



# MUTINY

WINE ROOM

## MENU

A TEXAS TWIST ON WINE-COUNTRY

### FORESTAYS

Hush Puppies crème fraiche, Kaluga black caviar, chives	14	Blistered Shishito Peppers Shabazi & lemon aioli	9
House-Baked Bread Basket Chef's house-made selection, locally milled grain, EVOO, house-made orange cranberry jam	7	Cured Ham & Local Cheddar Croquette Spanish pimentón aioli	9
Heirloom Popcorn schmaltz, Swarnadwipa curry	5	Charcuterie & Cheese Selections (2) roasted almonds, olives, seasonal jam & fruit, house-baked bread	18
Phyllo topped Baked Harbison Cheese Wheel 20 phyllo dough, pear & riesling compote, buckwheat bread			

### RATIONS

Harvest Salad w/ Herbed Vinaigrette local hydroponic lettuces & chicories, grapes, apples, micro greens, house-made croutons	11
Cream of Parsnip Soup honey poached cranberries	10
Gulf Snapper Ceviche sweet potato chips	18
White Pheasant Raviolo Delicata squash purée, Pure Luck chevre, wilted swiss chard, toasted pecans, sage	18

### BOARDS

Ranch Board Seared bison, smoked pheasant sausage & braised pork belly, pickled quail eggs, lemon goat cheese mousse, oil-cured Calabrian peppers, olives, onion/mustard jam, house-made sourdough flat bread & baguette, cabernet beef jus	43
Coastline Board house-cold smoked Wester Ross Scottish salmon, shrimp escabeche, olive oil-poached Spanish boquerones, smoked trout dip and caviar, lemon-chive focaccia, pickled vegetables, olives, roasted asparagus	32
Vegan Harvest Board mushroom ceviche, olive and sundried tomato tapenade, pickled vegetable and micro-herb lettuce wraps, chickpea hummus, golden peppadew peppers stuffed with Indian spiced potatoes, micro-arugula & chickpea crepe, sourdough buckwheat bread, olives, roasted bell pepper jam	21

### MAINSTAYS

Grilled Spanish Octopus Valenciano Tartana bomba rice, La Mancha saffron, socarrat chips, garrofón beans, roasted salsify, guindilla vinaigrette	21	Curried Grilled Yellow Edge Grouper Israeli couscous in sweet curry sauce, seared bok choy	28
Carolina Gold Rice "Cacio E Pepe" 63° egg, crispy garlic topping, pecorino cheese	18	Buttermilk Fried Texas Quail sweet onion cheddar fondue, herb salad	19
Gemelli Pasta * Romanesco, butternut squash, Perigord black truffles, 24 month aged Parmigiano, fresh pomegranate seeds	19	Steamed PEI Mussels La Mancha saffron-Pernod emulsion, house focaccia, charred lemon	18
Falcon Lake Farms Beef Tenderloin 6oz filet, carrot purée, hasselback roasted sunchokes, pomegranate molasses bordelaise, upland watercress	36	South Texas Nilgai Antelope 7oz bone-in chop, pan roasted seasonal mushrooms, spiced port raspberry glaze	38
Seasonal Roasted Squash roasted pepitas, pomegranate molasses, castelrosso fonduta espuma		18	

### DESSERT

Chamomile & honey crème brûlé	9
Santiago almond cake, blueberries, candied lemon, chantilly	9
Horchata flan, mini churros, dulce de leche	9
Chiraboga blue cheese, honey comb, honey crisp apple	10
Belgian chocolate gluhwein cake, crème fraiche, candied orange peel	10

Please advise your server of any allergies or food related issues

20% Gratuity added to parties of 6 or more

\* Can be made GF and Vegan