



## 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 (goat), baby belletoile (cow), manchego (sheep) meat - san gennaro salami (pork), chorizo rioja (pork), mortadella (pork) accoutrements - 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 KALAMATA 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

PRETZEL stone mustard...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 *black truffle cream...9*

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

ROCKET SALAD *arugula, bresaola, shaved pecorino, lemon vinaigrette...8*

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

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

PIMENTO GRILLED CHEESE *grilled brioche, served with a side salad...15*

BAKED ARTICHOKE DIP *artichoke, kale, spinach, fire-roasted bell pepper, parmesan, grilled bread...16*

MEATBALLS *44 Farms beef and pork meatballs, kale, fresh mozzarella, sweet tomato broth, grilled ciabatta...20*

## 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 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 cracker crust and caramel...8*