

# 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>	
FRIED GOAT CHEESE	\$14.
<i>fresh chevre, truffle honey, pistachio, thyme + orange zest</i>	
CHAUNCEY SLIDERS	\$9.
<i>fennel-pollen salami, Oro Italiano cheese, olive + pimento tapenade, harissa aioli, champagne-vinaigrette microgreens</i>	

## CHEESE

YOUR CHOICE OF CHEESES + ACCOUTREMENTS

Brillante Reine Triple Cream	\$12.
Arethusa Camembert	\$10.
Four-month Manchego	\$9.
Gruyère AOP Belfaux	\$9.
Truffle Kid	\$11.
Teahive	\$9.
Cottonwood Reserve Cheddar	\$9.
Red Rock Aged Cheddar	\$9.
Smokin Goat	\$9.
Gorgonzola Dolce	\$8.
San Simon DOP	\$10.
Shropshire	\$9.
Drunk Monk	\$10.
L'Amuse Gouda	\$11.
Fresh Chevre	\$10.
Alp Blossom	\$10.

## CHARCUTERIE

YOUR CHOICE OF CHARCUTERIE + ACCOUTREMENTS

Prosciutto di Parma Mitica	\$10.
Speck Alto Adige	\$10.
Bresaola	\$9.
Duck Prosciutto	\$14.
Coppa Piccante	\$9.
Wagyu Salami di Manzo	\$12.
Elk Salami	\$12.
Gin & Juice Lamb Salami	\$12.
Spanish Chorizo	\$8.
Fennel-pollen Salami	\$9.
Heritage Smoked Ham	\$8.
Pork Cheek + Rabbit Terrine	\$12.
Chicken Liver Mousse	\$10.

## CHEF'S CHOICE

CHEF'S CHOICE BOARD	\$45.
<i>cheese, charcuterie + accoutrements</i>	

## SMALL PLATES

BURRATA + SMOKED PROSCIUTTO	\$16.
<i>honey-roasted beets, orange, blueberries, radicchio, chives, red wine vinaigrette, pistachio, microgreens, + baguette</i>	
PEACHES + CREAM	\$16.
<i>roasted Texas peach, prosciutto, labneh, serrano pepper, aged balsamic, local microgreens, fennel pollen</i>	
WATERMELON + CUCUMBER	\$11.
<i>compressed watermelon, pickled red onion + watermelon rind, lime juice, mint, cilantro, pine nuts, honey + farm loaf</i>	
HUMMUS + CRUDITE	\$14.
<i>seasonal vegetables from local farms + pita bread</i>	
SCALLOP + PLUM CEVICHE	\$21.
<i>tarragon, lime, house lemon-infused olive oil, anaheim pepper, wood sorrel, fried wonton chips</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>	
FENNEL + CITRUS	\$16.
<i>mixed greens, watermelon radish, pickled red onion, avocado, honey/thyme-poached oranges, marcona almonds, + apple vinaigrette</i>	

## SANDWICHES

...served with house chips on local bread from Empire Baking Co.  
...substitutue a side salad, 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>	
CRAB + AVOCADO	\$21.
<i>tomato, pickled celery, cilantro, local micgreens, sriracha 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

WHITE CHOCOLATE + BASIL MOUSSE	\$12.
<i>lemon-yuzu curd, blueberry compote, basil microgreens, vanilla + poppyseed shortbread</i>	
HAZELNUT S'MORES	\$12.
<i>toasted honey marshmallow, graham cracker tuile, dark chocolate + hazelnut praline, candied orange peel</i>	

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

## WINE by the GLASS

### SPARKLING

	gl./btl.
Vins el Cep 'Kila' cava brut 2020 - Alt Penedes, ESP	\$14./\$55.
Jansz brut rosé NV - Tasmania, AUS	\$17./\$67.
Albert Bichot brut reserve NV - Crémant de Bourgogne, FRA	\$21./\$83.
Ca' Bianca moscato d'asti 2022 - Piedmont, ITA	\$12./\$47.
Scarpetta 'Frico' lambrusco NV - Emilia-Romagna, ITA	\$8./can

### WHITE

Laurenz V 'Friendly' grüner veltliner 2021 - Kamptal, AUT	\$13./\$51.
Domaine Maurice Schoech pinot blanc 2021 - Alsace, FRA	\$16./\$63.
Domaine Durand sauvignon blanc 2022 - Menetou-Salon, FRA	\$19./\$75.
Jean-Jacques Girard chardonnay 2022 - Côte de Beaune, FRA	\$18./\$71.
Jax Vineyards 'Y3' chardonnay 2021 - Napa Valley, CA	\$16./\$63.

