



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

Sunday Brunch Menu

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The Heights

{Open for SUNDAY BRUNCH, 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 Texas Beef, Compart Farms Pork, Milk King Dairy, Southwest Seafood, Mostly Chocolate Handmade Truffles, Honeychild's Sweet Cream, Vital Farms Cage-free Eggs & the Houston Dairymaids. #EatLocal

Executive Chef Matthew Tahaney



SUNDAY BRUNCH

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

BREAKFAST FAVORITES

BELGIAN WAFFLE apple-wood smoked all-natural bacon, maple syrup \$10

BISCUITS & GRAVY chef matt's home-made biscuits, sausage gravy \$8

BLUEBERRY PANCAKE apple-wood smoked all-natural bacon, maple syrup \$12

BREAKFAST PLATE 2 cage-free eggs, apple-wood smoked bacon, potatoes, homemade biscuits, texas honey & jam \$12

BRIOCHE FRENCH TOAST slowdough brioche bread, fresh fruit, maple syrup \$12

SONOMA OMELET mushrooms, spinach, heirloom tomato, green onion, pure luck chèvre, breakfast potatoes, biscuit \$12

SONOMA BRUNCH

AVOCADO BLT bacon, arugula, heirloom tomato, 2 fried farm eggs, siracha aioli, brioche bun, hand-cut fries \$12

8TH STREET BENEDICT prosciutto wrapped asparagus, grilled sourdough, heirloom tomato, poached cage-free eggs, hollandaise, breakfast potatoes \$14

COUNTRY FRIED LOBSTER TAIL & WAFFLE lightly fried lobster tail, belgian waffle, honey butter, maple syrup \$17

CRAB CAKE SLIDERS blue crab, mixed greens, heirloom tomatoes, champagne butter sauce, hand-cut fries \$16

BREAKFAST TACOS flour tortilla, scrambled cage-free egg, black bean, tomato, avocado, chèvre, tomatillo salsa 3/\$9

FOR THE KIDDOS

KID'S PLATE brioche french toast, scrambled cage-free egg and bacon \$8

MICKY MOUSE PANCAKE served with apple-wood smoked all-natural bacon \$8 Make it a blueberry pancake \$10

SIDES

2 Cage-free Eggs \$4

Apple-wood Smoked Bacon \$4

Deviled Eggs \$5

Fresh Fruit Cup \$3

Plain Pancake \$5

Matt's Homemade Biscuits, Organic Butter & Jam \$5

BEVERAGES

Freshly Brewed Coffee \$2

Hot Tea \$2

Juice: Apple, Orange, Grapefruit \$3

Organic Grass Fed Milk \$3

Mimosa Glass \$7 Carafe \$25

Sangria Glass \$6 Carafe \$15



CHEESE MENU

SUNDAYS 10AM – 3PM

LOCALLY SOURCED FROM THE HOUSTON DAIRYMAIDS

ARTISAN CHEESE BOARD

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

accompaniments: american spoon triple berry jam, bee2bee honey, oregon hazelnuts, red burgundy poached anjou pear, house-made pickles, water crackers, freshly baked ciabatta \$29

FARMSTEAD CHEESE BOARD

cheese: ashbrook (cow), mezzo secco (cow), white buck (goat), melkbus (goat)

accompaniments: strawberry, pear, apple and onion jam, bee2bee honey, oregon hazelnuts, freshly baked ciabatta \$35

ALP BLOSSOM CHEESE PLATE

Austrian seasonal (limited production) semi-firm cheese (cow) with alp blossoms

accompaniments: apple and onion jam, bee2bee honey, oregon hazelnuts, freshly baked ciabatta \$22

CHOICE OF ONE \$7 | CHOICE OF TWO \$13

TEXAS BEE2BEE HONEY AND OREGON HAZELNUTS

CHEESE - COW MILK

Barely Buzzed | coffee & lavender rubbed cheddar – Utah

Ashbrook | semi-firm, morbier-style – Vermont

Mezza Secco | firm, black pepper – California

Prairie Breeze | firm, 9-month cheddar – Iowa

Cambozola | soft-ripened, creamy blue – Germany

Baby Belletoile | soft-ripened brie – France

CHEESE - GOAT MILK

Melkbus | smooth, creamy black truffle gouda – Holland

Hombolt Fog | ash-veined, ripened – California

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

White Buck | soft-ripened – Massachusetts

CHEESE - SHEEP MILK

Los Cameros | semi-firm – Spain

SNACKS

Country Olives \$5

Marcona Almonds \$5

Sea Salt Pretzel & Stoneground Mustard \$5