

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>	
FIG + PROSCIUTTO TOAST	\$13.
<i>fresh chèvre, fig-raspberry jam, culatello, balsamic vinegar + toasted baguette</i>	

CHEESE

YOUR CHOICE OF CHEESES + ACCOUTREMENTS

Adrion Jack Triple Cream	\$10.
Arethusa Camembert	\$9.
Parmigiano Reggiano DOP	\$6.
Four-month Manchego	\$8.
Gruyère AOP Belfaux	\$8.
TruffleHive	\$10.
Cottonwood Reserve Cheddar	\$7.
Red Rock Aged Cheddar	\$9.
Fresh Chevre	\$8.
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.
Calabrese	\$9.
Heritage Smoked Ham	\$8.
Pork Cheek + Rabbit Terrine	\$12.
Chicken Liver Mousse	\$9.

CHEF'S CHOICE

CHEF TEAM SELECTIONS	\$39.
<i>cheese, charcuterie + accoutrements</i>	
THE RESERVE BOARD	\$59.
<i>top selections of cheese and charcuterie from local purveyors + specialty accoutrements</i>	

SMALL PLATES

TEXAS WAGYU BEEF TARTARE*	\$15.
<i>Texas Craft wagyu beef, mignonette, sherry, garlic aioli, confit quail egg, dijon mustard, + house chips</i>	
PIMENTO CHEESE + HERITAGE HAM	\$16.
<i>house pimento cheese, berkshire smoked ham, bacon jam, pickled red onion, house pickles, mustard, + crostini</i>	
HUMMUS + CRUDITE	\$14.
<i>seasonal vegetables from local farms + pita</i>	
FRIED GOAT CHEESE	\$12.
<i>fresh chevre, truffle honey, pistachio, thyme + orange</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>	
BURRATA + PEAR SALAD	\$16.
<i>mixed greens, pomegranate seeds, candied walnuts, red onion, balsamic drizzle, + honey-pear vinaigrette</i>	

SANDWICHES

...served with house chips on local bread from Empire Baking Co.
...substitute a side salad or french fries (\$3.) or truffle fries (\$5.)

F.A.C.T. CHECK	\$14.
<i>marinated feta, local avocado, cucumber, tomato, greens, pickled carrots, aioli + "Hippie Bread"</i>	
THE REUBEN	\$16.
<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

CARAMEL APPLE TRES LECHES	\$12.
<i>vanilla sponge cake, apple butter, brown sugar caramel, white chocolate chantilly, + pecan streusel</i>	
EARL GREY BROWNIE	\$9.
<i>warm brownie with salted honey ice cream, vanilla sable crumble + candied orange slices</i>	

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

WINE by the GLASS

SPARKLING

	gl./btl.
Avinyó <i>cava brut reserva</i> 2017 - Penedès, ESP	\$12./\$47.
Calvet <i>crémant de bordeaux brut rosé</i> NV - Bordeaux, FRA	\$12./\$48.
Drappier 'Carte d'Or' brut NV - Aube, Champagne, FRA	\$24./\$95.
Tintero 'Sorì Gramella' <i>moscato d'asti</i> 2019 - Piedmont, ITA	\$9./\$35.
Fiorini 'Becco Rosso' <i>lambrusco grasparossa</i> NV - Emilia-Romagna, ITA	\$10./\$39.

WHITE

Marlborough Estate Reserve <i>sauvignon blanc</i> 2019 - Marlborough, NZ	\$10./\$39.
Sartori di Verona 'Ferdì' Bianco <i>garganega</i> 2019 - Veronese, ITA	\$12./\$47.
Huber 'Terrassen' <i>grüner veltliner</i> 2019 - Traisental, AUT	\$12./\$47.
André Dezat <i>sauvignon blanc</i> 2019 - Sancerre, FRA	\$14./\$55.
Maison Champy 'Cuvée Edme' <i>chardonnay</i> 2016 - Burgundy, FRA	\$15./\$59.
Rubia <i>chardonnay</i> 2017 - Russian River Valley, CA	\$16./\$62.

