



## CHEESE & CHARCUTERIE LIST

Locally Sourced from the Huston Dairymaids

### ARTISAN CHEESE & CHARCUTERIE BOARD

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

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

accompaniments: house-made fig jam, local honey, oregon hazelnuts, red burgundy poached anjou pear,  
house-made pickles, dried fruit, water crackers, ciabatta \$45 | ½ order \$29

### FARM TO TABLE CHEESE BOARD

cheese: bailey hazen blue (cow), alpha tolman (cow), cana de oveja (sheep), melkbus (cow)

accompaniments: house-made apricot marmalade, local honey, oregon hazelnuts, dried fruit, ciabatta \$35

### CHARCUTERIE BOARD

charcuterie: bresaola (beef), serrano ham (pork), levoni piccante (pork), san gennaro (pork)

accompaniments: apple and onion jam, stoneground mustard, oregon hazelnuts, house-made pickles, ciabatta \$32

### AFTER DINNER CHEESE BOARD

cheese: june's joy (goat), fior d' arancio (cow) and teahive cheddar (cow)

accompaniments: sour cherry preserves, dried fruit, dark chocolate, local honey and macrona almonds \$25

## BUILD YOUR OWN BOARD

Choice of One \$7 | Choice of Two \$13 | Choice of Three \$19

### CHEESE Served with Texas Honey

#### 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

CASATICA DI BUFALA aged 3-5 weeks, buffalo – Italy

### CHARCUTERIE Served with Stone Mustard

#### SALAMI

SALCHICHON DELLOTA oregano & orange – Oregon

SAN GENNARO black pepper – Oregon

LEVONI PICANTE paprika-spiced chorizo – California

FINOCHIONA fennel – Oregon

#### CURED

BRESAOLA dry-cured beef tenderloin – Italy

PROSCIUTTO DI PARMA dry-cured ham – Italy

SERRANO HAM spanish-style dry-cured ham – Spain

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

#### SNACKS \$7

MARCONA ALMONDS skin on, sea salt

MARINATED GREEK OLIVES herbs and olive oil

GRILLED CIABATTA organic butter

PICKLES house-made

## DESSERT \$8

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

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

CHAMPAGNE PEACH TRIFLE texas peaches, almond cake and vanilla pastry cream

EXECUTIVE CHEF JA'NEL WITT | SUMMER 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

## SMALL PLATE

CRAB CAKE lump blue crab cake served with champagne lemon butter sauce \$14

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

MUSSELS rustic saffron-tomato with ciabatta \$10

BURGUNDY SNAILS sun-dried tomato, artichoke, goat cheese, lemon-butter \$13

## SHARABLE

BAKED ARTICHOKE DIP artichoke, kale, fire-roasted red bell pepper, parmesan cheese, grilled ciabatta \$15

BAKED BRIE drizzled honey, toasted almonds, granny smith apple, fig jam \$14

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

FRIED SMELTS sea salt, lemon aioli \$10

DEVILED 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 SOUP finished with mozzarella, basil and grilled ciabatta \$8

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

BURRATA texas peach, bresaola, pistachio, fresh mint, balsamic reduction \$14

CRAB, TOMATO & AVOCADO lump blue crab, heirloom tomato, grilled avocado, cilantro oil, pickled red onion \$14

GRILLED SALMON SALAD baby spinach, granny smith apples, candied walnuts, warm bacon vinaigrette \$16

## SANDWICH

AVOCADO TOAST cucumber, tomato, lemon vinaigrette, crumbled feta, grilled ciabatta \$12

BACON BLUE BURGER 44 Farms beef, bacon, blue cheese, tomato, onion, arugula, aioli, grilled brioche, fries \$15

GRILLED CHEESE aged cheddar, heirloom tomato on grilled ciabatta, cup of tomato soup \$14

## ENTRÉE

AWARD-WINNING MEATBALLS braised, pork and beef, kale, mozzarella, sweet tomato broth, grilled ciabatta \$16

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

ROASTED VEGETABLE PLATE heirloom carrot, brussels sprouts, mushroom, haricot vert \$12

LAMB CHOPS pistachio-herb crusted all-natural New Zealand lamb chops, sweet pea risotto \$25

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

SEAFOOD RISOTTO lobster, crab, spring peas, sweet corn, parmesan and chives \$30

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

44 FARMS FILET MIGNON grilled, grilled asparagus and herb-whipped potato \$35

## PIZZA

BURRATA fire-roasted heirloom cherry tomato and fresh 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, and balsamic \$18

SONOMA toasted gruyere, artichoke, tomato, smoked bresaola, roasted garlic pesto \$16

## SIDE \$7

HEIRLOOM CARROT maple glaze

BROCCOLINI sautéed

WHIPPED POTATO herbed boursin

MUSHROOM oyster, shiitake and hen of the woods mushrooms

HARICOT VERT sautéed

ASPARAGUS grilled



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