



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

# Food Menu

.....

## The Heights

{Open for SUNDAY BRUNCH, 10am-3pm}

{Gift Cards Available}

{Be Social @SonomaHouston}

Google, Twitter, Facebook & Instagram

#SonomaHouston #SonomaUpperKirby #SonomaintheHeights

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

Executive Chef Matthew Tahaney



# SUNDAY BRUNCH

10:00 A.M. – 3:00 P.M. (BRUNCH & CHEESE MENU ONLY)

## BREAKFAST FAVORITES

- BELGIAN WAFFLES** Apple-wood smoked bacon, maple syrup...10
- BISCUITS & GRAVY** chef matt’s home-made biscuits, sausage gravy...8
- BLUEBERRY PANCAKE** Applewood smoked bacon, maple syrup...12
- BREAKFAST PLATE** 2 eggs, apple-wood smoked bacon, potatoes, homemade biscuits, texas honey & jam...12
- BRIOCHE FRENCH TOAST** Fresh fruit, maple syrup...12
- HOUSE-MADE GRANOLA** greek yogurt, bee2bee honey, banana...9
- SONOMA OMELET** mushrooms, spinach, heirloom tomato, green onion, goat cheese, breakfast potatoes, biscuit...12

## SONOMA BRUNCH

- 8<sup>TH</sup> STREET BENEDICT** prosciutto wrapped asparagus, toasted sourdough, heirloom tomato, poached free range farm eggs, hollandaise sauce, breakfast potatoes...14
- CORNED BEEF HASH** all-natural beef, red potato, roasted corn, mustard greens, fried farm eggs, house-made cornbread...12
- COUNTRY FRIED LOBSTER TAIL & WAFFLE** lightly fried lobster tail, belgian waffle, honey butter, maple syrup...17
- CRAB CAKE SLIDERS** blue crab, mixed greens, heirloom tomatoes, champagne butter sauce, hand-cut fries...16
- SALMON BENEDICT** grilled salmon filet, poached free range farm eggs, english muffin, hollandaise sauce, fresh dill...16

## FOR THE KIDDOS

- KID’S PLATE** brioche french toast, scrambled egg and bacon...8
- MICKY MOUSE PANCAKE** served with apple wood smoked bacon...8 Make it a blueberry pancake...10

### SIDES

- 2 Farm Eggs...2.50
- Applewood Smoked Bacon...2
- Deviled Eggs...5
- Fresh Fruit Cup...3
- Matt’s Homemade Biscuits & Jam...5
- Plain Pancake...5

### BEVERAGES

- Nespresso Coffee...2
- Hot Tea...2
- Juice: Apple, Orange, Grapefruit...3
- Organic Grass Fed Milk...2
- Mimosa...Glass 7...Carafe 25
- Sangria...Glass 7...Carafe 25



## CHEESE & CHARCUTERIE LIST

LOCALLY SOURCED FROM THE HOUSTON DAIRYMAIDS

### ARTISAN CHEESE & CHARCUTERIE BOARD

**cheese:** prairie breeze (cow), cambozola (cow), los cameros (cow/goat/sheep)

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

**accompaniments:** american spoon triple berry jam, bee2bee honey, oregon hazelnuts, red burgundy poached anjou pear, house-made pickles, organic date and almond crisps, water crackers, artisan baguette...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 and artisan baguette...35