ROSÉ

Bertaud Belieu 'La Fête' <i>grenache + mouvèdre</i> 2019 - Provence, FRA	\$14./\$56.
Two Old Dogs <i>pinot noir</i> 2020 - Napa Valley, CA	\$13./\$52.

RED

G.D. Vajra 'Claré J.C.' <i>nebbiolo</i> 2020 - Langhe, ITA	\$15./\$59.
Frédéric Magnien <i>pinot noir</i> 2017 - Burgundy, FRA	\$16./\$62.
Maysara '3 Degrees' <i>pinot noir</i> 2018 - Willamette Valley, OR	\$14./\$56.
Lieu Dit <i>cabernet franc</i> 2017 - Santa Ynez Valley, CA	\$15./\$61.
Ch. Blaignan <i>cabernet sauvignon + merlot</i> 2016 - Médoc, Bordeaux, FRA	\$15./\$59.
Peju <i>cabernet sauvignon</i> 2018 - Napa Valley, CA	\$23./\$91.
Vall Llach 'Embriux' <i>garnacha + merlot blend</i> 2017 - Priorat, ESP	\$15./\$59.

SOMM SELECTION

Daily Rotating Somm Selection	\$16./\$64.
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BEER + CIDER

Saint Arnold 'Oktoberfest' <i>Märzen Lager - Houston, TX (12oz bottle)</i>	\$5.
Deep Ellum Brewing 'Dallas Blonde' <i>Blonde Ale - Dallas, TX (12oz can)</i>	\$5.
Karbach 'Blood Orange' <i>Radler - Houston, TX (12oz can)</i>	\$6.
Community Brewing 'Citra Slice' <i>IPA - Dallas, TX (12oz can)</i>	\$5.
Real Ale 'Devil's Backbone' <i>Belgian-style Tripel - Blanco, TX (12oz bottle)</i>	\$5.
Duchesse du 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>	\$5.
Left Hand 'Nitro' <i>Milk Stout - Longmont, CO (12oz bottle)</i>	\$7.
Sidro Del Bosco <i>Hard Apple Cider - Treviso, ITA (12oz bottle)</i>	\$7.
Bishop Cider Co. 'Nectar' <i>Hard Cider - Dallas, TX (12oz can)</i>	\$6.
Frukstereo 'Cider Revolution' <i>Apple + Pear Hard Cider - SWE (750ml bottle)</i>	\$29.

FORTIFIED + DESSERT WINE

Château Levant 2016 - Sauternes, FRA	\$8.
Oremus '3 Puttonyos' 2013 - Tokaji Aszu, HUN	\$13.
Alvear 'Solera 1927' <i>Pedro Ximénez - Montilla-Moriles, ESP</i>	\$11.
Quinta Dos Pesos '1988' <i>Carcavelos, POR</i>	\$9.
Emilio Hidalgo 'la Panesa Especial' <i>Fino - Xerez, ESP</i>	\$10.
Domingo Perez Marin 'La Guita' <i>Manzanilla - Sanlúcar de Barrameda, ESP</i>	\$5.
Lustau 'Manuel Cuevas Jurado' Pasada <i>Manzanilla - Sanlúcar d Barrameda, ESP</i>	\$7.
Valdespino 'Viejo C.P.' <i>Palo Cortado - Xerez, ESP</i>	\$8.
Henriques + Henriques '10 Year' <i>Boal - Madeira, ESP</i>	\$8.

NON-ALCOHOLIC

Iced Tea	\$2.
Fresh Brewed Hot Tea <i>Cultured Cup Seasonal Selections</i>	\$5.
Intelligentsia Coffee with Housemade Biscotti	\$3.
Topo Chico	\$3.
Mexican Coke /Diet Coke/Sprite	\$3.