



## CHEESE & CHARCUTERIE

Locally Sourced From The Houston Dairymaids

### ARTISAN CHEESE & CHARCUTERIE BOARD

*prairie breeze (cow), baby belletoile (cow), manchego (goat)*

*serrano ham (pork), levoni piccante (pork), bresaola (beef)*

*apricot marmalade, local honey, oregon hazelnuts, pickles, water crackers, ciabatta...29/45*

### FARMSTEAD CHEESE BOARD

*alpha tolman (cow), cana de oveja (sheep), melkbus (cow) and june's joy (goat)*

*apricot marmalade, local honey, oregon hazelnuts, ciabatta...35*

### CHEESE & CHOCOLATE

*fior d' arancio (cow) and teahive cheddar (cow) and callebaut dark chocolate*

*cherry preserves, local honey, marcona almonds and ciabatta...25*

### B.Y.O.B. BUILD YOUR OWN BOARD

Choice of One 7 • Choice of Two 13 • Choice of Three 19

#### CHEESE

Served with Honey and Water Crackers

##### FIRM

Ⓟ TEAHIVE *black tea & bergamot cheddar, cow – Utah*

Ⓟ PRAIRIE BREEZE *9-month cheddar, cow – Iowa*

BAILY HAZEN BLUE *raw milk, cow – Vermont*

ALPHA TOLMAN *raw cow – Vermont*

MANCHEGO *raw milk, sheep – Spain*

##### SEMI-FIRM

MELKBUS *black truffle gouda, cow – Holland*

Ⓟ FIOR D'ARANCIO BLUE *30 days in moscato, cow – Italy*

QUADRELLO DI BUFALA *ivory-pink rind – Italy*

##### SOFT

Ⓟ BABY BELLETOILE *brie, cow – France*

Ⓟ CANA DE OVEJA *bloomy rind, sheep – Spain*

Ⓟ JUNE'S JOY *honey, black pepper & thyme, goat – Texas*

Ⓟ pasturized

#### CHARCUTERIE

Served With Stone Mustard and Water Crackers

##### SALAMI

SAN GENNARO *black pepper – Oregon*

LEVONI PICANTE *paprika-spiced chorizo – California*

FINOCCHIONA *fennel – Oregon*

##### CURED

PROSCIUTTO DI PARMA *dry-cured ham – Italy*

SERRANO HAM *spanish-style dry-cured ham – Spain*

SPECK *italian-style smoked & dry-cured ham – Italy*

BRESAOLA *dry-cured beef tenderloin – Italy*

##### SNACKS 7

MARCONA ALMONDS *skin on, sea salt*

MARINATED OLIVES *herbs and olive oil*

GRILLED CIABATTA *organic butter*

PICKLES *house-made*

EXECUTIVE CHEF JA'NEL WITT | SPRING 2020

20% Gratuity Added to Parties Of 8 Or More • \$2.00 Per Person "Outside Dessert" Fee

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-borne Illness.

Sonoma Wine Bar – Upper Kirby • 2720 Richmond Avenue | Sonoma in the Heights • 801 Studewood Street



## SOUP & SALAD

TOMATO BISQUE *fresh mozzarella, basil, grilled bread...8*

CAPRESE SALAD *heirloom cherry tomato, burrata, basil, balsamic reduction, olive oil...10*

BRENDA'S SALAD *baby arugula, toasted almonds, dried mission fig and honey balsamic...8*

## CHEF'S BRUSCHETTA

FIG & GOAT CHEESE *dried mission figs, pure luck farm goat cheese, warm bourbon honey...12*

TOMATO & BURRATA *heirloom cherry tomato, basil pesto...12*

MUSHROOM *oyster, shiitake and hen of the woods mushrooms, humbolt fog cheese, truffle oil...12*

BRIE *granny smith apple, onion-apple jam...12*

BYOBB *pick three to build your own bruschetta board...20*

## SANDWICH

GRILLED CHEESE *dairymaids raclette swiss...12*

CHICKEN SLIDERS (2) *organic chicken, triple cream brie, baby arugula, balsamic onion, pretzel bun...9*

SONOMA SLIDERS (2) *44 Farms beef, grafton cheddar, balsamic onion, pretzel buns...9*

## SHARABLE

DEVEILED EGGS *cage-free eggs, black truffle cream...10*

BAKED GOAT CHEESE *chunky tomato sauce, pine nuts and grilled ciabatta...10*

BAKED BRIE *triple cream brie, drizzled honey, toasted almonds, granny smith apple, cherry preserves...16*

BAKED ARTICHOKE DIP *artichoke, kale, spinach, fire-roasted bell pepper, parmesan, baguette...12*

HOUSE-MADE PÂTÉ *organic chicken, house-made pickles, stone mustard, olives, grilled ciabatta...14*

CRAB CAKE *lump blue crab, champagne lemon butter...14*

MEATBALLS *braised, pork and beef, kale, mozzarella, sweet tomato broth, ciabatta...15*

## HAND ROLLED PIZZA

BURRATA *fire-roasted heirloom cherry tomato and baby arugula...15 add prosciutto...3*

SONOMA *toasted gruyere, artichoke hearts, tomato, bresaola, roasted garlic pesto...18*

MUSHROOM *oyster, shiitake and hen of the woods mushrooms, goat cheese, arugula, white truffle oil...17*

BORDEAUX *bresaola, sausage, speck, organic chicken, fresh jalapeño, mozzarella, manchego...19*

## DESSERT

BLACKBERRY CRUMBLE *oatmeal-almond topping & house-made cinnamon whipped cream...8*

SALTED CARAMEL CHEESECAKE MOUSSE *marcona almond-graham cracker crust and caramel topping...8*

CHOCOLATE FLOURLESS TORTE *espresso ganache and summer berries...8*

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