



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 PICCANTE 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

EXECUTIVE CHEF JA'NEL WITT | SUMMER 2019

20% Gratuity Added to Parties Of 8 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

SOUP & SALAD

- TOMATO SOUP fresh mozzarella, basil, grilled bread \$7
CAPRESE SALAD heirloom cherry tomato, burrata, basil, balsamic reduction, olive oil \$10
BRENDA'S SALAD baby arugula, toasted almonds, dried mission fig and honey balsamic \$8

CHEF'S BRUSCHETTA \$12

- FIG & GOAT CHEESE dried mission figs, pure luck farm goat cheese, warm bourbon honey
TOMATO & BURRATA heirloom cherry tomato, basil pesto
BRESAOLA stoneground mustard, black pepper and olive oil
FORREST MUSHROOM humbolt fog, truffle oil
BURGUNDY PEAR little boy blue, balsamic
BRIE granny smith apple, onion-apple jam
BYOBB pick three to build your own bruschetta board \$20

SANDWICH

- GRILLED CHEESE grilled sourdough, heirloom tomato, texas cheddar, cup of tomato basil \$12
CHICKEN CAPRESE PANINI fresh mozzarella, tomato, basil pesto on ciabatta, served with fries \$15
BACON BLUE BURGER 44 Farms beef, tomato, arugula, red onion, caramelized onion aioli with fries \$15

SHARABLE

- AVOCADO TOAST cucumber, tomato, red onion, crumbled feta, lemon vinaigrette \$12
DEVILED EGGS cage-free eggs, crispy prosciutto, dill \$8
BAKED GOAT CHEESE chunky tomato, pine nuts and grilled ciabatta \$10
BAKED ARTICHOKE DIP artichoke, kale, spinach, fire-roasted red bell pepper, parmesan cheese, baguette \$12
BAKED BRIE drizzled honey, toasted almonds, granny smith apple, fig jam \$12
CRAB CAKE lump blue crab, champagne lemon butter sauce \$14
DUCK CONFIT EGGROLLS cured confit duck, napa cabbage, daikon, carrot, spicy apricot marmalade \$10
AWARD-WINNING MEATBALLS braised, all-natural pork and beef, kale, mozzarella, sweet tomato broth, ciabatta \$15

HAND ROLLED PIZZA

- BURRATA fire-roasted heirloom cherry tomato and baby arugula \$15 add prosciutto \$3
SONOMA toasted gruyere, artichoke hearts, tomato, bresaola, roasted garlic pesto \$16
MUSHROOM forest mushrooms, goat cheese, white truffle oil, salad of arugula with balsamic and olive oil \$17
BORDEAUX bresaola, sausage, speck, all-natural chicken, fresh jalapeño, mozzarella, manchego \$18

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

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