

Sonoma Restaurant

363 Plantation St Beechwood Hotel 01605-2323 · +15087542000 · Updated: Jan 14, 2026

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JUICE + SMOOTHIES + SPECIALTY COFFEES 6

Fresh Squeezed Orange or Grapefruit Juice	\$6.00
Cold Pressed Apple - Beet - Ginger	\$12.00
Avocado Green Smoothie	\$12.00
La Colombe Coffee	\$6.00
regular decaf	
Cappuccino Latte Americano	\$7.00
decaf available	
La Colombe Organic Herbal Teas	\$6.00
earl grey breakfast peppermint jasmine golden turmeric chamomile	

FRUIT + GRANOLA + GRAINS + TOAST 9

Triple Cream Greek Yogurt	\$10.00
fresh berries+ gluten-free granola	
Assorted Croisstan	\$12.00
butter, chocolate ,multigrain + apple croissants la conviette french butter + jam	
Organic Steel-Cut Oats	\$10.00
dried cranberry - almond - orange zest honey, brown sugar + cultured butter	
Organic Overnight Oats	\$10.00
blueberry - chia - yogurt	
Avocado Toast	\$14.00
espelette sour cream - persian cucumber fresno chilies - pickled shallots - french breakfast radish sourdough + sunny side-up or poached egg \$3	
Smoked Salmon Plate	\$22.00
heirloom tomato - cucumber - red onion - capers chive cream cheese - plain, everything, or sesame bagel	
Buttermilk Pancakes	\$16.00
cultured butter - vermont maple syrup + blueberries, banana or valrhona chocolate \$3	
Sourdough Waffle	\$17.00
banana - brown sugar + walnut streusel cultured butter - dark rum maple syrup	

Caramelized Apple Brioche French Toast**\$18.00**

apple honey + whipped crème

EGGS 9**Croque Monsieur****\$18.00**

parisian ham - gruyère - crispy potatoes - arugula + sunny side egg | \$3

Buckwheat Crepe**\$21.00**

sunnyside-up egg - wild mushrooms - cream cheese - swiss chard - crispy potatoes - arugula

Eggs Benedict**\$22.00**

poached eggs - bayonne ham - english muffin hollandaise - crispy potatoes - arugula

Three Egg Omelette**\$23.00**

organic free-range eggs american - cheddar - goat cheese - feta onions - mushrooms - peppers - spinach bacon - ham - chicken-apple sausage - impossible sausage crispy potatoes + roasted tomatoes sourdough - country white - multigrain or english muffin

Continental Breakfast**\$18.00**

croissants - tropical fruit - triple cream yogurt - organic steel-cut oats or cereal - coffee - tea - orange or grapefruit juice

American Breakfast**\$22.00**

two eggs any style bacon - ham - chicken-apple sausage - impossible sausage crispy potatoes + roasted tomatoes sourdough - country white - multigrain or english muffin

Steak + Eggs**\$25.00**

ny steak - poached eggs - bacon - mushrooms - onions - bordelaise - grilled country white toast

Shakshuka**\$21.00**

baked eggs - harissa tomato sauce - zhug - chickpeas feta - cumin-scented labneh - cilantro

Organic Brown Rice Bowl**\$21.00**

poached egg - tempeh - kale pesto - pickled shallot - watermelon radish - feta - house hot sauce

SIDES ORDERS 12**Coffee, Tea, Juice****\$4.00****Cappuccino / Espresso****\$5.00****Bagel and Cream Cheese****\$4.00****Applewood Smoked Bacon****\$6.00****Turkey or Pork Sausage****\$6.00****Carved Smoked Ham****\$6.00****Home Fried Potatoes****\$4.00****Oatmeal with Berries****\$6.00****Plain Yogurt****\$3.00**

