

## Starters

- MUSSELS** from PEI, plied with chardonnay, tomato, garlic, parsley & harissa, with fresh house baguette \* † 11  
**KÖFTE** Kebabs of house-ground Texas chicken with pistachio & spice, grilled & served with garlic parsley sauce \* † 9  
**SMOKED FISH PÂTÉ** with crème fraîche, paprika, red onion, lemon & dill, served with toasted baguette \* † 8.50  
**CROSTINI di HILL COUNTRY** Smokey Denmark jalapeño sausage, manchego, parsley-pecan pesto on baguette 8.50  
**GNOCCHI BLEU** Handmade potato dumplings in a creamy sauce of gorgonzola, garlic & thyme 8.50  
**HUMMUS** Creamy dip of chickpeas, garlic, lemon juice, olive oil and tahini, with crudité & grilled flatbread † 7.50  
**CHEESE BOARD** A selection from Antonelli's with house pickled vegetables, preserves, nuts & baguette † 12

## Salads

- SPRINGTIME SALAD** Arugula, strawberries, gorgonzola & pistachios in basil vinaigrette † 7.50  
**LEVANT** Butter lettuce, tomato, cucumber, avocado, olives, mint & parsley in a grilled lemon vinaigrette † 7  
**GRILLED SALMON**, spinach, seared green beans, fried green onion, capers, watermelon radish, balsamic vin'ette \* † 13  
**LOMBATELLO** Grilled hanger steak, romaine, & tomato, red onion, avocado, gorgonzola aioli & balsamic redux \* † 13

## Mains

- NAVARIN** Texas leg of lamb braised with turnip, carrot, onion, tomato, garlic & thyme, served over mashed potato with tonight's local vegetable sauté \* † 19  
**PROVENÇAL** Pan-seared Gulf drum with olives niçoises, tomato, fennel, and orange zest, over saffron arborio rice and tonight's local vegetable sauté \* † 19.50  
**ARISTA** Berkwood Farm pork shoulder braised with rosemary and garlic, with parmesan polenta and tonight's local vegetable sauté \* † 16.50  
**BISTRO** Grilled marinated hanger steak with Dijon-black pepper-cognac sauce, potato gorgonzola gratin, balsamic redux & tonight's local vegetable sauté \* † 19.50  
**TANGIER** Pan-seared Texas chicken leg quarter braised with almond, apricot & date, shallots & Moroccan spice, over couscous and tonight's local vegetable sauté \* † 16  
**CHAMPIGNON** Crimini, shiitake & oyster mushrooms, caramelized onion, goat cheese and fresh herbs baked in a flaky pastry crust, with mornay sauce & tonight's vegetable sauté 14  
**L'AMFETTE** Ground Texas lamb tossed with our fresh house pasta, apple, rosemary, arugula & parmesan reggiano † 16  
**LASAGNA** of oyster mushroom, roast cauliflower, gruyere, swiss chard, house lemon ricotta, marinara, béchamel & herbs on fresh house pasta, with arugula & parmesan reggiano † 14



Dinner

Spring 2017

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

†These items can be made gluten-free upon request. Please tell your server if you require a gluten-free preparation.

**Thanks to our local suppliers:** Antonelli's Cheese, Austin Roasting Co., Austin Seafood, Farm to Table, Johnson's Backyard Garden Organic, Bella Verdi, Berkwood Farms, Bill Farr, Buena Tierra, Capra Lamb, Hillside Farms, Costanzo Farms, J & B Farms, Josh Ruiz, Martinez Farm, McCall Creek Farms, Oak Hill Farms, San Saba Pecans, Solstice Farm, Strube Ranch, Village Farms, Virtuoso Selections, Vital Farms