



CHEESE & CHARCUTERIE

Locally Sourced From The Houston Dairymaids

ARTISAN CHEESE & CHARCUTERIE BOARD

cheese - *prairie breeze (cow), baby belletoile (cow), manchego (sheep)*

meat - *san genaro salami (pork), levoni picante (pork), bresaola (beef)*

accoutrements - *local honey, oregon hazelnuts, pickles, olives, grapes, crackers and baguette...29, 2-3pp / 45, 3-4pp*

FARMSTEAD CHEESE BOARD

cheese - *midnight moon (goat), blue paradise (cow), manchego (sheep)*

accouterments - *local honey, almonds, house-made pickles, water crackers and baguette...29, 2-4pp*

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

Choice of One 8 • Choice of Two 15 • Choice of Three 21

CHEESE

Served with Honey, Apple and Baguette

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

MIDNIGHT MOON *goat gouda – California*

BLUE PARADISE *medium cow blue – Wisconsin*

MANCHEGO *raw milk, sheep – Spain*

ASHBROOK *semi-firm, morbier-style, cow – Vermont*

© BABY BELLETOILE *brie, cow – France*

CHARCUTERIE

Served With Stone Mustard, Olives and Baguette

SAN GENNARO *black pepper – Oregon*

LEVONI PICANTE *paprika-spiced chorizo – California*

CAPRI SALAMI *red wine, italian spice – Oregon*

PROSCIUTTO DI PARMA *dry-cured ham – Italy*

SALAMETTO PICCANTE *chorizo-style – California*

BRESAOLA *dry-cured beef tenderloin – Italy*

ACCOUTREMENTS

STONE GROUND MUSTARD...1

LOCAL HONEY...1

GRANNY SMITH APPLE...2

SLOWDOUGH BAGUETTE...2

MARINATED OLIVES...5

PICKLES *house-made...5*

ALMONDS *raw...5*

MARCONA ALMONDS *sea salt...5*

HAZELNUTS *raw...5*

SONOMA FAVORITES

DEVEILED EGGS *black truffle cream*...9

TRUFFLE FRIES *parmesan, onion aioli*...11

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

EMPANADAS *4 farms beef, golden raisin, potato, avocado chimichurri*...11

BAKED ARTICHOKE DIP *served with grilled ciabatta*...16

BAKED BRIE *Triple Cream Brie - served with almonds, local honey, water crackers, sliced apples*...14

GRILLED CHEESE *dairymaids cheese, grilled brioche, tomato basil bisque*...12

MEATBALLS *braised beef and pork meatballs, kale, fresh mozzarella, sweet tomato broth, grilled ciabatta*...18

GRILLED SALMON ENTRÉE *horseradish mashed potato, glazed carrot, haricot vert, lemon-caper aioli*...22

SOUP/SALAD

TOMATO BISQUE *mozzarella and basil*...8

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

BRUSCHETTA SALAD *heirloom tomato, ciabatta croutons, greek olives, capers, red onion, shaved pecorino*...11

GRILLED SUMMER PEACH & BURRATA *pea tendril, pistachio, balsamic reduction*...14

BRUSSELS & BURRATA SALAD *fried brussels sprouts, lemon vinaigrette*...14

CRAB SALAD *heirloom tomato, lump crab, grilled avocado, cilantro oil*...20

GRILLED SALMON SALAD *baby spinach, granny smith apples, candied walnuts, warm bacon vinaigrette*...21

PASTA

CACIO E PEPE *bucatini, parmesan, cracked black pepper, salt cured egg yolk*...16 *add chicken*...6

PANCETTA & SPRING PEA *bucatini pasta, pancetta, spring peas, parmesan cream sauce*...16

PIZZA

SONOMA *artichoke, roma tomato, smoked bresaola, roasted garlic pesto*...18

BURRATA *fire-roasted heirloom cherry tomato, baby arugula*...17

BORDEAUX *bresaola, Italian sausage, speck, all-natural grilled chicken, fresh jalapeno, mozzarella*...19

MARGHERITA *heirloom tomato, fresh mozzarella, basil*...18

MUSHROOM *oyster, shiitake and hen of the woods mushrooms, goat cheese, arugula, white truffle oil*...19

PEPPERONI *house cheese blend, baby arugula*...13

CHEESE *house cheese blend*...11

DESSERT

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

LEMON ICEBOX *graham cookie crust, lemon zest, crème fraîche*...8

CHOCOLATE CAKE *ganache icing, fresh berries*...8