



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

# Food Menu

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The Heights

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

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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)

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## BELGIAN WAFFLES

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

## BRIOCHE FRENCH TOAST

Fresh fruit, maple syrup...12

## BLUEBERRY PANCAKE

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

## 8<sup>TH</sup> STREET BENEDICT

Prosciutto wrapped asparagus, heirloom tomato, poached free range farm eggs, sourdough, hollandaise sauce...14

## 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

## KID'S PLATE

Flower or race car cutout brioche french toast, scrambled egg and bacon...8

## SIDES

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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

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Nespresso Coffee...2

Hot Tea...2

Juice: Apple, Orange, Grapefruit...3

Organic Grass Fed Milk...2

Mimosa...Glass 7...Carafe 20

Sangria...Glass 7...Carafe 20



## 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

### PURPLE HAZE CHEESE PLATE

lavender & fennel pollen (goat)

**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

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### 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
- 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
- DEVILED 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
- GRILLED CHICKEN WINGS** poblano and cilantro, cilantro-lime sauce...9
- FRIED CHICKEN WINGS** sriracha and lime, cilantro-lime sauce...9

### SALAD

- HOUSE SALAD** baby romaine, hazelnuts, creamy vinaigrette, duck fat croutons, grated sarvecchio...8
- ROASTED BEET SALAD** red and golden beets, baby arugula, pure luck goat cheese, pistachio, mint oil drizzle...10
- BURRATA SALAD** garden tomato, basil, herbed olive oil...12
- GRILLED SALMON** baby spinach, granny smith apples, candied walnuts, warm bacon vinaigrette...14
- TEXAS COBB** romaine, pulled all-natural chicken, tomato, avocado, hazelnut, bacon, farm egg, green goddess dressing...16

### SANDWICH

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

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## LUNCH & DINNER

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### ENTRÉE

- SALMON** grilled, roasted potato, wilted spinach, champagne butter sauce...22
- TOMAHAWK PORK CHOP** grilled, broccoli rice casserole...32
- MEATBALLS** pork and beef, braised kale, mozzarella, sweet tomato broth, rustic baguette...15
- LAMB CHOPS** grilled, mint chimichurri, hand cut fries...32
- 44 FARMS FILET MIGNON** pan seared, chive butter, organic puréed potato...39

### 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** pan seared, brussels sprouts, pancetta...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
- 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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