Fruit Salad	\$5.00
Whole Fruit	\$2.00
Toast	\$2.00

APPETIZERS 6

Humus	\$10.00
With Pita Chips	
Burrata Toast	\$14.00
Garlic sourdough, burrata cheese, tomato jam, basil, and balsamic glaze	
Colossal Shrimp Cocktail	\$19.00
Citric Cocktail sauce, Horseradish Mayo	
Avocado Toast	\$12.00
Sourdough bread, avocado, tomatoes, red onions, arugula, radish	
Sonoma Wings	\$13.00
Carrots celery, Ranch, blue cheese or buffalo	
East Coast Oysters	AVAILABLE OPTIONS
Cucumber Mignonette, Horseradish Cocktail Sauce	½ Dozen: \$22.00
	Dozen: \$40.00

SOUPS & SALADS 4

Lemon Chicken Orzo Soup	\$10.00
Chicken lemon broth, vegetables, Orzo	
New England Clam Chowder	\$10.00
Littlenecks, Potato, Bacon Bits, served with Oyster Crackers	
Mixed Green Salad	\$10.00
Carrots, tomatoes, Cucumber, Basil crostini, with apple cider vinaigrette	
Chopped BLT	\$12.00
Bacon, tomato, red onions, homemade blue cheese dressing	

WAGYU BURGERS & SANDWICHES 5

Classic Cheeseburger	\$20.00
Choice of Cheese, Lettuce Tomato, Onion, Pickles	
Smokehouse BBQ Burger	\$22.00
Bacon, Cheddar, Lettuce, Onions strings, BBQ Mayo	
Warm Lobster Roll	\$35.00

Turkey Club **\$14.00**
Roasted Turkey, Tomato, Bacon, Lettuce, Mayo

Fried Chicken Sandwich **\$20.00**
OG Style 17- Pickles, Housemade Ranch. Smokehouse 19- Bacon BBQ, Cheddar, Lettuce, Fried Onion Strings. Classic 17-Lettuce, Tomato, Onion, Pickles

ENTRÉES 6

Steak Lunch **\$35.00**
6 oz NY Strip, Mashed Potatoes, Broccoli

Linguini Chicken Alfredo Broccoli **\$22.00**

Shrimp Scampi **\$28.00**
Colossal Shrimp, Fresh Linguini, Lemon Garlic Brodo

Chicken Parmesan with Linguini **\$25.00**
Fresh Linguini, Homemade Marinara, fresh Mozzarella

Ahi Tuna Rice Bowl **\$22.00**
Edamame, Sesame seaweed salad, Cucumber, Carrots, Avocado, Sriracha Aioli, eel Sauce

Teriyaki Chicken Bowl **\$20.00**
Avocado, Cucumber, Carrots, Pineapple Salsa, Teriyaki Sauce

SEAFOOD & ENTRÉES 4

Whiskey Glazed Salmon **\$32.00**
Whiskey Glazed, Potato puree, Sautéed spinach

Broiled Lobster Tail **\$58.00**
Drawn butter, Lemon Wedge

Parmesan Crusted Sole **\$34.00**
Broccolini, Tomato salad, Rich garlic butter

Mediterranean Branzino **\$32.00**
Olive tapenade, Arugula salad, Grilled artichoke heart

