

TROVA

WINE + MARKET

SNACKS

MARINATED OLIVES	\$5.
<i>gordal olives, orange zest, chili oil + french chervil</i>	
TRUFFLE FRIES	\$9.
<i>white truffle, parmesan + aioli</i>	
TOAST	\$11.
<i>chicken liver mousse, mustard seed, house pickled red onion, micro greens</i>	

CHEESE

YOUR CHOICE OF CHEESES + ACCOUTREMENTS

Parmigiano Reggiano DOP	\$6.
Four-month Manchego	\$8.
Gruyère AOP Belfaux	\$8.
TruffleHive	\$10.
TeaHive	\$9.
Mimolette Vieille RLM	\$9.
Sofia	\$10.
Smokin Goat	\$8.
Black + Blue	\$9.
Gorgonzola Dolce	\$6.
Shropshire	\$9.
Cottonwood Reserve Cheddar	\$7.
Délice de Bourgogne	\$10.
Old Farmdal	\$9.
L'Amuse Gouda	\$10.
Alp Blossom	\$10.

CHARCUTERIE

YOUR CHOICE OF CHARCUTERIE + ACCOUTREMENTS

Prosciutto di Parma Mitica	\$10.
Speck Aldo	\$10.
Bresaola	\$9.
Duck Prosciutto	\$14.
Coppa Piccante	\$9.
Wagyu Salami di Manzo	\$12.
Elk Salami	\$12.
Gin & Juice Lamb Salami	\$12.
Capocollo	\$8.
Calabrese	\$9.
Heritage Smoked Ham	\$8.
Pork Cheek + Rabbit Terrine	\$12.
Chicken Liver Mousse	\$9.

CHEF'S CHOICE

CHEF TEAM SELECTIONS	\$39.
<i>cheese, charcuterie + accoutrements</i>	
THE RESERVE BOARD	\$59.
<i>top selections of cheese and charcuterie from local purveyors + specialty accoutrements</i>	

SMALL PLATES

AHI TUNA TARTARE*	\$15.
<i>cucumber/asian pear/jalapeño pico, blood-orange yuzu, pickled radish, sesame, cilantro oil, + avocado-wasabi crema</i>	
PIMENTO CHEESE + HERITAGE HAM	\$16.
<i>house pimento cheese, heritage berkshire smoked ham, pickled red onion, mustard, + toasted farm bread</i>	
HUMMUS + CRUDITE	\$14.
<i>seasonal vegetables + pita</i>	
CRAB CAKES	\$15.
<i>lump crabmeat, panko + Trova tartar</i>	

SALADS

Add Chicken Breast (\$4.)

SWEET BLUES	\$14.
<i>bibb lettuce, toasted rye crumbs, marcona almonds, capers, gorgonzola dolce + sweet dijon vinaigrette</i>	
THE WINNER	\$15.
<i>bibb lettuce, feta, avocado, cherry tomatoes, cucumber, pickled red onion, radicchio, croutons + creamy vinaigrette</i>	
CAESAR*	\$13.
<i>bibb lettuce, lavash + parmigiano reggiano</i> ...add spanish white boquerones \$4.	

SANDWICHES

served with house potato chips

substitutue a side salad or french fries (\$3.) or truffle fries (\$5.)

F.A.C.T. CHECK	\$14.
<i>marinated feta, local avocado, cucumber, tomato, greens, pickled carrots aioli + "Hippie Bread"</i>	
THE REUBEN	\$16.
<i>A Bar N Wagyu pastrami, emmentaler cheese, housemade kraut, "chef's special sauce" + jewish rye</i>	
BRISKET SANDWICH	\$18.
<i>72-hr brisket, gruyere, calabrian aioli, house pickled relish, cabbage + radicchio slaw, candied jalapeños, challah hoagie</i>	
GRILLED CHEESE	\$13.
<i>gouda, gruyère, raclette, aged cheddar + farm loaf</i> ...add apple butter \$3. ...add truffle \$4. ...add prosciutto or smoked ham \$5. ...add tomato + balsamic \$3.	

DESSERTS

BLUEBERRY CHEESECAKE	\$12.
<i>spiced vanilla crust, white chocolate honey ganache, candied orange + vanilla meringues</i>	
CHOCOLATE TART	\$12.
<i>vanilla sablé, raspberry cremeux, candied pistachios + fresh raspberries</i>	

*Consuming raw or uncooked foods may increase your risk of foodborne illness.

WINE by the GLASS

SPARKLING

	gl./btl.
Avinyó <i>cava brut reserva</i> 2017 - Penedès, ESP	\$12./\$47.
Bouvet-Ladubay 'Excellence' <i>crémant brut rosé</i> NV - Loire Valley, FRA	\$11./\$43.
P. Paillard 'Les Parcelles' <i>extra-brut, grand cru</i> NV - Bouzy, Champagne, FRA	\$24./\$95.
Tintero <i>moscato d'asti</i> 2019 - Piedmont, ITA	\$9./\$35.
F. Carafoli 'L'Onesta' <i>lambrusco di sorbara</i> NV - Emilia-Romagna, ITA	\$9./\$35.

