



# 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 Chef's house-made selection, locally milled grain, 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 *\*Chef's selections*

### BOARDS

Ranch Board 43  
rosemary/garlic pan-roasted elk leg loin, braised pork belly, house-smoked wild boar sausage, 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, cabernet beef jus

Coastline Board 32  
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

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
Chiraboga blue cheese, honey comb, honey crisp apple	10

Please advise your server of any allergies or food related issues