-made with Mary's organic chicken liver pate & our pickles, cider brined olives, guindilla Basque peppers served with Costeaux ciabatta crostinis

**CALIFORNIA BURRATA** GF AVAILABLE 18  
wild baby arugula with apple-lemon sherry vinaigrette, olive-caper tapenade, herb oil, house-made oven dried tomatoes and roasted garlic served with Costeaux ciabatta crostinis

## SMALLS & SHARED

**HOUSE-MADE PICKLES** V 4

**CIDER BRINED OLIVES** GF V 5

**COSTEAUX CIABATTA & SWEET BUTTER** V 5

**GARLIC TRUFFLE FINGERLINGS** GF V AVAILABLE 6  
fingerling potatoes, tossed with truffle oil, parmesan cheese & parsley

**MARY'S ORGANIC WINGS** GF AVAILABLE 9  
twice baked tender drumettes  
•ANVIL BBQ (served with house creamy herb dressing)  
•SWEET CHILE-LIME

**WILD YELLOWFIN POKE** GF 13  
raw, diced wild yellowfin tuna marinated in gluten free organic tamari, sesame oil, agave, chives & served with sesame won ton crackers

## GARDEN

**HOUSE** V 9  
baby gems & endives, cranberries, granny apples and hazel nuts with creamy herb (Add: Blue cheese 4, Mary's Organic Chicken 5)

**ROASTED CHIOGGA BABY BEET & RAINBOW CARROT** 14  
laura chanele goat cheese, crushed pistachios, arugula, citrus, balsamic, orange-poppy sherry vinaigrette GF AVAILABLE V

**NICOISE** GF 16  
seared wild yellowfin tuna, organic mixed greens, nicoise olives, oven dried tomatoes, fingerlings, capers, hardboiled egg, broccoli rabe with champagne vinaigrette

**NORTH-EAST** GF V 10  
Napa cabbage, purple cabbage, carrot, red pepper, cilantro, cucumber, cashews & crispy rice noodles in sweet-chile lime dressing (Add: Mary's Organic Chicken 5, Wild Prawns 9)

## SANDWICHES

(served with your choice of organic seasonal greens or kettle chips)

**FRENCH DIP** GF AVAILABLE 15  
locally raised tri tip, buttered Costeaux French loaf, caramelized onions, horseradish crème fraiche & endless au jus

**PORK BAHN MI** GF AVAILABLE 14  
locally raised pork shoulder braised & tossed in Vietnamese bbq sauce, with pickled cucumber, shredded carrot, daikon radish, fresh jalapeño pepper, cilantro & aioli on a Costeaux sweet demi baquette

**APPLE JAX GRILLED CHEESE** 10  
Costeaux sour dough sliced buttered loaf, jack cheese & organic granny smith apples (Add: applewood smoked bacon 3)

**MARINATED PORTOBELLO** V GF AVAILABLE 13  
herb oil, arugula & caramelized onions on Costeaux ciabatta (Add: laura chanel goat cheese 3, jack cheese 2)

## BAKED

**MAC N' CHEESE** 10  
creamy three cheese blend of local cheeses, bread crumbs, fresh parsley  
(Add: crab 9, lardon, truffle oil, blue cheese, serrano ham 4, pickled jalapeños, pickles, spinach, broccoli rabe 3)

**BRUSSEL SPROUTS** GF V AVAILABLE 11  
roasted organic apples, pistachios, cider glaze, lemon crème fraiche (Add: applewood smoked bacon 3)

## DESSERT

**SEASONAL ROTATING DESSERT** (ask your server)

GF indicates gluten free

V indicates vegan



Executive Chef: Dominique Rooney  
organic • sustainable • gluten free • vegan • non-gmo