



CHEESE & CHARCUTERIE LIST

Locally Sourced From The Houston Dairymaids

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

Choice of One \$9 • Choice of Two \$17 • Choice of Three \$24

Make your selections from both the CHEESE and CHARCUTERIE lists.

CHEESE

Served with bread and honey

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

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

© BURRATA *fresh mozzarella, cow – Wisconsin*

© 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*

READING RACLETTE *blue, savory, salty, cow – Vermont*

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 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*

FINNOCCHIONA SALAMNI *fennel – Italy*

SAN GENNARO SALAMI *lightly spiced – Italy*

BRESAOLA *dry-cured beef tenderloin – Italy*

MORTADELLA *with pistachio – Spain*

LEVONI PICANTE SALAMI *savory spice – Italy*

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, ciabatta and cranberry-walnut breads and water crackers...2-3pp \$35 / 3-4pp \$50

ACCOUTREMENTS

STONE GROUND MUSTARD...1

LOCAL HONEY...1

MARINATED GREEK OLIVES...5

CASTELVETRANO (GREEN) OLIVES...5

TORRES BLACK TRUFFLE POTATO CHIPS 40g...5

PICKLES *house-made*...5

MARCONA ALMONDS *sea salt*...5

PISTACHIOS *shell on*...5

APPLE ONION JAM...3

SOUR CHERRY JAM...3

SLOWDOUGH CIABATTA & CRANBERRY-WALNUT *evoo*...5

DRIED FRUIT *figs & apricots*...5

GRANNY SMITH APPLE...3

TONY'S TINY CHOCOLATES (3) 70% dark...2

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, house-made fig jam, local honey, water crackers, sliced apples...*14

GRILLED CHEESE *dairymaids cheese, grilled brioche, butternut squash bisque...*12

VEGGIE PLATE *roasted root vegetables, green beans, garlic herb olive oil, romesco dip...*12

SOUP/SALAD

BUTTERNUT SQUASH BISQUE *pumpkin seeds, smoked paprika, cracked black pepper, grilled ciabatta...*8

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

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

TOMATO SALAD *heirloom cherry tomato, fresh burrata, evoo, balsamic glaze...*15

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

ENTRÉE

DUCK BREAST *seared, parsnip purée, roasted heirloom carrots, sour cherry port wine reduction...*22

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

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

SHORT RIB *red wine braised 44 Farms short rib, mascarpone whipped potato, heirloom carrot and au jus...*24

LAMB & GRAINS (2) *new zealand lamb lollypops, quinoa couscous, barley, grape tomato, basil, arugula, pistachio, lemon vinaigrette, demi...*28

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

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