



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

Food Menu

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The Heights

{Now Open for Brunch on Sundays, 10am-3pm}

{Gift Cards Available}

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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, Milk King, Southwest Seafood, Vital Farms & the Houston Dairymaids. #EatLocal

Executive Chef Matthew Tahaney



SUNDAY BRUNCH

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

BELGIAN WAFFLES

Apple-wood smoked bacon, maple syrup...10

BRIOCHE FRENCH TOAST

Fresh fruit, maple syrup...12

BLUEBERRY PANCAKES

Applewood smoked bacon, maple syrup...12

BREAKFAST PLATE

2 eggs, apple-wood smoked bacon, potatoes, homemade biscuits, texas honey & jam...12

SONOMA OMELET

Mushrooms, spinach, heirloom tomato, green onion, goat cheese, breakfast potatoes, biscuit...12

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

COUNTRY FRIED LOBSTER TAIL & WAFFLE

Lightly fried lobster tail, belgian waffle, honey butter, maple syrup...17

CORNED BEEF HASH

All-natural beef, red potato, roasted corn, mustard greens, fried farm eggs, house-made cornbread...12

BISCUITS & GRAVY

Matt's home-made biscuits, sausage gravy...8

SIDES

2 Farm Eggs...2.50

Applewood Smoked Bacon...2

Fresh Fruit Cup...3

Plain Pancake...5

Matt's Homemade Biscuits & Jam...5

Deviled Eggs...5

BEVERAGES

Nespresso Coffee...2

Hot Tea...2

Juice: Apple, Orange, Grapefruit...3

Organic Grass Fed Milk...2

Mimosa...7/glass 20/carafe

Sangria...7/glass 20/carafe



CHEESE & CHARCUTERIE LIST

LOCALLY SOURCED FROM THE HOUSTON DAIRYMAIDS

ARTISAN CHEESE & CHARCUTERIE BOARD

cheese: zamorano (cow), red rock (cow), goat gouda (goat)

charcuterie: prosciutto di parma (pork), bresaola (beef), salami etna (pork)

accompaniments: american spoon fig jam, bee2bee honey, oregon hazelnuts, red burgundy poached anjou pear, house-made pickles, artisan and water crackers, sea salt pretzel...45 | ½ order...29

FARMSTEAD CHEESE BOARD

cheese: ashbrook (cow), mezzo secco (cow), kunik (goat/cow), melkbus (goat)

accompaniments: strawberry, pear, apple and onion jam, bee2bee honey, oregon hazelnuts and artisan breads...35

ALP BLOSSOM CHEESE PLATE

Austrian seasonal cheese (cow) – only 4 wheels in Texas, very limited.

accompaniments: apple and onion jam, bee2bee honey and artisan breads...22

CHARCUTERIE BOARD

meats: prosciutto di parma (pork), bresaola (beef), salami etna (pork), rigani loukanika salami (pork), capri (pork)

accompaniments: apple and onion jam, stoneground mustard, house-made pickles, olives and sea salt pretzel...25

