



.....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, Mostly Chocolate, Honeychild's Sweet Cream, 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 25

Sangria...Glass 7...Carafe 25



## 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, organic date and almond crisps, water crackers, artisan baguette...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 baguette...35

### 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 artisan baguette...25

### CHOCOLATE TRUFFLES

**two each:** milk chocolate, espresso dark chocolate, rosé dark chocolate and lavender...18

### 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

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

**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
- 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
- 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, heirloom carrot, 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
- KEYLIME CHEESECAKE** graham cracker cookie crust, tequila raspberry purée...5
- PINEAPPLE UPSIDE DOWN CAKE** whipped cream...7
- CAST IRON PEACH CRISP** oatmeal and almond topping, vanilla ice cream...9
- HONEYCHILD'S SWEET CREAM TRIO** dark chocolate, lavender white chocolate chip and candied ginger...8
- CHOCOLATE TRUFFLES** one each: milk chocolate, espresso dark chocolate, rosé dark chocolate and lavender...10

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