

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>vanilla cake, spiced apples, cream cheese chantilly, brown butter caramel, toasted walnuts</i>	
HAZELNUT S'MORES	\$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.

WINE by the GLASS

SPARKLING

	gl./btl.
Vins el Cep 'Kila' cava brut <i>2021 - Alt Penedes, ESP</i>	\$14./\$55.
Jansz brut rosé <i>NV - Tasmania, AUS</i>	\$17./\$67.
Albert Bichot brut reserve <i>NV - Crémant de Bourgogne, FRA</i>	\$21./\$83.
Ca' Bianca moscato d'asti <i>2023 - Piedmont, ITA</i>	\$12./\$47.
Scarpetta 'Frico' lambrusco <i>NV - Emilia-Romagna, ITA</i>	\$8./can

WHITE

Foral Old Vines Vinho Verdo albariño <i>2022 - Minho, POR</i>	\$14./\$55.
Prinz Salm 'Two Princes' riesling <i>2022 - Nahe, GER</i>	\$16./\$63.
Domaine Durand sauvignon blanc <i>2023 - Menetou-Salon, FRA</i>	\$19./\$75.
Henri Perrusset chardonnay <i>2022 - Mâcon-Villages, FRA</i>	\$18./\$71.
Jax Vineyards 'Y3' chardonnay <i>2022 - Napa Valley, CA</i>	\$16./\$63.

ROSÉ

Commanderie de la Bargemone grenache blend <i>2023 - Provence, FRA</i>	\$16./\$63.
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RED

White Walnut Estate pinot noir <i>2022 - Willamette Valley, OR</i>	\$18./\$71.
Tenuta Luisa Isonzo Del Friuli cabernet franc <i>2021 - Friuli Venezia Giulia, ITA</i>	\$17./\$67.
Firriato 'Le Sabbie dell'Etna' nerello mascalese <i>2021 - Sicily, ITA</i>	\$17./\$67.
Chateau Peylaby Médoc merlot/cabernet <i>2020 - Bordeaux, FRA</i>	\$18./\$71.
Krutz Family 'Magnolia' cabernet sauvignon <i>2022 - Sonoma, CA</i>	\$20./\$79.
Torres Secret del Priorat garnacha + merlot <i>2023 - Priorat, ESP</i>	\$22./\$87.

SOMM SELECTION

Daily Rotating Somm Selection	\$16./gl
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ZERO PROOF

Blueberry-Jasmine Spritz <i>jasmine tea, blueberry syrup, lemon juice, san pelligrino</i>	\$9./gl
Yuzu "Mule" <i>yuzu, lemon, ginger beer, candied lemon</i>	\$9./gl

BEER + CIDER

Bell's 'Two Hearted' IPA <i>IPA - Comstock, MI (12oz can)</i>	\$6.
Westlake Brewing 'Super Dry' <i>Blonde Ale - Dallas, TX (16oz can)</i>	\$8.
Manhattan Project 'Half Life' <i>Hazy IPA - Dallas, TX (12oz can)</i>	\$7.
Manhattan Project 'Fallout' <i>Hefe-Weizen - Dallas, TX (12oz can)</i>	\$7.
Brasserie d'Achouffe 'La Chouffe' <i>Golden Belgian Ale - Houffalize, BEL (11.2oz bottle)</i>	\$9.
New Belgium Brewing 'Trippel' <i>Belgian-style Tripel - Fort Collins, CO (12oz bottle)</i>	\$7.
6666 (Four Sixes) 'Grit and Glory' <i>Amber Lager - Guthrie, TX (12 oz can)</i>	\$6.
Manhattan Project 'Plutonium' <i>Coconut Porter - Dallas, TX (12oz can)</i>	\$7.
Lakewood Brewing 'Temptress' <i>Milk Stout - Dallas, TX (12oz bottle)</i>	\$7.
Austin Eastciders 'Original Cider' <i>Dry Hard Cider - Austin, TX (12oz can)</i>	\$6.

FORTIFIED + DESSERT WINE

Chateau Laribotte <i>2019 - Sauternes, FRA</i>	\$11.
Chateau Ksara Moscatel <i>NV - Bekaa Valley, LBN</i>	\$8.
Quinta Dos Pesos '1992' <i>Carcavelos, POR</i>	\$19.
Emilio Hidalgo 'la Panesa Especial' <i>Fino - Xerez, ESP</i>	\$10.
Valdespino 'Viejo C.P.' <i>Palo Cortado - Xerez, ESP</i>	\$8.
Henriques + Henriques '10 Year' <i>Boal - Madeira, ESP</i>	\$10.
Grignano Vinsanto del Chianti 2018 <i>Tuscany, ITA</i>	\$12.
Kopke Dry White Port <i>Porto, POR</i>	\$9.
Warre's 2010 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 Cappuccino	\$5.
San Pelligrino	\$4.
Mexican Coke /Diet Coke/Sprite	\$3.