



## CHEESE & CHARCUTERIE LIST

Locally Sourced From The Houston Dairymaids

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

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

*Make your selections from both the CHEESE and CHARCUTERIE lists.*

### CHEESE

Served with crackers, bread and honey

© BARELY BUZZED *semi-firm cheddar, coffee & lavender, cow – Utah*

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

© PURE LUCK CHEVRE *fresh, fennel pollen, goat – Texas*

MANCHEGO *raw milk, sheep – Spain*

© SAPORE DEL PIAVE *15-month aged, firm, rich, creamy, cow – Italy*

BLUE PARADISE *medium cow blue – Wisconsin*

BLACK TRUFFLE GOUDA *semi-firm, Italian black truffle – Holland*

© BABY BELLETOILE *triple-crème brie, cow – France*

© OLD FARMDAL *firm, 9-month aged gouda, cow – Belgium*

### CHARCUTERIE

Served with crackers, bread and apple-onion jam

CHORIZO RIOJA *paprika-spiced chorizo – California*

CAPRI SALAMI *red wine, italian spice – Oregon*

PROSCIUTTO DI PARMA *dry-cured ham – Italy*

SAN GENNARO SALAMI *lightly spiced – Italy*

BRESAOLA *dry-cured beef tenderloin – Italy*

MORTADELLA *with pistachio – Spain*

LEVONI PICANTE SALAMI *savory spice – Italy*

### CHEF'S BOARDS

#### ARTISAN CHEESE & CHARCUTERIE BOARD

*cheese - pure luck chèvre with fennel pollen (cow), baby belletoile (cow), manchego (sheep) meat - san gennaro salami (pork), chorizo rioja (pork), mortadella (pork) accompaniments - local honey, marcona almonds, dried fruit, crackers and ciabatta...29, 2-3pp / 45, 3-4pp*

#### PIMENTO CHEESE

*8-ounces, locally made, served with a crackers and ciabatta...15*

#### FRESH BURRATA PLATE

*drizzled w/ olive oil, salt & cracked pepper, served w/ ciabatta...15*

### ACCOUTREMENTS

STONE GROUND MUSTARD...1

LOCAL HONEY...1

MARINATED GREEK OLIVES...5

CASTELVETRANO (GREEN) OLIVES...5

PICKLES *house-made*...5

MARCONA ALMONDS *sea salt*...5

PISTACHIOS *shell on*...5

APPLE ONION JAM...3

SOUR CHERRY JAM...3

SLOWDOUGH CIABATTA *olive oil*...5

DRIED FRUIT *figs & apricots*...5

GLUTEN-FREE CRACKERS...4

GRANNY SMITH APPLE...3

TONY'S TINY CHOCOLATES (3) *70% dark*...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*
- EMPANADAS *44 Farms beef, golden raisin, potato, avocado chimichurri...11*
- BAKED ARTICHOKE DIP *served with grilled ciabatta...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*
- MEATBALLS *44 Farms beef and pork meatballs, kale, fresh mozzarella, sweet tomato broth, grilled ciabatta...20*
- 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...24*

## SOUP/SALAD

- TOMATO BISQUE *mozzarella and basil...8*
- HOUSE SALAD *mixed greens, shaved red onion and parmesan, croutons, champagne vinaigrette...8*
- ROCKET SALAD *arugula, bresaola, shaved pecorino, lemon vinaigrette...8*
- TEXAS PEACH *grilled peaches, burrata, pea tendrils, balsamic reduction, grilled ciabatta...18*
- BRUSSELS & BURRATA *fried brussels sprouts, lemon vinaigrette, grilled ciabatta...14*

## 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...22*
- BORDEAUX *bresaola, Italian sausage, speck, all-natural grilled chicken, fresh jalapeno, mozzarella...24*
- MUSHROOM *oyster and shiitake mushrooms, goat cheese, arugula, white truffle oil...22*
- BURRATA *tomato sauce, roasted heirloom cherry tomato...20*
- PEPPERONI *house cheese blend, baby arugula...15*
- 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 CRÉME BRÛLÉE *fresh berries...8*