

Starters

- MUSSELS** from PEI, plied with chardonnay, tomato, garlic, parsley & harissa, with fresh house baguette * † 11
PIRI PIRI Grilled skewers of Texas chicken marinated in hot pepper citrus sauce, with ranch Provençal * † 9
SMOKED FISH PATÉ with crème fraiche, shallots, paprika & chive, 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

- TEXAS HEIRLOOM TOMATO**, shaved parmesan reggiano, basil, arugula, white balsamic vinaigrette † 7.50
LEVANT Butter lettuce, diced tomato & cucumber, avocado, olives, mint & parsley in preserved lemon vinaigrette † 7
GRILLED SALMON, Texas peach, crumbled feta, pancetta lardons, spinach, tahini vin'ette * † 13
LOMBATELLO Grilled hanger steak, romaine & tomato, red onion, avocado, gorgonzola aioli, balsamic redux * † 13

Mains

- BISTRO** Grilled marinated hanger steak with a black pepper-port wine sauce, potato gorgonzola gratin, balsamic redux & tonight's local vegetable sauté * † 19⁵⁰
PROVENÇAL Pan-seared cod in a sauce of tomato, olives niçoises, fennel, orange zest, white wine & a splash of pastis, over saffron risotto and tonight's local veg sauté * † 18⁵⁰
ARISTA Berkwood Farm pork shoulder braised with rosemary and garlic, with red onion-apricot chutney, creamy polenta, and tonight's local vegetable sauté * † 16⁵⁰
CATALAN Seared Texas chicken leg quarter in a sauce of Spanish chorizo, red pepper, paprika, onion & tomato, with fried potatoes & tonight's local vegetable sauté * † 16
PISTO MANCHEGO Fresh local zucchini, yellow squash, eggplant, tomato & sweet peppers simmered with onion, carrot, garlic, white wine & herbs, topped with a fried pasture-raised egg, shaved manchego, & herbed breadcrumbs † 15
L'AMFETTE Ground Texas lamb tossed with our fresh house pasta, apple, rosemary, garlic, arugula & parmesan reggiano * † 16
CHAMPIGNON Crimini & oyster mushrooms, caramelized onion, goat cheese and fresh herbs baked in a flaky pastry crust, with mornay sauce & tonight's vegetable sauté 14
BRISKET RAVIOLI Fresh house pasta stuffed with chardonnay-braised brisket, tossed in a pesto of Texas pecans, parsley, garlic, and parmesan reggiano 15

Dinner



Summer 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.