

Starters

- MUSSELS** from PEI, plied with chardonnay, tomato, garlic, parsley & harissa, with fresh house baguette * † 11
- PIRI-PIRI** Grilled skewers of hot pepper-marinated chicken breast, with spicy aioli & mint yogurt * † 9
- CEVICHE** Atlantic salmon, jalapeño, 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

- MARFA CHERRY TOMATO**, goat cheese spread, arugula, red onion jam, baguette tulle, white balsamic 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

- DORADO** Pan-seared mahi-mahi with *zhoug* (Israeli herb & spice pesto) and *dukkah* (Egyptian spiced nut blend) over orzo with 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
- CIRCASSIA** Seared Texas chicken leg simmered in a creamy walnut sauce with fig mostarda, porcini and oyster mushroom risotto, and tonight's local vegetable sauté * † 16
- BRISKET RAVIOLI** Fresh house pasta stuffed with chardonnay-braised brisket, tossed in a pesto of Texas pecans, parsley, garlic, and parmesan reggiano 15
- 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 red onion-apricot chutney, butternut polenta, and tonight's local vegetable sauté * † 16⁵⁰
- 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



Fall 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.