

TROVA

WINE + MARKET

SNACKS

POPCORN DU JOUR	\$5.
MARINATED OLIVES <i>gordal olives, orange zest, chili oil + french chervil</i>	\$5.
TRUFFLE FRIES <i>white truffle, parmesan + aioli</i>	\$9.
TOAST <i>bacon jam, apple butter, lardo mimolette, cottonwood + farm bread</i>	\$13.
CEVICHE* <i>shrimp, scallops + avocado crema</i>	\$17.

CHEESE

YOUR CHOICE OF CHEESES + ACCOUTREMENTS

<i>Parmigiano Reggiano DOP</i>	\$6.
<i>Four-month Manchego</i>	\$8.
<i>Gruyère AOP Belfaux</i>	\$8.
<i>Truffle Hive</i>	\$10.
<i>Mimolette Vieille RLM</i>	\$8.
<i>Julianna</i>	\$9.
<i>Sofia</i>	\$10.
<i>Smokin Goat</i>	\$7.
<i>Asher Blue</i>	\$6.
<i>Kentucky Smoked Blue</i>	\$9.
<i>Cottonwood Reserve Cheddar</i>	\$6.
<i>Delice de Bourgogne</i>	\$10.
<i>Challerhocker</i>	\$8.
<i>OG Kristal</i>	\$9.
<i>Alp Blossom</i>	\$10.

CHARCUTERIE

YOUR CHOICE OF CHARCUTERIE + ACCOUTREMENTS

<i>Prosciutto di Parma Mitica</i>	\$10.
<i>Speck Aldo</i>	\$10.
<i>Duck Prosciutto</i>	\$14.
<i>Coppa Piccante</i>	\$9.
<i>Wagyu Salami di Manzo</i>	\$12.
<i>Elk Salami</i>	\$12.
<i>Gin & Juice Lamb Salami</i>	\$12.
<i>Calabrese</i>	\$9.
<i>Lady Edison Country Ham</i>	\$9.
<i>Foie Gras Terrine</i>	\$14.
<i>Pork Cheek + Rabbit Terrine</i>	\$12.
<i>Chicken Liver Mousse</i>	\$9.
<i>Nduja</i>	\$8.

SOPHIE'S CHOICE

CHEF SOPHIE'S SELECTIONS	\$48.
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cheese, charcuterie + accoutrements

SMALL PLATES

TEXAS WAGYU BEEF TARTARE* <i>capers, shallots, cornichons, sherry vinaigrette, quail egg + aioli</i>	\$14.
PIMENTO CHEESE + HERITAGE HAM <i>house pimento cheese, heritage berkshire smoked ham, pickled red onion, mustard, + toasted farm bread</i>	\$16.
PICKLED PLUMS + PROSCIUTTO <i>burrata, pickled plum relish, cranberries, calabrian chile + fennel</i>	\$15.
HUMMUS + CRUDITE <i>seasonal vegetables + pita</i>	\$14.
CRAB CAKES <i>lump crabmeat, panko + Trova Tartar</i>	\$20.

SALADS

Add JiDori Chickn Breast (\$6.)

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

SANDWICHES

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

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

DESSERTS

PLUM TART <i>vanilla shortbread tart, housemade plum jam, + spiced almond frangipane</i>	\$12.
CHOCOLATE-ESPRESSO PANNA COTTA <i>brown sugar milk foam, salted caramel sauce + double-chocolate biscotti</i>	\$10.

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

WINE by the GLASS

SPARKLING

	gl./btl.
Gelida cava brut, gran reserva 2014 - Penedes, ESP	\$13./\$51.
Lucien Albrecht crémant brut rosé NV - Alsace, FRA	\$12./\$47.
Camille Savès 'Carte Blanche' brut 1er cru NV - à Bouzy, Champagne, FRA	\$24./\$95.

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.
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.
Grandis'ciutta malvasia 2018 - Collio, ITA	\$9./\$35.
CVNE 'Monopole Clássico' viura 2014 - Rioja, ESP	\$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.
Valravn pinot noir 2018 - Sonoma Coast, CA	\$14./\$55.
Francois Villard 'l'Appel des Sereines' syrah 2016 - Rhone Valley, 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.
Michele Chiarlo 'Cipressi' barbera 2017 - Nizza, ITA	\$14./\$55.
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.