



SUNDAY BRUNCH

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

BREAKFAST FAVORITES

HOUSE-MADE GRANOLA greek yogurt, bee2bee honey, banana...12

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

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

SONOMA BRUNCH

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

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

QUICHE free range eggs, caramelized shallots, pure luck farm goat cheese, thin-sliced speck, seasonal fruit...14

8TH STREET BENEDICT prosciutto wrapped asparagus, toasted sourdough, heirloom tomato, poached free range farm eggs, hollandaise sauce...14

CORNED BEEF HASH all-natural beef, red potato, roasted corn, mustard greens, fried farm eggs, house-made cornbread...12

FOR THE KIDDOS

KID'S PLATE flower or race car cutout brioche french toast, scrambled egg and bacon...8

MICKY MOUSE PANCAKE served with apple wood smoked bacon...8

SIDES

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

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

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...3