

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
SMOKED FISH PATÉ with crème fraiche, shallot, paprika and chive, served with toasted baguette * † 8.50
LAMB BROCHETTES Grilled skewers of ground Texas Lamb wrapped in pancetta, with a creamy mustard * † 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

- AUTUMN APPLE SALAD**, Dinosaur kale, gala apple, walnuts, shaved shallots, & crumbled goat cheese in a honey apple cider vinaigrette † 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, Gala apple, crumbled feta, pancetta lardons, spinach, tahini vin'ette * † 13

m a i n s

- BISTRO** Grilled marinated hanger steak with a black pepper-port wine sauce, 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* † 10⁵⁰
PISTO MANCHEGO Zucchini, yellow squash, tomato & sweet peppers simmered with onion, carrot, garlic, white wine & herbs, with a fried pasture-raised egg, shaved manchego, & herbed breadcrumbs * 9
MALTAGLIATI Our fresh housemade pasta tossed in a ragù of pork and roasted vegetables, finished with a drizzle of extra virgin olive oil and grated parmesan Reggiano † 14
GNOCCHI BLEU Handmade potato dumplings in a creamy sauce of gorgonzola, garlic & thyme 8
CHAMPIGNON Crimini & oyster mushrooms, caramelized onion, goat cheese and fresh herbs baked in a flaky pastry crust, with mornay sauce & tonight's 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



Winter 2018

*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