

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.
Wrangeback	\$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	\$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>	
SMOKED SALMON DIP	\$14.
<i>house smoked salmon spread, fresh vegetables, pickled red onion, + everything bagel crostini</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>	
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

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 NV - Alt Penedes, ESP	\$14./\$55.
Veuve Ambal crémant de bourgogne brut rosé NV - Bordeaux, FRA	\$16./\$63.
Benedicte et Stephane Tissot extra brut NV - Crémant de Jura, FRA	\$24./\$95.
Cascina Roberto moscato d'asti 2029 - Piedmont, ITA	\$12./\$47.
Scarpetta 'Frico' lambrusco NV - Emilia-Romagna, ITA	\$8./can

WHITE

Auntsfield Estate sauvignon blanc 2021 - Marlborough, NZ	\$13./\$51.
Garzon Reserva albariño 2020 - Maldonado, URY	\$15./\$59.
La Manarine claret + bourboulenc 2021 - Cotes du Rhone, FRA	\$15./\$59.
J. De Villebois sauvignon blanc 2021 - Menetou-Salon, FRA	\$17./\$67.
Marcel Couturier 'Longues Terres' chardonnay 2019 - Burgundy, FRA	\$18./\$71.
Gainey Vineyard chardonnay 2019 - Santa Barbara County, CA	\$16./\$63.

ROSÉ

Bertaud Belieu 'La Fête' grenache + mouvèdre 2019 - Provence, FRA	\$14./\$55.
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RED

Dom. Justin Girardin Bourgogne pinot noir 2020 - Burgundy, FRA	\$16./\$63.
Love & Squalor pinot noir 2019 - Willamette Valley, OR	\$17./\$67.
Petit Thouars 'Les Georges' cabernet franc 2020 - Chinon, FRA	\$15./\$59.
Altesino Rosso di Montalcino sangiovese 2019 - Tuscany, ITA	\$21./\$83.
Clarence Dillon 'Clarendelle' merlot/cabernet 2015 - Bordeaux, FRA	\$16./\$63.
Fortress cabernet sauvignon 2018 - Sonoma County, CA	\$24./\$95.
Vall Llach 'Embriux' garnacha + merlot blend 2021 - Priorat, ESP	\$16./\$63.

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 'Super Dry' Blonde Ale - Dallas, TX (16oz can)	\$7.
Karbach 'Light Circus' Hazy IPA - Houston, TX (12oz can)	\$6.
Saint Arnold 'Oktoberfest' Seasonal Ale - Dallas, TX (12oz can)	\$6.
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

Carmes de Rieussec 2018 - Sauternes, FRA	\$9.
Oremus '3 Puttonyos' 2015 - Tokaji, HUN	\$15.
Quinta Dos Pesos '1997' Carcavelos, POR	\$9.
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	\$2.
Fresh Brewed Hot Tea English Breakfast, Green, Jasmine, or Chamomile	\$5.
Espresso	\$3.
Americano	\$4.
Mocha, Latte, or Cappucino	\$5.
Housemade Lemonade	\$4.
San Pellegrino	\$3.
Mexican Coke /Diet Coke/Sprite	\$3.