

TROVA

WINE + MARKET

SNACKS

MARINATED OLIVES	\$5.
<i>gordal olives, orange zest, chili oil + french chervil</i>	
TRUFFLE FRIES	\$9.
<i>white truffle, parmesan + aioli</i>	
FRIED GOAT CHEESE	\$13.
<i>fresh chevre, truffle honey, pistachio, thyme + orange zest</i>	

CHEESE

YOUR CHOICE OF CHEESES + ACCOUTREMENTS

Cremeux Triple Cream	\$12.
Arethusa Camembert	\$9.
Parmigiano Reggiano DOP	\$6.
Four-month Manchego	\$8.
Gruyère AOP Belfaux	\$8.
TruffleHive	\$10.
Teahive	\$9.
Cottonwood Reserve Cheddar	\$7.
Red Rock Aged Cheddar	\$9.
Smokin Goat	\$8.
Gorgonzola Dolce	\$6.
Fourme D'Ambert	\$9.
Shropshire	\$9.
Drunk Monk	\$9.
L'Amuse Gouda	\$10.
Alp Blossom	\$10.

CHARCUTERIE

YOUR CHOICE OF CHARCUTERIE + ACCOUTREMENTS

Prosciutto di Parma Mitica	\$10.
Speck Aldo	\$10.
Bresaola	\$9.
Duck Prosciutto	\$14.
Coppa Piccante	\$9.
Wagyu Salami di Manzo	\$12.
Elk Salami	\$12.
Gin & Juice Lamb Salami	\$12.
Imperial Chorizo	\$8.
Fennel-pollen Salami	\$9.
Heritage Smoked Ham	\$8.
Pork Cheek + Rabbit Terrine	\$12.
Foie Gras Terrine	\$17.

CHEF'S CHOICE

CHEF TEAM SELECTIONS	\$39.
<i>cheese, charcuterie + accoutrements</i>	
THE RESERVE BOARD	\$59.
<i>top selections of cheese and charcuterie</i>	

SMALL PLATES

HERBED POTATOES + TZATZIKI	\$11.
<i>fried fingerling potatoes, garnished with fresh herbs + chili oil</i>	
SMOKED SALMON SPREAD	\$14.
<i>house smoked salmon spread, fresh vegetables, pickled red onion, + everything bagel crostini</i>	
MELON + CUCUMBER	\$11.
<i>hammi melon, red onion, mint + cilantro, serrano peppers, toasted pumpkin seeds, basil infused honey, + farm loaf</i>	
HUMMUS + CRUDITE	\$14.
<i>seasonal vegetables from local farms + pita bread</i>	
SMOKED PROSCIUTTO + BURRATA	\$16.
<i>charred tomato confit, spinach pesto, chili oil, toasted foccaia + balsamic vinegar</i>	

SALADS

...Add Chicken Breast (\$4.)

SWEET BLUES	\$14.
<i>bibb lettuce, toasted rye crumbs, marcona almonds, capers, gorgonzola dolce + sweet dijon vinaigrette</i>	
THE WINNER	\$15.
<i>bibb lettuce, feta, avocado, cherry tomatoes, cucumber, pickled red onion, radicchio, croutons + creamy vinaigrette</i>	
FENNEL + CITRUS SALAD	\$16.
<i>mixed greens, watermelon radish, pickled red onion, avocado, poached oranges, marcona almonds, + apple vinaigrette</i>	

SANDWICHES

...served with house chips on local bread from Empire Baking Co.
...substitutue a side salad, or french fries (\$3.) or truffle fries (\$5.)

F.A.C.T. CHECK	\$15.
<i>marinated feta, local avocado, cucumber, tomato, greens, pickled carrots, aioli + "Hippie Bread"</i>	
THE REUBEN	\$17.
<i>A Bar N Wagyu pastrami, emmentaler cheese, housemade kraut, "chef's special sauce" + jewish rye</i>	
PULLED PORK SANDWICH	\$18.
<i>slow-cooked pork, Texas peach glaze, cheddar, relish, cabbage + brussel sprout slaw, garlic aioli, + challah hoagie</i>	
GRILLED CHEESE	\$13.
<i>gouda, gruyère, raclette, aged cheddar + farm loaf</i>	
...add apple butter	\$3.
...add truffle	\$4.
...add prosciutto or smoked ham	\$5.
...add tomato + balsamic	\$3.

DESSERTS

BLUEBERRY-MATCHA CHEESECAKE	\$12.
<i>speculoose crust, yuzu curd, + honey tuile</i>	
CHOCOLATE BAKLAVA	\$12.
<i>spiced almonds + pistachios, warm coffee caramel, sweetened condensed milk ganache, + candied orange peel</i>	

*Consuming raw or uncooked foods may increase your risk of foodborne illness.

