



CHEESE & CHARCUTERIE

Locally Sourced From The Houston Dairymaids

ARTISAN CHEESE & CHARCUTERIE BOARD

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

meat - *finocchiona 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 - *drunken goat (goat), blue paradise (cow), ashbrook (cow)*

accoutrements - *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

DRUNKEN GOAT red wine soaked rind, goat – Spain

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

FINOCCHIONA fennel – Oregon

LEVONI PICCANTE 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

TONY'S CHOCOLATE 70% dark...2

MARCONA ALMONDS sea salt...5

ALMONDS toasted...5

SONOMA FAVORITES

DEVILED EGGS *black truffle cream*...9

TRUFFLE FRIES *parmesan, onion aioli*...12

CRAB CAKE *lump crab, champagne lemon butter*...15

EMPANADAS *44 farms beef, golden raisin, potato, avocado chimichurri*...11

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

BAKED BRIE *triple cream brie, almonds, local honey, water crackers, sliced apples*...14

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

MEATBALLS *44 Farms beef and pork meatballs, kale, fresh mozzarella, sweet tomato broth, grilled baguette*...18

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

SHORT RIB ENTRÉE *red wine braised 44 Farms short rib, mascarpone whipped potato, heirloom carrot and au jus*...21

SOUP/SALAD

TOMATO BISQUE *mozzarella and basil*...8

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

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

MARGHERITA *heirloom tomato, fresh mozzarella, basil*...18 *add chicken*...4

SONOMA *artichoke, roma tomato, smoked bresaola (beef tenderloin), roasted garlic pesto*...19

BORDEAUX *bresaola, Italian sausage, speck, all-natural grilled chicken, fresh jalapeno, mozzarella*...22

MUSHROOM *oyster, shiitake and hen of the woods mushrooms, goat cheese, arugula, white truffle oil*...22

DUCK CONFIT *free range duck, house cheese blend, balsamic reduction, micro greens*...20

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

CHEESE *house cheese blend*...12

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