



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, roasted almonds, 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, roasted 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 *roasted...5*

SONOMA FAVORITES

DEVILED EGGS *whitehurst farms free range eggs, black truffle cream...9*

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

BRUSSELS SPROUTS *pancetta, crushed red pepper...9*

CRAB CAKE *lump crab, champagne lemon butter...15 make it two...28*

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

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

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

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

SKEWERS *44 Farms grilled filet mignon skewers, brussels sprouts with pancetta and crushed red pepper...20*

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

SALMON ENTRÉE *grilled, 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*

HOUSE SALAD *mixed greens, shaved red onion and parmesan, croutons, champagne vinaigrette...8*

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

WATERMELON & BURRATA *cherry heirloom tomato, basil pesto, balsamic reduction, grilled bread...15*

CRAB SALAD *cherry heirloom tomato, grilled avocado, herb oil...22*

PASTA

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

PAPPARDELLE *shiitake mushrooms, shallot, garlic, herbs, white wine parmesan cream sauce...20 add chicken...6*

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 jalapeño, mozzarella...22*

MUSHROOM *oyster and shiitake mushrooms, goat cheese, arugula, white truffle oil...22*

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*

EARL GREY CRÈME BRÛLÉE *fresh berries...8*