WINE by the GLASS

SPARKLING

	gl./btl.
Sommariva prosecco superior brut, DOCG NV - Veneto, ITA	\$14./\$55.
Calvet crémant de bordeaux brut rosé NV - Bordeaux, FRA	\$13./\$51.
Serveaux Fils 'Carte Noire' brut NV - Aisne, Champagne, FRA	\$24./\$95.
Tintero 'Sorì Gramella' moscato d'asti 2019 - Piedmont, ITA	\$9./\$35.
Scarpetta 'Frico' lambrusco NV - Emilia-Romagna, ITA	\$8./can

WHITE

Marlborough Estate Reserve sauvignon blanc 2019 - Marlborough, NZ	\$10./\$39.
Pazo de Lusco albariño 2020 - Rias Baixas, ESP	\$14./\$55.
Aperture Cellars chenin blanc 2020 - North Coast, CA	\$15./\$59.
Domaine Girard 'La Garenne' sauvignon blanc 2020 - Sancerre, FRA	\$19./\$75.
Jean-Paul Brun 'Terres Dorées' chardonnay 2020 - Beaujolais, FRA	\$15./\$59.
Presqu'île Santa Barbara County chardonnay 2020 - Santa Barbara County, CA	\$16./\$63.

ROSÉ

Château Thuerry grenache + cinsault 2020 - Provence, FRA	\$14./\$55.
Idlewild 'Flora & Fauna' nebbiolo/barbera 2021 - North Coast, CA	\$15./\$59.

RED

Domaine Chanson Bourgogne pinot noir 2018 - Burgundy, FRA	\$16./\$63.
Maysara '3 Degrees' pinot noir 2018 - Willamette Valley, OR	\$14./\$55.
Lieu Dit cabernet franc 2017 - Santa Ynez Valley, CA	\$15./\$59.
Ernest Vineyards 'Edaphos' barbera 2018 - Moon Mountain, CA	\$16./\$63.
Ch. Haut Caillou merlot + cabernet sauvignon 2018 - Lalande-de Pomerol, FRA	\$16./\$63.
Fortress cabernet sauvignon 2018 - Sonoma County, CA	\$24./\$95.
Vall Llach 'Embriux' garnacha + merlot blend 2019 - Priorat, ESP	\$15./\$59.

SOMM SELECTION

Daily Rotating Somm Selection	\$16./gl
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BEER + CIDER

Cigar City 'Jai Alai' IPA - Tampa, FL (12oz can)	\$6.
Westlake Brewing 'Just-A-Loop' Blonde Ale - Dallas, TX (16oz can)	\$7.
Karbach 'Light Circus' Radler - Houston, TX (12oz can)	\$6.
Westlake Brewing 'Instant Guavafication' Guava Blonde Ale - Dallas, TX (16oz can)	\$8.
Paulaner Hefe-Weizen - Munich, GER (11.2oz bottle)	\$6.
Unibroue 'La Fin Du Monde' Golden Tripel - Chambly, CAN (11.2oz bottle)	\$7.
Real Ale 'Devil's Backbone' Belgian-style Tripel - Blanco, TX (12oz can)	\$6.
Duchesse du Bourgogne Sour Flemish Red - Vichte, BEL (11.2 oz bottle)	\$9.
Founder's Brewing Co. Porter - Grand Rapids, MI (12oz bottle)	\$6.
Bishop Cider Co. 'Ciderdaze' Hard Cider - Dallas, TX (12oz can)	\$6.

FORTIFIED + DESSERT WINE

Château Levant 2016 - Sauternes, FRA	\$8.
Quinta Dos Pesos '1988' Carcavelos, POR	\$9.
Emilio Hidalgo 'la Panesa Especial' Fino - Xerez, ESP	\$10.
Domingo Perez Marin 'La Guita' Manzanilla - Sanlúcar de Barrameda, ESP	\$5.
Lustau 'Manuel Cuevas Jurado' Pasada Manzanilla - Sanlúcar d Barrameda, ESP	\$7.
Valdespino 'Viejo C.P.' Palo Cortado - Xerez, ESP	\$8.
Henriques + Henriques '10 Year' Boal - Madeira, ESP	\$8.
Warre's 2000 Vintage Port Porto, POR	\$24.

NON-ALCOHOLIC

Iced Tea	\$2.
Fresh Brewed Hot Tea English Breakfast, Green, Jasmine, or Chamomile	\$5.
Espresso	\$3.
Americano	\$4.
Mocha, Latte, or Cappucino	\$5.
Intelligentsia Cold Brew	\$5.
Topo Chico	\$3.
Mexican Coke /Diet Coke/Sprite	\$3.