



MUTINY
WINE ROOM

MENU

A TEXAS TWIST ON WINE-COUNTRY SENSIBILITIES

FORESTAYS

Hush Puppies crème fraiche, Kaluga black caviar, chives	14	Blistered Shishito Peppers Shabazi spice	9
House-Baked Bread Basket focaccia, whole wheat jalapeno/TX pecan boule, honey oat roll, accompanied with EVOO and marmalade	5	Cured Ham & Local Cheddar Croquette Spanish pimentón aioli	9
		Heirloom Popcorn schmaltz, Swarnadwipa curry	5

RATIONS

Harvest Salad w/ Herbed Vinaigrette	11
local hydroponic lettuces, garden vegetables, micro greens, sourdough-rye croutons	
Gulf Snapper Ceviche	18
purple sweet potato chips	
Charcuterie & Cheese Selections (2)	18
accompanied with house-roasted nuts, assorted olives, marmalade, house bread <i>*Chef's selections</i>	

BOARDS

Ranch Board	43
rosemary/garlic pan-roasted bison ribeye cutlet, braised pork belly, smoked brisket, pickled quail eggs, goat cheese/herb mousse dip, oil cured Calabrian chiles, olives, onion/mustard jam, house-made jalapeno/pecan whole wheat bread, house-made baguette, olives, cabernet beef jus	
Coastline Board	32
house-smoked Scottish salmon, shrimp escabeche, olive oil poached Spanish boquerones, smoked trout dip and caviar, lemon-chive focaccia, pickled vegetables, olives, roasted asparagus	
Vegan Harvest Board	21
mushroom ceviche, olive and sundried tomato tapenade, pickled vegetable and micro-herb mini lettuce wraps, chickpea hummus, golden peppadew peppers stuffed with Indian spiced braised potatoes, pea shoot & chickpea crepe, house-made sourdough, buckwheat baguette, olives, roasted bell pepper marmalade	

MAINSTAYS

Jerk Spanish Octopus a la Plancha sweet potato and plantain tostones, whipped coconut aioli	21	Snapper en Papillote lemongrass, mint, galangal, lime leaves, asparagus, bell peppers, coconut-lime jus	28
Carolina Gold Rice "Cacio E Pepe" 63° egg, crispy garlic topping	18	Buttermilk-Fried Texas Quail sweet onion fondue, herb salad	19
Rigatoni king trumpet mushrooms, artichokes, Pure Luck goat cheese, blossoms, spring onion butter	19	Steamed PEI mussels La Mancha saffron-Pernod emulsion, house focaccia, charred lemon	18

DESSERT

Chamomile & Honey Crème Brulé	9
Santiago Almond Cake, blueberries, candied lemon, chantilly	9
Horchata Flan, mini churros, dulce de leche	9

Please advise your server of any allergies or food related issues