

## 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
- CEVICHE** Atlantic salmon, jalapeno, red onion, tomato, cilantro, avocado, lime juice, house spiced cracker \* † 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

- SUMMERTIME SALAD** Watermelon, red onion, ricotta salata, walnuts, arugula, Pedro Jimenez sherry 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

- PROVENÇAL** Pan-seared Atlantic cod in a sauce of olives niçoises, tomato, fennel, and orange zest, over saffron risotto and 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>
- BRISKET RAVIOLI** Fresh house pasta stuffed with chardonnay-braised brisket, tossed in a pesto of Texas pecans, parsley, garlic, and parmesan reggiano 14
- 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 parmesan polenta and tonight's local vegetable sauté \* † 16<sup>50</sup>
- PIRI-PIRI** Grilled Texas chicken leg quarter in a spicy sauce of guajillo & arbol peppers, citrus & paprika, over Spanish migas and tonight's local vegetable sauté \* † 16
- 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 Summer 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.