

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>	

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>	
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>	
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>	
THE CHAUNCEY	\$18.
<i>fennel salami, Oro Italian cheese, olive + pimento tapenade, harissa aioli, champagne vinegar-dressed microgreens + 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

COOKIE BUTTER CHEESECAKE	\$12.
<i>house made graham cracker crust, milk chocolate ganache, spiced oat crumble, + macerated blackberries</i>	
ESPRESSO PANNA COTTA	\$12.
<i>brown sugar milk foam, salted caramel sauce + double-chocolate biscotti</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>	\$15./\$59.
Veuve Ambal crémant de bourgogne brut rosé <i>NV - Burgundy, FRA</i>	\$17./\$67.
Albert Bichot brut reserve <i>NV - Crémant de Bourgogne, FRA</i>	\$21./\$83.
Ca' Bianca moscato d'asti <i>2022 - 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.
Ovum 'Old Love' white blend <i>2021 - Willamette Valley, OR</i>	\$15./\$59.
Domaine Pellé sauvignon blanc <i>2021 - Sancerre, FRA</i>	\$21./\$83.
Domaine Les Chenevieres chardonnay <i>2020 - Burgundy, FRA</i>	\$18./\$71.
Jax Vineyards 'Y3' chardonnay <i>2021 - Napa Valley, CA</i>	\$16./\$63.

ROSÉ

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

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.
Alpha Estate 'Hedgehog Vineyard' xinomavro <i>2020 - Amyndeon, GRC</i>	\$16./\$63.
Malvira Roero nebbiolo <i>2018 - Piedmont, ITA</i>	\$19./\$75.
Ch. Saint-André Corbin merlot/cabernet <i>2020 - Bordeaux, FRA</i>	\$17./\$67.
Miguel Torres 'Cordillera' cabernet sauvignon <i>2020 - Maipo Valley, CHL</i>	\$20./\$79.
Torres Secret del Priorat garnacha + merlot <i>2019 - Priorat, ESP</i>	\$22./\$87.

SOMM SELECTION

Daily Rotating Somm Selection	\$16./gl
-------------------------------	----------

BEER + CIDER

Dogfish Head '60 Min IPA' <i>IPA - Milron, DE (12oz can)</i>	\$6.
Westlake Brewing 'Super Dry' <i>Blonde Ale - Dallas, TX (16oz can)</i>	\$8.
Karbach 'Hopadillo' <i>Hazy IPA - Houston, TX (12oz can)</i>	\$6.
Westlake Brewing 'Shave Ice' <i>Passion Fruit 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 de 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.
Bishop Cider Co. 'Ciderdaze' <i>Hard Cider - Dallas, TX (12oz can)</i>	\$6.

FORTIFIED + DESSERT WINE

Carmes de Rieussec <i>2018 - Sauternes, FRA</i>	\$9.
Royal Tokaji 'Late Harvest' <i>2017 - Tokaji, HUN</i>	\$15.
Quinta Dos Pesos '1992' <i>Carcavelos, POR</i>	\$11.
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	\$4.
Fresh Brewed Hot Tea <i>English, Green, Jasmine, Earl Grey, Chamomile, Chai</i>	\$5.
Espresso	\$3.
Americano	\$4.
Mocha, Latte, or Cappucino	\$5.
Housemade Lemonade	\$4.
San Pelligrino	\$4.
Mexican Coke /Diet Coke/Sprite	\$3.