



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

Food Menu

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Upper Kirby

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It is our pleasure to present our food 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



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

Baked Baguette & Organic Butter...2

Date & Almond Crisps...2



STARTER

- POPCORN** organic butter, chipotle spice and parmesan...5
- TOMATO SOUP** fresh mozzarella, fresh basil, grilled bread...6
- FIELD GREENS** grape tomato, crispy prosciutto, grated parmesan, olive oil and balsamic...6
- HEIRLOOM TOMATO CAPRESE** fresh mozzarella, fresh basil, balsamic reduction, basil oil...10

BRUSCHETTA

served with house-made pickles

- CAMEMBERT & PROSCIUTTO** roasted garlic toast, fig jam...9
- FIG & GOAT CHEESE** cranberry walnut toast, warm bourbon honey...7
- BURRATA & TOMATO** grilled baguette, balsamic reduction, basil, sea salt...7
- BRIE & MUSHROOM** oyster, shiitake and hen of the woods mushrooms, garlic toast, salad of watercress with balsamic and olive oil...9

PRESSED SANDWICH

served with house-made pickles and kettle potato chips

- GRILLED CHEESE** sourdough, texas cheddar...10
- COUNTRY HAM & JARLSBURG** sourdough, champagne mustard...12
- LADY BIRD** baguette, pulled all-natural chicken, pure luck goat cheese, basil pesto...13

SMALL PLATE

- DEVILED EGGS** Texas free range farm eggs, crispy prosciutto, fresh chive and dill...8
- HOUSE-MADE PÂTÉ** free range organic chicken, house-made pickles, stone mustard, grilled bread & water crackers...12
- 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
- SMOKED SALMON** crème fraîche, house-made pickles, capers, dill, water crackers...12
- 44 FARMS SLIDERS** texas cheddar cheese, house-made pickle, caramelized onion aioli, sea salt potato chips...10

HAND ROLLED PIZZA

- PEPPERONI** fresh arugula, mozzarella cheese...12
- MARGHERITA** tomato sauce, fresh mozzarella, heirloom tomato, basil...14
- SONOMA** toasted gruyere, artichoke hearts, tomato, bresaola, roasted garlic pesto...16
- BORDEAUX** bresaola, sausage, speck, all-natural chicken, fresh jalapeno, mozzarella, manchego...18
- MUSHROOM** oyster, shiitake and hen of the woods, goat cheese, white truffle oil, salad of watercress with balsamic and olive oil...15

DESSERT

- 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