

SUNFLOWER

supper

GRILL

Grilled Asparagus & Goat Cheese 12
 marinated grilled asparagus & lemon scented chevre on ciabatta roll with pea shoots & shaved radishes. *for the adventurous carnivore try it with peppered bacon* 2.5

Grilled Lamb Burger 12.5
 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.

Chicken Burger 13.75
 seasoned organic ground chicken thigh patty with grilled onions and cambazola cheese on Basque Boulangerie Dutch crunch roll.

Grilled Skirt Steak Sandwich 12
 marinated grilled skirt steak served on grilled garlic foccacia with roasted shallot mousse. *add Rogue River Creamery Oregon Bleu cheese* 3

Miller All Beef Hot Dog 5
 grilled & served on Artisan Bakery hot dog bun with potato chips.
add grilled onions 2
add sauerkraut 2

Cagiano Brand Sweet Italian Pork Sausage 7
 served with grilled peppers & onions on Artisan Bakery bun.

Sonoma Artisan Duck Leg Confit 15
 crispy on the outside and succulent next to the bone. Served with a toss of grilled onions, apple slices, pea shoots and shaved radishes.

SNACK PLATES

Lox & Grisini 7
 thinly sliced smoked salmon wrapped around Italian bread sticks, crème fraiche & shallot jam

White Anchovy Bruschetta 5
 grilled herb crostini, white bean puree, fresh basil, ripe tomato, a sliver of red onion with imported Italian white anchovy & lemon.

Serrano Ham 7
 from Spain drizzled with honey, fresh cracked pepper, Dijon mustard & crostini

Stuffed Beef Tenderloin 7
 stuffed beef tenderloin roll sliced, served cold with roasted shallot mousse

Duck, One, Two or Three Ways 5 9 13
 Sonoma Artisan duck rillettes. smoked magret breast, duck prosciutto, with shallot jam & crostini

Cured Meat Antipasto 14.75
 chef's choice of sliced cured meats with olives, peppers, white bean puree & sliced baguette

Un-Deviled Egg 3.5
 hard boiled egg halves nestled on a bed of frisee with Caesar dressing, cracked pepper & dusted with smoked paprika

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 berries, Spanish quince paste, toasted almonds & pecan raisin bread

Adult After School Snack 4
 Fuji apple chunks, house spiced walnuts & our own bourbon caramel sauce

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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

FRITTATA OF THE DAY 9.75
 Served with small salad,
 French 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
 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.

SOUP

Homemade Soup of the Day
 served with baguette + butter

cup bowl
 4.5 6.5

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) 2.25
French press for two 4.75

espresso 2.25
macchiato 2.75
cappucino 3.25
latte 3.5
mocha 3.75

hot tea 2
 pot 4.25

chai latte 3.5

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 2.25
Italian soda 2.5
bottled drinks 2.75

bottled water 5
 San Pelligrino, Acqua Panna

fruit smoothies 4.75
 peach, mango, strawberry
 blueberry

add banana .5
 add Clovers organic Kefir 1

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