



MUTINY

WINE ROOM

MENU

A TEXAS TWIST ON WINE-COUNTRY SENSIBILITIES

QUICK BITES

Heirloom Popcorn schmaltz, Swarnadwipa curry	3	Hush Puppies crème fraîche, Kaluga black caviar, chives	14
CLM Mini Texas Toast split butter, micro leeks	7	Blistered Shishito Peppers Shabazi spice	9
Cured Ham & Local Cheddar Croquette Spanish pimentón aioli	9	Gulf Snapper Ceviche purple sweet potato chips	17
House-Baked Bread Basket focaccia, whole wheat jalapeno/TX pecan loaf, mini corn muffins, accompanied with EVOO and marmalade	5	Charcuterie & Cheese Selections (2) accompanied with house roasted nuts, assorted olives, marmalade, house-baked bread <i>Chef's selections</i>	15

RATIONS

Spring pea soup ricotta gnudi, parmesan tuile	12	Steamed PEI mussels saffron-Pernod emulsion, house focaccia	14
Jerk Spanish Octopus a la Plancha sweet potato and plantain tostones, whipped coconut aioli	19	Fattoush Salad red and green lettuces, watermelon radish, oil cured olives, Persian cucumber, pita chips, sumac-buttermilk dressing	15
Carolina Gold Rice "Cacio E Pepe" 63° egg, crispy garlic topping	17	Buttermilk-Fried Texas Quail sweet onion fondue, herb salad	16
Vietnamese brushed Gulf Prawns pineapple-charred shishito vinaigrette	17	Lamb Loin Tikka Masala chickpea crepe, roasted eggplant, cilantro and radish	20
Rigatoni King trumpet mushrooms, artichokes, Pure Luck goat cheese, blossoms, green garlic butter	19	Rosewood Ranch Wagyu NY Strip Tartine red onion mustard, pistachio pico de gallo, watercress	21

DESSERT

Belgian Chocolate Truffle Tart. cardamom foam, raspberries	10
Chamomile & Honey Crème Brûlé (Limited)	9
Santiago Almond Cake, blueberries, candied lemon, chantilly foam	9
Horchata Flan	9

Please advise your server of any allergies or other food related issues.