STEAKS & CHOPS 5

Filet Mignon **AVAILABLE OPTIONS**
6oz: \$35.00
10oz: \$51.00

Boneless Ribeye **\$58.00**

Bone In New York Strip **\$56.00**

Crusted Lamb Chop **\$48.00**

Creamy Celery Puree, crispy sprouts, Red Wine Reduction

Surf & Turf **\$44.00**

Petite filet (2) | Shrimp Scampi (U-12) | Asparagus

PASTA 2

Chicken Parmesan **\$28.00**

Fresh Linguini, Homemade Marinara, fresh Mozzarella

Shrimp Scampi Pasta **\$35.00**

Colossal Shrimp, Fresh Linguini, Lemon Garlic Brodo

SIDES 7

French Fries **\$8.00**

Sautéed Spinach **\$8.00**

Sauteed Broccolini **\$8.00**

Mashed Potato **\$10.00**

Grilled Asparagus **\$10.00**

Truffle Fries **\$12.00**

Tempura Shrimp Fried Rice **\$13.00**

BEER 16

Kronenbourg 1664 **\$9.00**

Sam Adams Boston Lager **\$9.00**

Wormtown 'Be Hoppy' IPA **\$9.00**

Maine Beer Co. Lunch **\$9.00**

Duvel Belgian Ale **\$12.00**

Brasserie Dupot Saison **\$15.00**

Eric Bordelet Sidre Tendre Normandy Cider **\$14.00**

Von Steenberge Monk's Cafe Flemish Sour **\$13.00**

Blue Moon **\$8.00**

Budweiser **\$8.00**

Bud Light **\$8.00**

Coors Light	\$8.00
Michelob Ultra	\$8.00
Corona	\$8.00
High Noon, Canned Seltzer	\$8.00
Athletic Upside Down, Non Alcoholic	\$9.00

COCKTAILS 10

Bloody Marry

tito's vodka - sonoma bloody mix - celery espuma

Wildflower Sour Basil

hayden bourbon - st germain elderflower orange - lemon

Belmonde

patron tequila - pear - ginger

Ginger Margarita

casamigos blanco tequila - housemade ginger-lime - cointreau

Rosemary's Baby

barrel aged gin, maple, lemon, peychaud's bitters

Longer Daze

bulleit bourbon - luxardo black cherry - averna amaro

Kha-Llins

bombay sapphire gin - cointreau - ginger - lime coconut - jalapeno

Gin Rummy

uncle val's gin, plantation overproof rum, luxardo, lime, orgeat, pineapple

Lost Generation

ron zacapa rum, domaine de canton, glenlivet twelve year, lemon

Rose Colored Glasses

belvedere vodka - blackberry - lemon - lime - basil - cucumber

MOCKTAILS 4

Cosmo

seedlip spice 94 - lyre's orange sec - cranberry lime

Pineapple Ginger Fizz

lyre's white cane spirit pineapple juice - fever tree ginger beer - tajin rim

Espessotini

seedlip spice 94 - la colombe espresso - oat milk - sugar

Spicy Paloma

lyre's agave spirit - pink grapefruit - jalapeno - lime

RED WINE ⁷

Malbec, Doña Paula Argentina	\$17.00
Côtes du Rhône, E. Guigal France	\$16.00
Pinot Noir, Fleur de California	\$17.00
Cabernet Sauvignon, Daou 2021 California	\$21.00
Cabernet Sauvignon, Routestock 2019 California	\$18.00
Cabernet Franc, Arnaud Lambert 'Mazurique' 2022 France	\$15.00
Ordeaux, Chateau Beaumont 2019 France	\$24.00

WHITE WINE ⁷

Chardonnay, St Hubert's 'The Stag' 2021 Santa Barbara	\$18.00
Chardonnay, Jadot Mâcon-Villages 2021 France	\$16.00
Côtes du Rhône, E. Guigal 2022 France	\$17.00
Sancerre, Lauerjat 2023 France	\$15.00
Sauvignon Blanc, Frenzy 2023 New Zealand	\$12.00
Pinot Grigio, Vosca 'Aria' 2021 Italy	\$12.00
Riesling, Trimbach Reserve 2021 Alsace	\$14.00

ROSE ²

Cotes de Provence, Chateau d'Esclans 'Whispering Angel' 2023	\$16.00
Cotes de Provence, 'Fleurs de Prairie' 2022	\$14.00

SPARKLING ⁴

Champagne, Moët & Chandon Impérial Brut NV	\$26.00
Champagne, Charles de Fere Brut 'Blanc de Blancs' NV	\$14.00
Cava, Jaume Serra 'Cristalino' Brut NV	\$12.00
Rose, Bouvet Brut	\$14.00