CHEESE, CHARCUTERIE & SNACKS

Choice of One...7 | Choice of Two...13

Texas Bee2Bee Honey and Oregon Hazelnuts

CHEESE

Served with Organic Date & Almond Crisps

COW MILK

Barely Buzzed | coffee & lavender rubbed cheddar – Utah

Ashbrook | semi-firm, morbier-style – Vermont

Red Rock | blue cheddar block with annatto – Wisconsin

Green Hill | soft, brie-style camembert – California

Mezza Secco | firm, black pepper – California

GOAT MILK

Goat Gouda | semi-firm, sweet – California

Melkbus | smooth, creamy black truffle gouda – Holland

Hombolt Fog | ash-veined, ripened – California

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

Kunik | soft-ripened, (goat/cow) – New York

SHEEP MILK

Paski Sir | hard, wild sage – Croatia

Zamorano | semi-firm – Spain

CHARCUTERIE

Served with Sea Salt Pretzel

SALAMI

Chorizo | dry cured pork and beef sausage – Spain

Rigani Loukaniko | oregano & orange zest – Oregon

Salami Etna | pistachio & lemon zest – Oregon

Capri | finocchiona + red wine & spices – Oregon

CURED

Coppa Picante | spiced artisan cured pork – Iowa

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

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

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

SNACKS

Country Olives...5

Marcona Almonds...5

Sea Salt Pretzel & Stoneground Mustard...2

Date & Almond Crisps...2



LUNCH & DINNER

STARTER

- TOMATO SOUP** fresh mozzarella, fresh basil, grilled bread...6
- ZUCCHINI CHIPS** made to order – local zucchini and squash, lemon yogurt sauce...8
- BAKED BRIE** drizzled honey, toasted almonds, granny smith apple, fig preserves...12
- BAKED ARTICHOKE DIP** artichokes, kale, fire-roasted red bell peppers, parmesan cheese, baked artisan bread...12
- FRIED CHEESE** bombshell blonde beer batter, lightly fried cheese curds served with a tomato-curry sauce...9
- PEAR & BLUE CHEESE** red wine poached anjou pear, mycella (cow) blue, local honey, olive bread...14
- HOUSE-MADE PÂTÉ** free range organic chicken, house-made pickles, stone mustard, grilled bread & water crackers...12
- POUTINE** hand-cut fries, buried hatchet beer braised short rib, ossau-iraty cheese sauce, spicy cheese curds, chives...16
- DEVEILED EGGS** texas free range farm eggs, crispy prosciutto, chives, dill...8
- CRAB CAKE** lump blue crab, champagne lemon butter sauce...14
- SESAME CRUSTED AHI TUNA** mango, jicama and pineapple slaw, seaweed salad, soy glaze...12
- COUNTRY FRIED LOBSTER TAIL** creamed corn, pickled okra...16

SALAD

- HOUSE SALAD** baby romaine, hazelnuts, creamy vinaigrette, duck fat croutons, grated sarvecchio...8
- ROASTED BEETS** pure luck goat cheese, pistachio, mint oil drizzle...7
- BURRATA SALAD** burrata cheese, garden tomato, basil, herbed olive oil...12
- TEXAS COBB** tossed baby romaine, grilled all-natural grilled chicken, roasted beet, bacon, hazelnuts, avocado, heirloom grape tomato, boiled farm egg, cheese toast, green goddess dressing...16
- GRILLED SALMON** baby spinach, granny smith apples, candied walnuts, warm bacon vinaigrette...14

SANDWICH

- CLASSIC CHEESEBURGER SLIDERS** all-natural beef, aged cheddar, house-made pickles, red onion, campari tomatoes, romaine lettuce, caramelized onion aioli, brioche bun, hand-cut fries...12
- BACON BLUE BURGER** apple-wood bacon, red rock blue, red onion, baby romaine, aioli, brioche bun, hand-cut fries...14
- GRILLED CHEESE** 1 yr. aged grafton cheddar, heirloom tomato, ciabatta, cup of tomato soup...12
- GRILLED STEAK** all-natural beef, arugula, grilled heirloom tomato, caramelized onion aioli, brioche bun, fries...14
- SONOMA CHICKEN SALAD** all-natural chicken, grapes, apples, celery, baby romaine, brioche bun, house-made chips...12

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LUNCH & DINNER

ENTRÉE

- GULF SNAPPER** pan seared, heirloom tomato and poblano gazpacho, grilled corn and avocado relish...29
- 44 FARMS HANGER STEAK** grilled, mushroom risotto, cabernet demi...27
- LAMB CHOP FRITES** grilled, mint chimichurri, hand-cut fries...32
- CORNISH GAME HEN** pan-seared, herb whipped potato, maple-glazed heirloom carrot, au jus...22
- PORK TENDERLOIN** bacon-wrapped, parsnip and potato purée, wild mushroom, pomegranate-balsamic reduction...22
- MEATBALLS** pork and beef, braised kale, mozzarella, sweet tomato broth, rustic baguette...15

HAND ROLLED PIZZA

- BURRATA** fire-roasted heirloom cherry tomato, basil and arugula...14
- MUSHROOM** oyster, shiitake and hen of the woods mushrooms, goat cheese, watercress, white truffle oil...14
- PEPPERONI** fresh arugula, mozzarella cheese...13
- SONOMA** toasted gruyere, artichoke hearts, tomato, smoked bresaola, roasted garlic pesto...16
- BORDEAUX** bresaola, sausage, speck, all natural grilled chicken, fresh jalapeno, mozzarella, manchego...18
- MARGHERITA** tomato sauce, fresh mozzarella, heirloom tomato, basil...15

SIDE VEGETABLE

- BRUSSELS SPROUTS** roasted brussels sprouts, pancetta, pomegranate...7
- MUSHROOMS** oyster, shiitake and hen of the woods mushrooms, white wine butter sauce...9
- HERB WHIPPED POTATO** lucky Layla organic butter...5
- HAND-CUT FRIES** sea salt, cracked black pepper, side of ketchup...5
- HEIRLOOM CARROTS** maple-glazed carrots...5

DESSERT

- CARAMEL WALNUT TORTE** sweet almond shell, vanilla ice cream...5
- FLOURLESS ORANGE CAKE** almond, fresh oranges, powdered sugar...7
- BERRY TRIFLE** orange sponge cake, lavender whipped cream...7
- KEYLIME CHEESECAKE** graham cracker cookie crust, tequila raspberry purée...5
- TRIPLE CHOCOLATE CAKE** tcho chocolate cake, chocolate ganache icing, house-made vanilla ice cream...7

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