



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 crackers, bread and honey

(p) Pasteurized

(p) BURRATA *fresh mozzarella, cow – Wisconsin*

(p) BARELY BUZZED *semi-firm cheddar, coffee & lavender, cow – Utah*

(p) PURE LUCK CHEVRE *fresh, fennel pollen, goat – Texas*

MANCHEGO *raw milk, sheep – Spain*

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

(p) SAPORE DEL PIAVE *15-month aged, firm, rich, creamy, cow – Italy*

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

(p) OLD FARMDAL *firm, 9-month aged gouda, cow – Belgium*

(p) PECORINO TOSCANO *semi firm, butterscotch, nutty, sheep – Italy*

(p) FIOR D'ARANCIO *blue, stone fruit, honey, orange blossom, cow – Italy*

CHARCUTERIE

Served with crackers, bread and apple-onion jam

CHORIZO RIOJA *paprika-spiced chorizo – California*

CAPRI SALAMI *red wine, italian spice – Oregon*

SAN GENNARO SALAMI *white & black peppercorns – Oregon*

PROSCIUTTO DI PARMA *dry-cured ham – Italy*

FINOCCHIONA SALAMNI *fennel – Italy*

BRESAOLA *dry-cured beef tenderloin – Italy*

MORTADELLA *with pistachio – Spain*

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, house-made pickles, kalamata olives, dark chocolate, ciabatta and cranberry-walnut breads and water crackers...2-3pp \$35 / 3-4pp \$50*

ACCOUTREMENTS

STONE GROUND MUSTARD...1

LOCAL HONEY...1

TORRES BLACK TRUFFLE POTATO CHIPS 40g...5

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 & CRANBERRY-WALNUT *evoo*...5

DRIED FRUIT *figs & apricots*...5

GRANNY SMITH APPLE...3

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

Sonoma in the Heights • 11/19/2021

DINE-IN & CURBSIDE | VISIT US @ WineShop.SonomaHouston.com | MENU SUBJECT TO CHANGE

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-borne Illness.

Sonoma in the Heights • 801 Studewood St. Houston, TX 77007 • 713.864.9463

A 20% gratuity may be added to parties of 8 or more.

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 CRÈME BRÛLÉE *fresh berries...8*

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