

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
CEVICHE Atlantic salmon, jalapeno, red onion, tomato, cilantro, avocado, lime juice, house spiced cracker * † 8.50
PIRI-PIRI Grilled skewers of hot pepper-marinated chicken breast, with spicy aioli & mint yogurt * † 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

- MARFA CHERRY TOMATO**, goat cheese spread, arugula, red onion jam, baguette tulle, white balsamic vin'ette † 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, pancetta, strawberries, shaved fennel, pistachios, balsamic 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* † 10.50
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
L'AMFETTE Our fresh house fettuccine tossed with ground Texas lamb, apple, rosemary, garlic and arugula, topped with parmesan reggiano † 10
GNOCCHI BLEU Handmade potato dumplings in a creamy sauce of gorgonzola, garlic & thyme, 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



Fall 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: 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