

TROVA

WINE + MARKET

SNACKS

MARINATED OLIVES	\$6.
<i>gordal olives, orange zest, chili oil + french chervil</i>	
TRUFFLE FRIES	\$10.
<i>white truffle, parmesan + aioli</i>	
MUSHROOM ARANCINI	\$14.
<i>mushroom risotto, Oro Italiano cheese, balsamic drizzle, + parmesan</i>	

CHEESE

YOUR CHOICE OF CHEESES + ACCOUTREMENTS

Cremeux Triple Cream	\$12.
Arethusa Camembert	\$9.
Four-month Manchego	\$8.
Gruyère AOP Belfaux	\$8.
Sottocenere al Tartufo	\$10.
Teahive	\$9.
Cottonwood Reserve Cheddar	\$7.
Red Rock Aged Cheddar	\$9.
Smokin Goat	\$8.
Gorgonzola Dolce	\$6.
San Simon DOP	\$10.
Shropshire	\$9.
Drunk Monk	\$9.
L'Amuse Gouda	\$10.
Fresh Chevre	\$9.
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.
Chicken Liver Mousse	\$10.

CHEF'S CHOICE

CHEF TEAM SELECTIONS	\$40.
<i>cheese, charcuterie + accoutrements</i>	
THE RESERVE BOARD	\$59.
<i>top selections of cheese and charcuterie</i>	

SMALL PLATES

PAPAS BRAVAS	\$12.
<i>fried fingerling potatoes garnished with house bravas sauce + fresh herbs</i>	
CHICKEN LIVER MOUSSE	\$18.
<i>duck prosciutto, d'anjou pear, herbed mustard, sprouts, sour cherry jam, pickled shallots, + toasted baguette</i>	
GRAPEFRUIT + CUCUMBER	\$11.
<i>honey poached grapefruit, avocado, red onion, mint, cilantro, marcona almonds, serrano-infused honey, farm loaf</i>	
HUMMUS + CRUDITE	\$14.
<i>seasonal vegetables from local farms + pita bread</i>	
PIMENTO CHEESE + HERITAGE HAM	\$16.
<i>house pimento cheese, berkshire smoked ham, bacon jam, pickled red onion, house pickles, mustard, + crostini</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	\$16.
<i>bibb lettuce, feta, avocado, cherry tomatoes, cucumber, pickled red onion, radicchio, croutons + creamy vinaigrette</i>	
BURRATA + PEAR SALAD	\$16.
<i>mixed greens, dried cranberries, candied walnuts, red onion, balsamic drizzle, + honey-pear vinaigrette</i>	

SANDWICHES

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

F.A.C.T. CHECK	\$16.
<i>marinated feta, local avocado, cucumber, tomato, greens, pickled carrots, aioli + "Hippie Bread"</i>	
THE REUBEN	\$18.
<i>A Bar N Wagyu pastrami, emmentaler cheese, housemade kraut, "chef's special sauce" + jewish rye</i>	
THE CUBAN	\$18.
<i>slow-cooked mojo pork, heritage smoked ham, house pickles, mustard aioli, emmentaler, + panini bread</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

APPLE + GOAT CHEESE GALETTE	\$12.
<i>phylo dough, honey goat cheese, pecans, spiced apples + cranberries, honey-caramel drizzle</i>	
PEPPERMINT BROWNIE	\$12.
<i>toasted marshmallow anglaise + cinnamon-brown sugar meringues</i>	

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

WINE by the GLASS

SPARKLING

	gl./btl.
Azimut cava brut nature <i>NV - Alt Penedes, ESP</i>	\$14./\$55.
Veuve Ambal crémant de bourgogne brut rosé <i>NV - Burgundy, FRA</i>	\$16./\$63.
Benedicte et Stephane Tissot extra brut <i>NV - Crémant de Jura, FRA</i>	\$24./\$95.
Cascina Roberto moscato d'asti <i>2020 - Piedmont, ITA</i>	\$12./\$47.
Scarpetta 'Frico' lambrusco <i>NV - Emilia-Romagna, ITA</i>	\$8./can

WHITE

Auntsfield Estate sauvignon blanc <i>2022 - Marlborough, NZ</i>	\$13./\$51.
Marqués de Riscal verdejo <i>2020 - Rueda, ESP</i>	\$14./\$55.
La Manarine clairette + bourboulenc <i>2021 - Cotes du Rhone, FRA</i>	\$15./\$59.
J. De Villebois sauvignon blanc <i>2021 - Menetou-Salon, FRA</i>	\$17./\$67.
Marcel Couturier 'Longues Terres' chardonnay <i>2019 - Burgundy, FRA</i>	\$18./\$71.
Hanna Estate chardonnay <i>2020 - Russian River Valley, CA</i>	\$17./\$67.

ROSÉ

Bertaud Belieu 'La Fête' grenache + mouvèdre <i>2021 - Provence, FRA</i>	\$15./\$59.
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RED

Dom. Justin Girardin Bourgogne pinot noir <i>2020 - Burgundy, FRA</i>	\$16./\$63.
Love & Squalor pinot noir <i>2019 - Willamette Valley, OR</i>	\$17./\$67.
Ch. de Chaintres 'Les Sables' cabernet franc <i>2020 - Saumur-Champigny, FRA</i>	\$16./\$63.
Altesino Rosso di Montalcino sangiovese <i>2019 - Tuscany, ITA</i>	\$21./\$83.
Clarence Dillon 'Clarendelle' merlot/cabernet <i>2016 - Bordeaux, FRA</i>	\$16./\$63.
Fortress cabernet sauvignon <i>2018 - Sonoma County, CA</i>	\$24./\$95.
Vall Llach 'Embriux' garnacha + merlot blend <i>2021 - Priorat, ESP</i>	\$17./\$63.

SOMM SELECTION

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

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

FORTIFIED + DESSERT WINE

Carmes de Rieussec <i>2018 - Sauternes, FRA</i>	\$9.
Oremus 'Late Harvest' <i>2015 - Tokaji, HUN</i>	\$15.
Quinta Dos Pesos '1997' <i>Carcavelos, POR</i>	\$9.
Emilio Hidalgo 'la Panesa Especial' <i>Fino - Xerez, ESP</i>	\$10.
Domingo Perez Marin 'La Guita' <i>Manzanilla - Sanlúcar de Barrameda, ESP</i>	\$5.
Valdespino 'Viejo C.P.' <i>Palo Cortado - Xerez, ESP</i>	\$8.
Henriques + Henriques '10 Year' <i>Boal - Madeira, ESP</i>	\$8.
Hatzidakis '16 Year' Vinsanto <i>Santorini, GRC</i>	\$12.
Warre's 2000 Vintage Port <i>Porto, POR</i>	\$24.

NON-ALCOHOLIC

Iced Tea	\$2.
Fresh Brewed Hot Tea <i>English Breakfast, Green, Jasmine, or Chamomile</i>	\$5.
Espresso	\$3.
Americano	\$4.
Mocha, Latte, or Cappucino	\$5.
Housemade Lemonade	\$4.
San Pelligrino	\$3.
Mexican Coke /Diet Coke/Sprite	\$3.