

Starters

- MUSSELS** from PEI, plied with chardonnay, tomato, garlic, parsley & harissa, with fresh house baguette * † 11
ZA'ATAR CHICKEN Grilled skewers in Middle Eastern herb blend, with hummus swipe & Turkish flatbread * † 9
SMOKED FISH RILLETES with crème fraiche, dijon, capers & lemon, served with toasted baguette * † 8.50
CROSTINI di HILL COUNTRY Smokey Denmark jalapeño sausage, brie, parsley-pecan pesto on baguette 8.50
GNOCCHI SAGE Handmade sweet potato dumplings in a sage butter sauce with garlic & parmesan reggiano 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

- BRAISED TEXAS BEET**, feta, walnut, red onion, arugula, red wine vinaigrette, and beet chips † 7.50
LEVANT Butter lettuce, diced tomato & cucumber, avocado, olives, mint & parsley in preserved lemon vinaigrette † 7
GRILLED SALMON, spinach, watermelon radish, roasted rainbow carrot, yogurt, dukkah, tahini-honey vin'ette * † 13
LOMBATELLO Grilled hanger steak, romaine & tomato, red onion, avocado, gorgonzola aioli, balsamic redux * † 13

Mains

- DORADO** Pan-seared mahi-mahi with zhoug (Israeli herb & spice pesto) and dukkah (Egyptian spiced nut blend) over orzo with tonight's local vegetable sauté * † 19⁵⁰
BISTRO Grilled marinated hanger steak with a cabernet demi-glace, potato gorgonzola gratin, balsamic redux & tonight's local vegetable sauté * † 19⁵⁰
CIRCASSIA Seared Texas chicken leg simmered in a creamy walnut sauce with fig mostarda, porcini and oyster mushroom risotto, and tonight's local vegetable sauté * † 16
BRISKET RAVIOLI Fresh house pasta stuffed with chardonnay-braised brisket, tossed in a pesto of Texas pecans, parsley, garlic, and parmesan reggiano 15
PAPPARDELLE Fresh housemade pasta with Texas lamb merguez sausage in a shakshuka-style pomodoro sauce with shaved red onion and pecorino romano † 16
ARISTA Berkwood Farm pork shoulder braised with rosemary and garlic, with red onion-apricot chutney, butternut polenta, and tonight's local vegetable sauté * † 16⁵⁰
CANNELLONI Fresh housemade pasta filled with roasted maitake, beech, & oyster mushrooms in a porcini stock, topped with gruyere béchamel, pastured egg yolk, and porcini crumble, served with tonight's local vegetable sauté * † 14
PISTO MANCHEGO Fresh local zucchini, yellow squash, eggplant, tomato & sweet peppers simmered with onion, carrot, garlic, white wine & herbs, topped with a poached pasture-raised egg, shaved manchego, & herbed breadcrumbs † 15

Dinner Late Winter 2018

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

*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.