



MENU

MUTINY CLASSICS

Hush Puppies crème fraiche, Kaluga black caviar, chives	14	Grilled Spanish Octopus Valenciano* Tartana bomba rice, La Mancha saffron, socarrat chips, garrofón beans, sugar snap peas, guindilla vinaigrette	21
House-Baked Bread Basket Chef's house-made selection, blue cheese butter, locally milled grain, EV00, house-made strawberry jalapeno basil jam	8	Carolina Gold Rice "Cacio E Pepe" 63° C egg, crispy garlic topping, pecorino cheese, Sarawak peppercorn *add black truffles+\$15	19
Heirloom Popcorn schmaltz, Swarnadwipa curry powder	5	Buttermilk Fried Texas Quail sweet onion cheddar fondue, herb salad	19
Phyllo Wrapped Harbison Cheese Wheel phyllo dough, grilled peach & riesling compote, buckwheat roll	24	Falcon Lake Farms Beef Tenderloin* 6oz. filet, carrot purée, hasselback roasted sunchokes, Oloroso sherry bordelaise, hearts of fire sorrel salad	36
Blistered Shishito Peppers Shabazi & charred Meyer lemon aioli	9	Steamed PEI Mussels* La Mancha saffron-Pernod emulsion, house focaccia, charred lemon	18
Cured Ham & Local Cheddar Croquette Spanish pimentón aioli	9	Harvest Salad with Herbed Vinaigrette local hydroponic lettuces & micro greens, grapes, avocado, berries, sunflower kernels, pepitas, house-made croutons	11
Charcuterie & Cheese (2) Selections roasted almonds, olives, strawberry blueberry jam, fruit, house-baked bread +\$7 additional selections	19	Maryland Crab Cake Fresh gulf jumbo lump crab meat, roasted red pepper coulis, corn basil purée elote	28
Gulf Snapper Ceviche* sweet potato chips	19		

BOARDS

Ranch Board* seared bison ribeye steak, smoked venison 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			45
Coastline Board* In-house cold smoked Scottish salmon, seared head-on gulf shrimp in a Thai curry coconut lemongrass broth, olive oil-poached Spanish boquerones, smoked red snapper dip with smoked trout caviar, lemon chive focaccia, house pickled vegetables, olives, roasted asparagus			36
Vegan Harvest Board mushroom 'ceviche', olive & sundried tomato tapenade, pickled vegetable & micro herb lettuce wraps, fresh chickpea hummus with cilantro, golden peppadew peppers stuffed with Indian spiced potatoes, pea shoot & chickpea crepe, sourdough buckwheat bread, rye seeded flatbread, olives, roasted bell pepper jam			24

SPRING OFFERINGS

Gold Tomato Gazpacho Gold cherry tomatoes, 1836 TX olive oil, Chambers muscadelle wine, pan con tomate bruschetta	8	Teres & Lobster* Falcon Lake teres major beef steak, butter poached Maine lobster, potato gnocchi, fava bean velouté, morel mushrooms	55
Mutiny Grilled Baby Gem & Scallops Caesar* seared U-10 scallops, preserved lemon dressing, anchovy & garlic rubbed croutons, pickled quail egg	23	Spring Lamb Mini Porterhouse golden vadouvan rub, warm minted salad of fresh chickpeas, Chilean corn & basil puree	25
House Made Pappardelle Pasta asparagus, spring onion, shallots, roasted baby carrots, gold tomatoes, micro herbs, sugar snap peas, 24 month parmigiano *Can be made vegan	19	Golden Farms Smoked TX Quail Raviolo roasted corn & poblano succotash, queso fresco, mole verde	18

Add Black Truffle slices to any dish 15

DESSERT

Chamomile & honey crème brûlé	10	Chiraboga blue cheese, honey comb, California cherries	10
Santiago almond cake, blueberries, candied lemon, chantilly	10	Lemon cake, charred Meyer lemon frosting, pisco sour espuma, brulée strawberry	10
Horchata flan, mini churros, dulce de leche	10		