

s t a r t e r s

- HUMMUS** Creamy chickpea dip with garlic, lemon juice, olive oil and tahini, with crudité & grilled flatbread † 7  
**SMOKED FISH RILLETES** with crème fraiche, dijon, capers & lemon, served with toasted baguette \* † 8.50  
**ZA'ATAR CHICKEN** Grilled skewers in Middle Eastern herb blend, with hummus swipe & Turkish flatbread \* † 9  
**CROSTINI di HILL COUNTRY** Smokey Denmark jalapeño sausage, parsley-pecan pesto and manchego on baguette 8  
**CHEESE BOARD** A selection from Antonelli's with house pickled vegetables, preserves, nuts & baguette † 12

s a l a d s

- BRAISED TEXAS BEET**, feta, walnut, red onion, arugula, red wine vinaigrette, and beet chips † 7.50  
**LEVANT** Butter lettuce, tomato, cucumber, fresh mint & parsley in a grilled lemon vinaigrette, avocado and olives † 7  
**LOMBATELLO** Grilled hanger steak & romaine, blistered tomato, red onion, avocado, gorgonzola aioli & balsamic redux \* † 11  
**GRILLED SALMON**, spinach, watermelon radish, roasted rainbow carrot, yogurt, dukkah, tahini-honey vin'ette \* † 13

m a i n s

- BISTRO** Grilled marinated hanger steak with a cabernet demi-glace, potato gorgonzola gratin, balsamic redux & today's local vegetable sauté \* † 11  
**MUSSELS** from Prince Edward Island, plied with chardonnay, tomato, garlic, parsley & harissa, served with fresh housemade baguette\* † 10<sup>50</sup>  
**PISTO MANCHEGO** Zucchini, yellow squash, tomato & sweet peppers simmered with onion, carrot, garlic, white wine & herbs, with a poached pasture-raised egg, shaved manchego, & herbed breadcrumbs \* 9  
**PAPPARDELLE** Fresh housemade pasta with Texas lamb merguez sausage in a shakshuka-style pomodoro sauce with shaved red onion and pecorino romano † 10  
**GNOCCHI SAGE** Handmade sweet potato dumplings in sage butter with garlic and white wine, topped with parmesan reggiano & grilled house baguette 8  
**CANNELLONI** Fresh housemade pasta filled with roasted maitake, beech, & oyster mushrooms topped with gruyere, béchamel, pastured egg yolk and porcini crumble with today's local vegetable sauté\* 9

s a n d w i c h e s

- CROQUE MONSIEUR** Ham, gruyere, Dijon & bechamel, toasted & served open-faced on housemade baguette with today's local vegetable sauté 7  
**CROQUE MADAME** Ham, gruyere, Dijon, bechamel & 2 fried pasture-raised local eggs on house baguette with today's local vegetable sauté\* 8  
**GRILLED VEG PANINI** Zucchini, yellow squash, eggplant, roasted pepper-almond-basil pesto, served with hand-cut fries 7  
**MALTA BURGER** Grilled house-ground beef & lamb on fresh-baked grilled bun with bleu cheese, Dijon, caper aioli, tomato, onions and lettuce, served with hand-cut fries \* 9

Lunch



Late Winter 2018

\*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:** 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