### ROSÉ

Commanderie de la Bargemone grenache blend 2023 - Provence, FRA	\$16./\$63.
Ameztoi Getarlako 'Rubentis' txakolina 2023 - Basque, ESP	\$16./\$63.

### RED

White Walnut Estate pinot noir 2021 - Willamette Valley, OR	\$18./\$71.
Tenuta Luisa Isonzo Del Friuli cabernet franc 2020 - Friuli Venezia Giulia, ITA	\$17./\$67.
De Forville 'San Rocco' nebbiolo d'alba 2022 - Piedmont, ITA	\$19./\$75.
Chateau Peylaby Médoc merlot/cabernet 2020 - Bordeaux, FRA	\$18./\$71.
Piattelli Vineyards Reserve cabernet sauvignon 2021 - Mendoza, ARG	\$20./\$79.
Torres Secret del Priorat garnacha + merlot 2019 - Priorat, ESP	\$22./\$87.

### SOMM SELECTION

Daily Rotating Somm Selection	\$16./gl
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### ZERO PROOF

Watermelon "Mojito" fresh watermelon, lime, san pelligrino, mint	\$9./gl
Yuzu "Mule" yuzu, lemon, ginger beer, candied lemon	\$9./gl

## BEER + CIDER

Bell's 'Two Hearted' IPA IPA - Comstock, MI (12oz can)	\$6.
Westlake Brewing 'Super Dry' Blonde Ale - Dallas, TX (16oz can)	\$8.
Manhattan Project 'Half Life' Hazy IPA - Dallas, TX (12oz can)	\$7.
Manhattan Project 'Fallout' Hefe-Weizen - Dallas, TX (12oz can)	\$7.
Brasserie d'Achouffe 'La Chouffe' Golden Belgian Ale - Houffalize, BEL (11.2oz bottle)	\$9.
New Belgium Brewing 'Trippel' Belgian-style Tripel - Fort Collins, CO (12oz bottle)	\$7.
6666 (Four Sixes) 'Grit and Glory' Amber Lager - Guthrie, TX (12 oz can)	\$6.
Manhattan Project 'Plutonium' Coconut Porter - Dallas, TX (12oz can)	\$7.
Lakewood Brewing 'Temptress' Milk Stout - Dallas, TX (12oz bottle)	\$7.
Austin Eastciders 'Original Cider' Dry Hard Cider - Austin, TX (12oz can)	\$6.

## FORTIFIED + DESSERT WINE

Petit Guiraud Sauterenes 2020 - Sauternes, FRA	\$9.
Chateau Ksara Moscatel NV - Bekaa Valley, LBN	\$8.
Quinta Dos Pesos '1992' Carcavelos, POR	\$13.
Emilio Hidalgo 'la Panesa Especial' Fino - Xerez, ESP	\$10.
Domingo Perez Marin 'La Guita' Manzanilla - Sanlúcar de Barrameda, ESP	\$5.
Valdespino 'Viejo C.P.' Palo Cortado - Xerez, ESP	\$8.
Henriques + Henriques '10 Year' Boal - Madeira, ESP	\$8.
Hatzidakis '16 Year' Vinsanto Santorini, GRC	\$12.
Warre's 2000 Vintage Port Porto, POR	\$24.

## NON-ALCOHOLIC

Iced Tea	\$4.
Fresh Brewed Hot Tea English, Green, Jasmine, Earl Grey, Chamomile, Chai	\$5.
Espresso	\$3.
Americano	\$4.
Mocha, Latte, or Cappucino	\$5.
San Pelligrino	\$4.
Mexican Coke /Diet Coke/Sprite	\$3.