

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 fraiche, paprika, red onion, lemon & dill, served with toasted baguette * † 8.50
CROSTINI of roast pork, black pepper goat cheese and caramelized onion balsamic jam on house 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

- TOP OF TEXAS APPLE**, crumbled blue cheese & pistachios over arugula 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

- TAGINE** Seared Texas leg of lamb with ras al hanout spice rub and almond-currant pan sauce, served over couscous with wilted mustard greens * † 19
PAN-SEARED GULF DRUM in beurre blanc with Lebanese spice, fried onions & toasted pine nuts, over rice pilaf and tonight's local vegetable sauté * † 19
AFELIA Grilled Berkwood Farm pork sirloin in a coriander-red wine reduction, with feta-oregano kačamak and tonight's local vegetable sauté * † 16
BISTRO Grilled marinated hanger steak with Dijon-black pepper-cognac sauce, potato gorgonzola gratin, balsamic redux & tonight's local vegetable sauté * † 19
CATALAN Braised Texas chicken leg quarter in a sauce of red bell pepper, Spanish chorizo, onion, tomato, & paprika, with fried potato cubes * † 16
TURNIP TART Texas turnip, gruyère, shallot & nutmeg, baked in a flaky crust and served with fig agrodolce and today's local vegetable sauté 14
MALTAGLIATI Our fresh housemade pasta tossed in a ragù of beef, pork, and roasted vegetables, with a drizzle of extra virgin olive oil & grated parmesan reggiano † 15
PAPPARDELLE Ribbons of fresh housemade pasta tossed with crimini, shiitake, and oyster mushrooms, thyme, garlic, sherry, and a porcini broth, topped with parmesan reggiano † 14

Dinner



Winter 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: Animal Farm, Antonelli's Cheese, Askari O.H. Imports, Austin Roasting Co., Bluebonnet Hydroponics, Burgundy Boucherie, Dewberry Hills Farm, Farm to Table, Fikes Family Farm, Frank Rhew, G & S Groves, Hillside Farms, Hodges Ranch, J & B Farms, Johnson's Backyard Garden, Josh Ruiz, Martinez Farm, McCall Creek Farms, Noble Wine Imports, Oak Hill Farms, Pedernales Valley Farm, Solstice Farm, Verstuylt Farm, Village Farms, Virtuoso Selections, Vital Farms