



.....Est. 2006.....

# Food Menu

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## The Heights

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It is our pleasure to present our all-day food menu featuring ingredients sourced from local purveyors, ranchers and farmers such as 44 Farms Texas Beef, Compart Farms Pork, Milk King Dairy, Southwest Seafood, Handmade Truffles, Vital Farms Cage-free Eggs & the Houston Dairymaids. #EatLocal

Executive Chef Matthew Tahaney



## CHEESE & CHARCUTERIE LIST

locally sourced from the houston dairymaids

### ARTISAN CHEESE & CHARCUTERIE BOARD

**cheese:** prairie breeze (cow), baby belletoile (cow), drunken goat (goat)

**charcuterie:** serrano ham (pork), salametto piccante (pork), bresaola (beef)

**accompaniments:** american spoon triple berry jam, bee2bee honey, oregon hazelnuts, red burgundy poached anjou pear, house-made pickles, sliced apple, water crackers, freshly baked ciabatta \$45 | ½ order \$29

### FARMSTEAD CHEESE BOARD

**cheese:** ashbrook (cow), mezzo secco (cow), white buck (goat), melkbus (goat)

**accompaniments:** strawberry, pear, apple and onion jam, bee2bee honey, oregon hazelnuts, freshly baked ciabatta \$35

### CHARCUTERIE BOARD

**charcuterie:** bresaola (beef), serrano ham (pork), salametto piccante (pork), salami etna (pork)

**accompaniments:** apple and onion jam, stoneground mustard, oregon hazelnuts and sea salt pretzel \$32

### HOUSE-MADE PÂTÉ

free-range organic chicken, house-made pickles, stone mustard, grilled bread & water crackers \$14

