



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

# Food Menu

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## The Heights

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It is our pleasure to present our lunch and dinner menu featuring ingredients sourced from local purveyors, ranchers and farmers such as 44 Farms Texas Beef, Compart Farms Pork, Milk King Dairy, Southwest Seafood, Mostly Chocolate Handmade Truffles, Honeychild's Sweet Cream, Vital Farms Cage-free Eggs & the Houston Dairymaids. #EatLocal

Executive Chef Matthew Tahaney



## CHEESE & CHARCUTERIE LIST

LOCALLY SOURCED FROM THE HOUSTON DAIRYMAIDS

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### 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

## BUILD YOUR OWN BOARD

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

TEXAS BEE2BEE HONEY AND OREGON HAZELNUTS

### CHEESE

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#### 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

**Shelburne** | extra-sharp, 2-yr aged cheddar – Vermont

#### 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

**Los Cameros** | semi-firm – Spain

### CHARCUTERIE

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#### 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

**Lomo Americano** | artisan cured pork loin – Iowa

**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

**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



## LUNCH & DINNER

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### SOUP

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

### SMALL PLATE

**ZUCCHINI CHIPS** made to order – local zucchini and squash, lemon and herb yogurt sauce \$8

**DEVILED EGGS** texas farm eggs, crispy prosciutto, chives, dill, salad of mache with a squeeze of lemon \$8

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

**RISOTTO** black truffle cream, mushrooms, goat cheese \$14

**BAKED ARTICHOKE DIP** artichokes, kale, fire-roasted red bell peppers, parmesan cheese, baked artisan bread \$13

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

**FRIED CHEESE** dairymaid cheese curds, tomato-curry sauce \$12

**CRAB CAKE** lump blue crab served with champagne lemon butter sauce \$14

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

**CRISPY CHICKEN** frenched organic chicken legs, candied ginger lemon and cucumber salad \$14

**AWARD-WINNING MEATBALLS** all-natural pork and beef, braised kale, fresh mozzarella, sweet tomato broth served grilled bread for dipping in the sauce \$15

### SALAD

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

**BEET & GOAT CHEESE** red and golden beets, mache greens, pure luck chèvre goat cheese, pistachio, mint oil drizzle \$12

**BURRATA & TOMATO** garden tomato, fresh basil, herbed olive oil \$12

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

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

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

### SANDWICH

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

**GRILLED SALMON BLT** applewood smoked bacon, heirloom tomato, sweet leaf greens, lemon-caper aioli, grilled ciabatta \$14

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

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

**BACON BLUE BURGER** 44 Farms beef, bacon, blue cheese, field greens, red onion, tomato, aioli, brioche bun, fries \$14



## LUNCH & DINNER

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### ENTRÉE

**LAMB CHOPS** 8-oz. grilled, all-natural - New Zealand lamb chops, with a mint chimichurri and hand cut fries \$32

**SALMON** 6-oz., grilled, roasted potato, wilted spinach, with a champagne butter sauce \$24

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

**LOBSTER MAC & CHEESE** poached lobster, sarvecchio, dairymaids cheese blend, 5-oz. wild caught lobster tail \$27

**PORK CHOP** grilled, lavender brined, 14-oz. compart farms bone-in pork chop, Bordeaux wine demi, pan-seared

Brussel sprouts and broccolini with pancetta \$28

**WEDNESDAY STEAK NIGHT** 14-oz. all-natural New York Strip, with the option of a baked sweet potato with brown sugar butter or loaded sea salt baked potato \$15

### PIZZA

**PEPPERONI** fresh arugula, mozzarella cheese \$14

**BURRATA** fire-roasted heirloom cherry tomato, basil and arugula \$15

**MARGHERITA** tomato sauce, fresh mozzarella, heirloom tomato, basil \$16

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

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

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

### SIDE VEGETABLE

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

**HAND-CUT FRIES** sea salt, cracked black pepper, served with a side of ketchup \$5

**HEIRLOOM CARROTS** maple-glazed carrots \$5

**HERB WHIPPED POTATO** lucky Layla organic butter \$5

**MUSHROOMS** oyster, shiitake and hen of the woods mushrooms, white wine butter sauce \$9

### DESSERT

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

**ICE CREAM FUNDAY** house-made vanilla bean ice cream, chocolate fudge sauce \$5

**CAST IRON PEACH CRISP** (shareable) oatmeal and almond topping, vanilla ice cream \$9

**CHOCOLATIER TRUFFLES** one each: milk chocolate, espresso dark chocolate, rosé dark chocolate and lavender \$10

**KEYLIME CHEESECAKE** graham cracker cookie crust, tequila raspberry purée \$5

**PINEAPPLE UPSIDE DOWN CAKE** whipped cream \$7