



CHEESE & CHARCUTERIE

Locally Sourced From The Houston Dairymaids

ARTISAN CHEESE & CHARCUTERIE BOARD

prairie breeze (cow), baby belletoile (cow), manchego (goat)

serrano ham (pork), levoni piccante (pork), bresaola (beef)

apricot marmalade, local honey, oregon hazelnuts, pickles, water crackers, ciabatta baguette 40

FARMSTEAD CHEESE BOARD

alpha tolman (cow), cana de oveja (sheep), melkbus (cow) and june's joy (goat)

apricot marmalade, local honey, oregon hazelnuts, ciabatta baguette 35

CHEF'S BOARD

beet-cured salmon, duck rilette and organic chicken liver mousse

stoneground mustard, house-made pickles, apple-onion jam, olives, pretzel roll 35

BAKED BRIE

triple cream brie, drizzled honey, toasted almonds, granny smith apple, cherry preserves 16

CHEESE & CHOCOLATE

fior d' arancio (cow) and teahive cheddar (cow) and callebaut dark chocolate

cherry preserves, local honey, marcona almonds and ciabatta baguette 25

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

Choice of One 7 • Choice of Two 13 • Choice of Three 19

CHEESE

Served with Honey and Water Crackers

FIRM

TEAHIVE black tea & bergamot cheddar, cow – Utah

PRAIRIE BREEZE 9-month cheddar, cow – Iowa

BAILY HAZEN BLUE raw milk, cow – Vermont

TINY BLOSSOM herbs & flowers, cow – Austria

MANCHEGO raw milk, sheep – Spain

SEMI-FIRM

MELKBUS black truffle gouda, cow – Holland

FIOR D'ARANCIO BLUE 30 days in moscato, cow – Italy

QUADRELLO DI BUFALA ivory-pink rind – Italy

SOFT

BABY BELLETOILE brie, cow – France

CANA DE OVEJA bloomy rind, sheep – Spain

JUNE'S JOY honey, black pepper & thyme, goat – Texas

CHARCUTERIE

Served With Stone Mustard and Water Crackers

SALAMI

SAN GENNARO black pepper – Oregon

LEVONI PICANTE paprika-spiced chorizo – California

FINOCHIONA fennel – Oregon

CURED

PROSCIUTTO DI PARMA dry-cured ham – Italy

SERRANO HAM spanish-style dry-cured ham – Spain

SPECK italian-style smoked & dry-cured ham – Italy

BRESAOLA dry-cured beef tenderloin – Italy

SNACKS 7

MARCONA ALMONDS skin on, sea salt

MARINATED GREEK OLIVES herbs and olive oil

GRILLED CIABATTA organic butter

PICKLES house-made

EXECUTIVE CHEF JA'NEL WITT | FALL 2019

20% Gratuity Added to Parties Of 6 Or More • \$2.00 Per Person "Outside Dessert" Fee

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

Sonoma Wine Bar – Upper Kirby • 2720 Richmond Avenue | Sonoma in the Heights • 801 Studewood Street

SHARABLE

MEATBALLS lamb, mint, feta, harissa tomato 16

SLIDERS 44 Farms beef, grafton cheddar, balsamic onion, baby arugula, pretzel bun 12

EMPANADAS 44 Farms beef, golden raisin, potato, avocado chimichurri 14

CRAB CAKE lump blue crab cake served with champagne lemon butter sauce 16

BEEF CARPACCIO 44 Farms tenderloin, saffron mustard, pistachio, baby arugula served with grilled ciabatta 14

OCTOPUS roasted red pepper romesco, smoked paprika potatoes 18

MUSSELS rustic saffron-tomato with ciabatta 10

BURGUNDY SNAILS sun-dried tomato, artichoke, goat cheese, lemon-butter 10

BRUSSELS SPROUTS pan-seared brussels sprouts, feta and chili flakes 9

FRIED SMELTS sea salt, lemon aioli 10

DEVEILED EGGS cage-free eggs, fresh herbs, black truffle cream 10

HOUSE-MADE PÂTÉ organic chicken, house-made pickles, stone mustard, olives, grilled ciabatta 14

SOUP & SALAD

TOMATO BISQUE finished with mozzarella, basil and grilled ciabatta 8

WILD MUSHROOM SOUP lavender and truffle 8

BRENDA'S SALAD baby arugula, toasted almonds, dried mission fig and honey balsamic 8

ROASTED BEETS pistachio, balsamic, orange and goat cheese 14

ENTRÉE

SHORT RIB red wine braised 44 Farms all-natural short rib, herb whipped potato, heirloom carrot and au jus 22

AUTUMN VEGETABLE RISOTTO mushrooms, sweet potato, kale, marscapone and sage 19

CACIO E PEPE bucatini, pecorino romano, cracked black pepper, salt cured egg yolk 19

LAMB CHOPS pistachio-herb crusted all-natural New Zealand lamb chops, sweet pea risotto 26

NORTH ATLANTIC SALMON horseradish mash, heirloom carrots, haricot vert, lemon-caper aioli 24

DUCK CONFIT duck fat potatoes, sautéed broccolini, thyme-apricot chutney 28

BISTRO STEAK 8oz hanger, sweet potato purée, chimichurri 29

PIZZA

BURRATA fire-roasted heirloom cherry tomato, baby arugula 15 add prosciutto 3

BORDEAUX bresaola, Italian sausage, speck, all-natural grilled chicken, fresh jalapeno, mozzarella, manchego 18

MUSHROOM oyster, shiitake and hen of the woods mushrooms, goat cheese, arugula, white truffle oil 17

DUCK CONFIT roasted garlic, red wine soaked cherries, burrata, balsamic 18

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

DESSERT 8

CHAI CRÈME BRÛLÈLE fresh blackberry

CHOCOLATE FLOURLESS TORTE espresso ganache and summer berries

SALTED CARAMEL CHEESECAKE MOUSSE marcona almond-graham cracker crust and caramel topping

VANILLA BEAN-GOAT CHEESE PANNA COTTA fig, apricot, pistachio and orange blossom honey

BLACKBERRY CRUMBLE oatmeal-almond topping & house-made cinnamon whipped cream



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