

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>	
PIMENTO + HAM SLIDERS	\$11.
<i>house pimento, berkshire smoked ham, pickled red onion, mustard, challah roll</i>	

CHEESE

YOUR CHOICE OF CHEESES + ACCOUTREMENTS

Brillante Reine Triple Cream	\$12.
Arethusa Camembert	\$10.
Four-month Manchego	\$9.
Gruyère AOP Belfaux	\$9.
Sottocenere al Tartufo	\$10.
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.
House Pimento Cheese	\$9

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.
Imperial 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 + ROASTED BUTTERNUT SQUASH	\$16.
<i>roasted apple, pepitas, toasted pecan, speck + balsamic drizzle served with toasted focaccia</i>	
CHICKEN LIVER MOUSSE	\$16.
<i>duck prosciutto, d'anjou pear, herbed mustard, sprouts, sour cherry jam, pickled shallots, + toasted baguette</i>	
CUCUMBER + PICKLED FENNEL	\$11.
<i>watermelon radish, red onion, marcona almonds, dill, yuzu, garlic oil, serrano-infused honey, farm loaf</i>	
HUMMUS + CRUDITE	\$14.
<i>seasonal vegetables from local farms + pita bread</i>	
WAGYU BEEF TARTARE	\$18.
<i>shallot + cherry mignonette, horseradish aioli, herbed mustard, microgreens, quail egg, + rye 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>	
PEAR + CHEVRE 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>	
PORK TENDERLOIN SANDWICH	\$18.
<i>red wine caramelized peppers and onions, provolone, harissa aioli, microgreens, + challah hoagie roll</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

COOKIE BUTTER CHEESECAKE	\$12.
<i>house made graham cracker crust, milk chocolate ganache, spiced oat crumble, + macerated blackberries</i>	
PRETZEL BROWNIE	\$12.
<i>white chocolate chunks, peanut butter ganache, + honeycomb toffee</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.
Veuve Ambal crémant de bourgogne brut rosé NV - Burgundy, FRA	\$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

Auntsfield Estate sauvignon blanc 2022 - Marlborough, NZ	\$13./\$51.
Ovum 'Old Love' white blend 2021 - Willamette Valley, OR	\$15./\$59.
Domaine Durand sauvignon blanc 2022 - Menetou-Salon, FRA	\$19./\$75.
Henri Perrusset chardonnay 2022 - Mâcon-Villages, FRA	\$17./\$67.
Jax Vineyards 'Y3' chardonnay 2021 - Napa Valley, CA	\$16./\$63.

ROSÉ

Matthiasson Rosé grenache + mouvèdre 2022 - Dunnigan Hills, CA	\$15./\$59.
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RED

Love & Squalor pinot noir 2019 - Willamette Valley, OR	\$17./\$67.
Domaine Cady Anjou Rouge cabernet franc 2021 - Loire Valley, FRA	\$16./\$63.
Malvira Roero nebbiolo 2018 - Piedmont, ITA	\$19./\$75.
Skouras 'Nemea' Grand Cuvée agiorghitiko 2017 - Peloponnesos, GRC	\$22./\$87.
Ch. Saint-André Corbin merlot/cabernet 2020 - Bordeaux, FRA	\$17./\$67.
Miguel Torres 'Cordillera' cabernet sauvignon 2020 - Maipo Valley, CHL	\$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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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.
Westlake Brewing 'Wild De Garde' Farmhouse Ale - Dallas, TX (16oz can)	\$8.
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.
Austin Eastciders 'Original Cider' Dry Hard Cider - Austin, TX (12oz can)	\$6.

FORTIFIED + DESSERT WINE

Carmes de Rieussec 2018 - Sauternes, FRA	\$9.
Royal Tokaji 'Late Harvest' 2017 - Tokaji, HUN	\$15.
Quinta Dos Pesos '1992' Carcavelos, POR	\$11.
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.
Housemade Lemonade	\$4.
San Pelligrino	\$4.
Mexican Coke /Diet Coke/Sprite	\$3.