### BUILD YOUR OWN BOARD

CHOICE OF ONE \$7 | CHOICE OF TWO \$13 | CHOICE OF THREE \$19

texas bee2bee honey, slowdough ciabatta and house-made pickles

#### CHEESE

##### COW MILK

**Ashbrook** semi-firm, morbier-style – Vermont

**Baby Belletoile** soft-ripened brie – France

**Barely Buzzed** coffee & lavender rubbed cheddar – Utah

**Cambozola** soft-ripened, creamy blue – Germany

**Mezza Secco** firm, black pepper – California

**Prairie Breeze** firm, 9-month cheddar – Iowa

##### GOAT MILK

**Drunken Goat** semi-soft, in red wine – Spain

**Hombolt Fog** ash-veined, ripened – California

**Melkbus** smooth, creamy black truffle gouda – Holland

**White Buck** soft-ripened – Massachusetts

##### SHEEP MILK

**Dalmatinac** semi-firm – Croatia

**Los Cameros** semi-firm – Spain

#### CHARCUTERIE

##### SALAMI

**Rigani Loukaniko** oregano & orange zest – Oregon

**Salami Etna** pistachio & lemon zest – Oregon

**Salamento Picante** paprika-spiced chorizo – California

##### CURED

**Bresaola** italian-style dry-cured beef tenderloin – Italy

**Prosciutto Di Parma** italian-style dry-cured ham – Italy

**Serrano Ham** spanish-style dry-cured ham – Italy

**Speck** italian-style smoked & dry-cured ham – Italy

##### SNACKS

**Zucchini Chips** house-made \$8

**Hand-cut Fries** sea salt, ketchup \$5

**Marcona Almonds** skin on, sea salt \$5

**Marinated Greek Olives** herbs and olive oil \$5

**Grilled Ciabatta** organic butter \$5

**Sea Salt Pretzel** stoneground mustard \$5

**Pickles** house-made \$5



## SMALL PLATE

**BAKED ARTICHOKE DIP** artichoke, kale, fire-roasted red bell pepper, parmesan cheese, grilled ciabatta \$13

**BAKED BRIE** drizzled honey, toasted almonds, granny smith apple, fig jam \$12

**BRUSSELS SPROUTS** pan-seared brussels sprouts, pancetta and chili flakes \$9

**CRAB CAKE** 10-oz. lump blue crab cake served with champagne lemon butter sauce \$14

**DEVILED EGGS** cage-free eggs, roasted butternut squash, crispy prosciutto, fried sage, salad of baby frisée \$8

**SESAME CRUSTED AHI TUNA** jicama and pineapple slaw, seaweed salad topped with a soy glaze \$14

## SOUP & SALAD

**TOMATO SOUP** fresh mozzarella, fresh basil, grilled ciabatta \$6

**PUMPKIN LOBSTER BISQUE** sherry drizzle, grilled ciabatta \$12

**FIELD GREENS** candied walnuts, strawberry vinaigrette, fresh strawberry, parmesan tuiles \$8

**BEET SALAD** red and golden beets, frisée, pure luck chèvre goat cheese, pistachio, mint oil drizzle \$12

**BURRATA & BRUSSELS** crispy fried brussels sprouts leaves, fresh burrata, lemon olive oil \$14

**CRAB, TOMATO & AVOCADO** lump crab, heirloom tomato, grilled avocado, cilantro oil, pickled red onion \$14

**GRILLED SALMON SALAD** baby spinach, granny smith apples, candied walnuts, warm bacon vinaigrette \$16

## SANDWICH

**GRILLED CHEESE** 1 yr. aged grafton cheddar, heirloom tomato, grilled sourdough, cup of tomato soup \$12

**SALMON BLT** 6-oz., applewood smoked bacon, heirloom tomato, crisp greens, lemon-caper aioli, grilled ciabatta, side salad \$16

**SLIDERS** 6-oz., 44 Farms beef, Texas cheddar, house-made pickle, red onion, tomato, caramelized onion aioli, brioche bun, fries \$12

**AVOCADO BLT** applewood bacon, arugula, heirloom tomato, 2 fried cage-free eggs, siracha aioli, brioche bun, hand-cut fries \$14

**BACON BLUE BURGER** 8-oz., grilled, 44 Farms beef, bacon, blue cheese, crisp greens, red onion, tomato, aioli, brioche bun, fries \$14

## ENTRÉE

**AWARD-WINNING MEATBALLS** 10-oz, braised, all-natural pork and beef, kale, mozzarella, sweet tomato broth, grilled ciabatta \$15

**LAMB CHOPS** 5-oz., pan-seared, pistachio and herb crusted all-natural New Zealand lamb chops, herb whipped potato \$25

**SHORT RIB** 6-oz., red wine braised 44 Farms all-natural short rib, herb whipped potatoes, heirloom carrots and au jus \$17

**PORK CHOP** 14-oz., grilled, lavender brined compact farms, bone-in, whipped sweet potato, crispy brussels sprouts leaves \$28

**NEW YORK STRIP** 14-oz., grilled, dry rubbed, all-natural prime New York Strip, served with a loaded sea salt baked potato \$25

## PIZZA

**BURRATA** fire-roasted heirloom cherry tomato and fresh baby arugula \$15

**SONOMA** toasted gruyere, artichoke, tomato, smoked bresaola, roasted garlic pesto \$17

**MUSHROOM** oyster, shiitake and hen of the woods mushrooms, goat cheese, arugula, white truffle oil \$18

**BORDEAUX** bresaola, Italian sausage, speck, all-natural grilled chicken, fresh jalapeno, mozzarella, manchego \$19

## DESSERT

**CARAMEL WALNUT TORTE** sweet almond shell, house-made vanilla ice cream \$5

**CAST IRON PEAR & APPLE CRISP** (sharable) oatmeal and almond topping, house-made vanilla ice cream \$9

**CHOCOLATIER TRUFFLES** assorted hand-made truffles \$10

**PUMPKIN CHEESECAKE** gingersnap cookie crust, strawberry purée \$5

**PINEAPPLE UPSIDE DOWN CAKE** house-made vanilla ice cream \$7