WHITE

Walnut Block <i>sauvignon blanc</i> 2019 - Marlborough, NZ	\$9./\$35.
Rainer Wess <i>riesling trocken</i> 2017 - Wachau, AUT	\$8./\$31.
Huber 'Terrassen' <i>grüner veltliner</i> 2019 - Traisental, AUT	\$12./\$47.
André Dezat <i>sauvignon blanc</i> 2019 - Sancerre, FRA	\$14./\$55.
Henri Perrusset <i>chardonnay</i> 2018 - Mâcon-Villages, FRA	\$15./\$59.
Rubia <i>chardonnay</i> 2017 - Russian River Valley, CA	\$16./\$62.

ROSÉ

Rose Gold <i>cinsault + grenache</i> 2019 - Provence, FRA	\$10./\$39.
Tormaresca 'Calafuria' <i>negroamaro</i> 2019 - Salento, ITA	\$9./\$35.

RED

Grosjean <i>gamay</i> 2019 - Vallée d'Aoste, ITA	\$14./\$55.
Frédéric Magnien <i>pinot noir</i> 2017 - Burgundy, FRA	\$16./\$62.
Valrav'n <i>pinot noir</i> 2018 - Sonoma Coast, CA	\$14./\$55.
Terre Rouge 'Tête-à-Tête' <i>grenache + syrah</i> 2014 - Sierra Foothills, CA	\$13./\$51.
Ch. la Pirouette <i>cabernet sauvignon + merlot</i> 2016 - Médoc, Bordeaux, FRA	\$15./\$59.
Legit <i>cabernet sauvignon</i> 2013 - Tuscany, ITA	\$20./\$79.
Turnbull <i>cabernet sauvignon</i> 2018 - Napa Valley, CA	\$22./\$85.
Vall Llach 'Embriux' <i>garnacha + merlot blend</i> 2017 - Priorat, ESP	\$15./\$59.

BEER + CIDER

Saint Arnold 'Fancy Lawnmower' <i>Kölsch - Houston, TX (12oz bottle)</i>	\$5.
Deep Ellum Brewing 'Dallas Blonde' <i>Blonde Ale - Dallas, TX (12oz can)</i>	\$5.
Karbach 'Blood Orange' <i>Radler - Houston, TX (12oz can)</i>	\$6.
Community Brewing 'Citra Slice' <i>IPA - Dallas, TX (12oz can)</i>	\$5.
Real Ale 'Devil's Backbone' <i>Belgian-style Tripel - Blanco, TX (12oz bottle)</i>	\$5.
Duchesse du Bourgogne <i>Sour Flemish Red - Vichte, BEL (11.2 oz bottle)</i>	\$9.
Founder's Brewing Co. <i>Porter - Grand Rapids, MI (12oz bottle)</i>	\$5.
Left Hand 'Nitro' <i>Milk Stout - Longmont, CO (12oz bottle)</i>	\$7.
Sidro Del Bosco <i>Hard Apple Cider - Treviso, ITA (12oz bottle)</i>	\$7.
Bishop Cider Co. 'Texas Tea' <i>Hard Cider - Dallas, TX (12oz can)</i>	\$6.
Frukstereo 'Cider Revolution' <i>Apple + Pear Hard Cider - SWE (750ml bottle)</i>	\$29.

FORTIFIED + DESSERT WINE

Château Levant 2016 - Sauternes, FRA	\$8.
Oremus '3 Puttonyos' 2013 - Tokaji Aszu, HUN	\$13.
Alvear 'Solera 1927' <i>Pedro Ximénez - Montilla-Moriles, ESP</i>	\$11.
Quinta Dos Pesos '1988' <i>Carcavelos, POR</i>	\$9.
Emilio Hidalgo 'la Panesa Especial' <i>Fino - Xerez, ESP</i>	\$10.
Domingo Perez Marin 'La Guita' <i>Manzanilla - Sanlúcar de Barrameda, ESP</i>	\$5.
Lustau 'Manuel Cuevas Jurado' Pasada <i>Manzanilla - Sanlúcar d Barrameda, ESP</i>	\$7.
Valdespino 'Viejo C.P.' <i>Palo Cortado - Xerez, ESP</i>	\$8.
Henriques + Henriques '10 Year' <i>Boal - Madeira, ESP</i>	\$8.

NON-ALCOHOLIC

Iced Tea	\$2.
Fresh Brewed Hot Tea <i>Cultured Cup Seasonal Selections</i>	\$5.
Intelligentsia Coffee with Housemade Biscotti	\$3.
Topo Chico	\$3.
Mexican Coke	\$3.