

# TROVA

WINE + MARKET

## SNACKS

MARINATED OLIVES	\$5.
<i>gordal olives, orange zest, chili oil + french chervil</i>	
TRUFFLE FRIES	\$9.
<i>white truffle, parmesan + aioli</i>	
FRIED GOAT CHEESE	\$13.
<i>fresh chevre, truffle honey, pistachio, thyme + orange zest</i>	

## CHEESE

YOUR CHOICE OF CHEESES + ACCOUTREMENTS

Cremeux Triple Cream	\$12.
Arethusa Camembert	\$9.
Parmigiano Reggiano DOP	\$6.
Four-month Manchego	\$8.
Gruyère AOP Belfaux	\$8.
TruffleHive	\$10.
Teahive	\$9.
Cottonwood Reserve Cheddar	\$7.
Red Rock Aged Cheddar	\$9.
Smokin Goat	\$8.
Gorgonzola Dolce	\$6.
Fourme D'Ambert	\$9.
Shropshire	\$9.
Drunk Monk	\$9.
L'Amuse Gouda	\$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	\$39.
<i>cheese, charcuterie + accoutrements</i>	
THE RESERVE BOARD	\$59.
<i>top selections of cheese and charcuterie</i>	

## SMALL PLATES

HERBED POTATOES + TZATZIKI	\$11.
<i>fried fingerling potatoes, garnished with fresh herbs + chili oil</i>	
SMOKED SALMON SPREAD	\$14.
<i>house smoked salmon spread, fresh vegetables, pickled red onion, + everything bagel crostini</i>	
TOMATO + CUCUMBER	\$11.
<i>red onion, pine nuts, serrano, lemon, local herbs + farm loaf</i>	
HUMMUS + CRUDITE	\$14.
<i>seasonal vegetables from local farms + pita bread</i>	
SMOKED PROSCIUTTO + BURRATA	\$16.
<i>charred tomato confit, spinach pesto, chili oil, toasted foccacia + balsamic vinegar</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	\$15.
<i>bibb lettuce, feta, avocado, cherry tomatoes, cucumber, pickled red onion, radicchio, croutons + creamy vinaigrette</i>	
FENNEL + CITRUS SALAD	\$16.
<i>mixed greens, watermelon radish, pickled red onion, avocado, poached oranges, marcona almonds, + apple 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	\$15.
<i>marinated feta, local avocado, cucumber, tomato, greens, pickled carrots, aioli + "Hippie Bread"</i>	
THE REUBEN	\$17.
<i>A Bar N Wagyu pastrami, emmentaler cheese, housemade kraut, "chef's special sauce" + jewish rye</i>	
THE CUBAN	\$18.
<i>Braised Mojo Pork, Berkshire smoked ham, mustard, house pickles, garlic aioli, emmentaler + 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

BLUEBERRY-MATCHA CHEESECAKE	\$12.
<i>speculoose crust, yuzu curd, + honey tuile</i>	
MEXICAN CHOCOLATE POT DE CREME	\$12.
<i>turbinado chantilly, toasted almonds, + vanilla meringues</i>	

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