House Made Chips  indigenous dip  bar only  v-gf  1

Antipasto Platter  marinated olives, house pickled veggies, boquerones, devilled eggs  16

Oysters on the Half Shell  shallot mignonette—six per order  gf  24

Caesar Salad  baby gem lettuce, creamy garlic caper dressing, Parmigiano-Reggiano, garlic croutons, boquerones  11

Oak Fired Burger  1/2 lb. certified angus beef, la tur, bacon jam, bordelaise, wild arugula, brioche bun  18

Classic Club Sandwich  Zoe’s all natural turkey, Hobbs’ bacon, lettuce, tomato, mayo  14

Farmers Market Salad  local lettuces, seasonal vegetables, pickled red onions, sherry vinaigrette  v-gf  12

Citrus Kale Quinoa Salad  avocado, marcona almonds, frisee, mango  v-gf  13

Artisan Cheese & Charcuterie  locally produced cheeses & charcuterie, seasonal garnish  v-gf  18

Artisan Meat Pizza  chef’s selection of charcuterie, sylvetta, sweet piquanté peppers  17

Margherita Pizza  heirloom tomatoes, burrata, local basil, aged balsamic  v  14

We are dedicated to using the highest quality, artisan ingredients from the local bounty of Sonoma

An additional 20% gratuity will be added to any unsigned checks and parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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April 22, 2019