

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	\$9.
<i>house pimento cheese, berkshire smoked ham, pickled red onion, whole grain mustard, challah buns</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

GRAPEFRUIT + CUCUMBER	\$12.
<i>honey poached grapefruit, avocado, red onion, mint, cilantro, marcona almonds, serrano-infused honey, farm loaf</i>	
CHICKEN LIVER MOUSSE	\$16.
<i>duck prosciutto, d'anjou pear, herbed mustard, sprouts, sour cherry jam, pickled shallots, + toasted baguette</i>	
BURRATA + FIG	\$16.
<i>prosciutto, d'anjou pear, arugula, toasted hazelnut, pomegranate, balsamic glaze, toasted baguette</i>	
CRAB + ARTICHOKE DIP	\$17.
<i>fresh lump crab, cream cheese + cheddar bechamel, toasted panko, served with jalapeno-cheddar toast + crudité</i>	
HUMMUS + CRUDITÉ	\$14.
<i>seasonal vegetables from local farms + pita bread</i>	

SALADS

...Add Chicken Breast (\$6.)

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>	
MANCHEGO + CHERRY	\$16.
<i>mixed greens, dried tart chery, candied pecan, red onion, toasted pepitas + balsamic vinaigrette</i>	

SANDWICHES

...served with house chips on local bread from Empire Baking Co.
...substitutue a soup, 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>Texas Wagyu-X pastrami, emmentaler cheese, housemade kraut, "chef's special sauce" + jewish rye</i>	
BRAISED PICANHA	\$21.
<i>24-hr Wagyu-X picanha steak, gruyere, caramelized onions, horseradish aioli, local microgreens + ciabatta 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

CARAMEL APPLE SHORTCAKE	\$12.
<i>brownie crust, white chocolate + cream cheese ganache, cocoa meringues, pomegranate seeds</i>	
RED VELVET CHEESECAKE	\$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.