

Starters

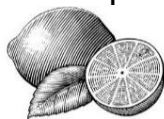
- MUSSELS** from PEI, plied with chardonnay, tomato, garlic, parsley & harissa, with fresh house baguette * † 11
- KÖFTE** Kebabs of house-ground Texas chicken with pistachio & spice, grilled & served with garlic parsley sauce * † 9
- CEVICHE** Atlantic salmon, jalapeno, red onion, tomato, cilantro, 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 * † 19⁵⁰
- BISTRO** Grilled marinated hanger steak with a cabernet demi-glace, potato gorgonzola gratin, balsamic redux & tonight's local vegetable sauté * † 19⁵⁰
- 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 * † 16⁵⁰
- 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 and porcini crumble, served with tonight's local vegetable sauté 14
- LASAGNA** of oyster mushroom, roast cauliflower, gruyere, swiss chard, house lemon ricotta, marinara, béchamel & herbs on fresh house pasta, with arugula & parmesan reggiano 14



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.