

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 + red veined sorrel</i>	

CHEESE

YOUR CHOICE OF CHEESES + ACCOUTREMENTS

Parmigiano Reggiano DOP	\$6.
Four-month Manchego	\$8.
Gruyère AOP Belfaux	\$8.
Truffle Hive	\$10.
Mimolette Vieille RLM	\$8.
Julianna	\$9.
Sofia	\$10.
Smokin Goat	\$7.
Gorgonzola Dolce	\$7.
Kentucky Smoked Blue	\$9.
Cottonwood Reserve Cheddar	\$6.
Délice de Bourgogne	\$10.
Challerhocker	\$8.
L'Amuse Gouda	\$9.
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.
Foie Gras Terrine	\$14.
Pork Cheek + Rabbit Terrine	\$12.
Chicken Liver Mousse	\$9.

SOPHIE'S CHOICE

CHEF SOPHIE'S SELECTIONS	\$48.
<i>cheese, charcuterie + accoutrements</i>	

SMALL PLATES

TEXAS WAGYU BEEF TARTARE 2.0*	\$14.
<i>aioli, horseradish, rye breadcrumbs, mimolette, cured egg yolk + toasted farm bread</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>	
ARANCINI	\$12.
<i>panko-fried risotto, mozzarella, + house tomato sauce</i>	

SALADS

Add Chicken Breast (\$6.)

SWEET BLUES	\$14.
<i>bibb and greens, toasted rye crumbs, marcona almonds, capers, gorgonzola dolce + sweet dijon vinaigrette</i>	
CHOP CHOP	\$15.
<i>greens, calabrese, capers, olives, calabrian chile, red onion, smokin' goat, cucumber + red wine vinaigrette</i>	
CAESAR*	\$13.
<i>local greens, lavash + parmigiano reggiano</i> ...add spanish white boquerones \$4.	

SANDWICHES

served with house potato chips
substitutue a side salad or french fries (\$3.)

F.A.C.T. CHECK	\$14.
<i>marinated feta, local avocado, cucumber, tomato, greens, aioli + "Hippie Bread"</i>	
THE REUBEN	\$16.
<i>A Bar N Wagyu pastrami, emmentaler cheese, housemade kraut, "sophie's special sauce" + jewish rye</i>	
THE GAMBINO	\$16.
<i>capocollo, calabrese, coppa, prosciutto, mozzarella, provolone, pepperoncini, calabrian chile + challah hoagie</i>	
GRILLED CHEESE	\$13.
<i>gouda, gruyère, raclette, aged cheddar + farm loaf</i> ...add apple butter \$3. ...add truffle \$4. ...add prosciutto \$6. ...add tomato + balsamic \$6.	

DESSERTS

MARBLLED CHEESECAKE	\$12.
<i>double chocolate crust, dark chocolate balsamic swirl, salted caramel sauce + chocolate tuile</i>	
PUMPKIN TRES LECHES	\$12.
<i>vanilla sponge cake, spiced pumpkin cream, white chocolate foam + ginger snap crumble</i>	

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

WINE by the GLASS

SPARKLING

	gl./btl.
Avinyó cava brut reserva 2017 - Penedès, ESP	\$12./\$47.
Garten + Meyer crémant brut rosé NV - Loire Valley, FRA	\$12./\$47.
P. Paillard 'Les Parcelles' extra-brut, grand cru NV - Bouzy, Champagne, FRA	\$24./\$95.
Tintero Moscato d'Asti 2019 - Piedmont, ITA	\$9./\$35.
F. Carafoli 'L'Onesta' lambrusco di sorbara NV - Emilia-Romagna, ITA	\$9./\$35.

WHITE

McPherson Cellars piquepoul blanc 2017 - High Plains, TX	\$8./\$31.
Walnut Block sauvignon blanc 2019 - Marlborough, NZ	\$9./\$35.
Pewsey Vale dry riesling 2019 - Eden Valley, AUS	\$11./\$43.
Huber 'Terrassen' grüner veltliner 2019 - Traisental, AUT	\$12./\$47.
André Dezat sauvignon blanc 2019 - Sancerre, FRA	\$14./\$55.
Henri Perrusset chardonnay 2018 - Mâcon-Villages, FRA	\$15./\$59.
Antica 'Mountain Select' chardonnay 2018 - Napa Valley, CA	\$17./\$65.

ROSÉ

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

RED

Frédéric Magnien pinot noir 2017 - Burgundy, FRA	\$16./\$62.
Valrav'n pinot noir 2018 - Sonoma Coast, CA	\$14./\$55.
Julien Pilon 'de l'Autre Rive' syrah 2017 - Collines Rhodaniennes, FRA	\$12./\$47.
Powell + Sons 'Riverside' grenache + shiraz 2017 - Barossa Valley, AUS	\$13./\$51.
Ch. la Pirouette cabernet sauvignon + merlot 2016 - Médoc, Bordeaux, FRA	\$15./\$59.
Elio Altare nebbiolo 2018 - Langhe, ITA	\$16./\$62.
Turnbull cabernet sauvignon 2018 - Napa Valley, CA	\$22./\$85.
Vall Llach 'Embriux' garnacha + merlot blend 2017 - Priorat, ESP	\$15./\$59.

BEER + CIDER

Saint Arnold 'Fancy Lawnmower' Kölsch - Houston, TX (12oz bottle)	\$5.
Deep Ellum Brewing 'Dallas Blonde' Blonde Ale - Dallas, TX (12oz can)	\$5.
Karbach 'Blood Orange' Radler - Houston, TX (12oz can)	\$6.
Community Brewing 'Citra Slice' IPA - Dallas, TX (12oz can)	\$5.
Duchesse du Bourgogne Sour Flemish Red - Vichte, BEL (11.2 oz bottle)	\$9.
Founder's Brewing Co. Porter - Grand Rapids, MI (12oz bottle)	\$5.
Left Hand 'Nitro' Milk Stout - Longmont, CO (12oz bottle)	\$7.
Sidro Del Bosco Hard Apple Cider - Treviso, ITA (12oz bottle)	\$7.
Bishop Cider Co. 'Texas Tea' Hard Cider - Dallas, TX (12oz can)	\$6.

FORTIFIED + DESSERT WINE

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

NON-ALCOHOLIC

Iced Tea	\$2.
Fresh Brewed Hot Tea Cultured Cup Seasonal Selections	\$5.
Intelligentsia Coffee	\$3.
Topo Chico	\$3.
Mexican Coke	\$3.