### ALP BLOSSOM CHEESE PLATE

Austrian seasonal (limited production) semi-firm cheese (cow) with alp blossoms

**accompaniments:** apple and onion jam, bee2bee honey, oregon hazelnuts and artisan baguette...22

### 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

## CHOICE OF ONE 7 | CHOICE OF TWO 13

TEXAS BEE2BEE HONEY AND OREGON HAZELNUTS

### CHEESE

#### COW MILK

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

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

**Green Hill** | soft, brie-style camembert – California

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

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

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

#### GOAT MILK

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

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

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

**White Buck** | soft-ripened, (goat) – Massachusetts

#### SHEEP MILK

**Pecorino al Nocé** | firm, walnut leaves – Italy

**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

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

#### SNACKS

**Country Olives**...5

**Marcona Almonds**...5

**Sea Salt Pretzel & Stoneground Mustard**...5

**Date & Almond Crisps**...3



## LUNCH & DINNER

---

### STARTER

- BAKED ARTICHOKE DIP** artichokes, kale, fire-roasted red bell peppers, parmesan cheese, baked artisan bread...12
- BAKED BRIE** drizzled honey, toasted almonds, granny smith apple, fig preserves...12
- BUTTERNUT SQUASH LOBSTER BISQUE** roasted butternut squash, poached lobster, sherry drizzle, grilled crostini...13
- CRAB CAKE** lump blue crab, champagne lemon butter sauce...14
- DEVILED EGGS** texas free range farm eggs, butternut squash, crispy prosciutto, fresh sage...8
- HOUSE-MADE PÂTÉ** free range organic chicken, house-made pickles, stone mustard, grilled bread & water crackers...12
- SESAME CRUSTED AHI TUNA** mango, jicama and pineapple slaw, seaweed salad, soy glaze...14
- SWEET POTATO CROQUETTES** sweet potato, mascarpone, sage brown butter and honey sauce...10
- TOMATO SOUP** fresh mozzarella, fresh basil, grilled bread...6
- ZUCCHINI CHIPS** made to order – local zucchini and squash, lemon yogurt sauce...8
- BONE MARROW** oven-roasted, grilled bread, organic butter, salt seasoning...15

### SALAD

- BEET & GOAT CHEESE** red and golden beets, baby arugula, pure luck goat cheese, pistachio, mint oil drizzle...12
- BURRATA SALAD** garden tomato, watercress, herbed olive oil...12
- GRILLED SALMON** baby spinach, granny smith apples, candied walnuts, warm bacon vinaigrette...14
- HOUSE SALAD** baby romaine, hazelnuts, creamy vinaigrette, duck fat croutons, grated sarvecchio...8
- TEXAS COBB** romaine, pulled all-natural chicken, tomato, avocado, hazelnut, bacon, farm egg, green goddess dressing...16
- TOMATO, AVOCADO AND CRAB SALAD** grilled avocado, heirloom tomato, lump crab, cilantro oil...14

### SANDWICH

- BACON BLUE BURGER** bacon, mycella blue cheese, romaine, red onion, tomato, aioli, brioche bun, hand-cut fries...14
- CHICKEN SALAD** pulled all-natural chicken, grapes, apples, celery, romaine, brioche bun, house-made chips...12
- GRILLED CHEESE** 1 yr. aged grafton cheddar, heirloom tomato, ciabatta, cup of tomato soup...12
- SLIDERS** texas cheddar, house-made pickle, red onion, tomato, caramelized onion aioli, brioche bun, hand cut fries...12
- TURKEY BURGER** grilled, heirloom tomato, baby romaine, red onion, cranberry mustard chutney, sweet potato fries...14

**OPEN FOR SUNDAY BRUNCH 10AM-3PM**

THE HEIGHTS | FALL FOOD MENU



## LUNCH & DINNER

---

### ENTRÉE

**LAMB CHOPS** grilled, mint chimichurri, hand cut fries...32

**MEATBALLS** pork and beef, braised kale, mozzarella, sweet tomato broth, grilled baguette...15

**SALMON** grilled, roasted potato, wilted spinach, champagne butter sauce...24

**SHORT RIB** red wine braised all-natural short rib, herb whipped potato, heirloom carrots, au jus...17

**TOMAHAWK PORK CHOP** grilled, balsamic glazed apples, sweet potato purée...35

### PIZZA

**BORDEAUX** bresaola, sausage, speck, all natural grilled chicken, fresh jalapeno, mozzarella, manchego...18

**BURRATA** fire-roasted heirloom cherry tomato, basil and arugula...14

**FALL** fig jam, burrata cheese, roasted butternut squash, prosciutto, baby arugula, crispy sage...16

**MARGHERITA** tomato sauce, fresh mozzarella, heirloom tomato, basil...15

**MUSHROOM** oyster, shiitake and hen of the woods mushrooms, goat cheese, watercress, white truffle oil...15

**PEPPERONI** fresh arugula, mozzarella cheese...13

**SONOMA** toasted gruyere, artichoke hearts, tomato, smoked bresaola, roasted garlic pesto...16

### SIDE VEGETABLE

**BRUSSELS SPROUTS** pan seared, brussels sprouts, pancetta...9

**HAND-CUT FRIES** sea salt, cracked black pepper, 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

**CAST IRON PEAR & APPLE CRISP** (sharable) oatmeal and almond topping, vanilla ice cream...9

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

**HONEYCHILD'S ICE CREAM** buttermilk pie, pumpkin and chocolate...4 each

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

**PINEAPPLE UPSIDE DOWN CAKE** whipped cream...7

**OPEN FOR SUNDAY BRUNCH 10AM-3PM**

THE HEIGHTS | FALL FOOD MENU