

## 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 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

- MARFA CHERRY TOMATO**, goat cheese spread, arugula, red onion jam, baguette tuille, white balsamic vin'ette † 7.50  
**LEVANT** Butter lettuce, diced tomato & cucumber, avocado, olives, mint & parsley in preserved lemon vinaigrette † 7  
**GRILLED SALMON**, spinach, pancetta, strawberries, shaved fennel, pistachios, balsamic 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 \* † 19<sup>50</sup>  
**BISTRO** Grilled marinated hanger steak with a cabernet demi-glace, potato gorgonzola gratin, balsamic redux & tonight's local vegetable sauté \* † 19<sup>50</sup>  
**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  
**L'AMFETTE** Ground Texas lamb tossed with our fresh house pasta, apple, rosemary, arugula & parmesan reggiano † 16  
**ARISTA** Berkwood Farm pork shoulder braised with rosemary and garlic, with red onion-apricot chutney, butternut polenta, and tonight's local vegetable sauté \* † 16<sup>50</sup>  
**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



Fall 2017

*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.