



MUTINY
WINE ROOM

MENU

MUTINY CLASSICS

Hush Puppies House crème fraîche , Kaluga black caviar, chives	18	Grilled Spanish Octopus* Bomba rice, saffron, house socarrat chips, pimentón oil, garrofón beans, sugar snap peas, guindilla pepper vinaigrette	23
House-Baked Bread Basket Chef's house-made sourdough selection, house cultured butter, locally milled grain, EVOO, sweet jalapeño-lime pepper jam	12	Wood-Roasted "Golden Farms" Texas Quail Mexican Elote corn & black bean salad, queso fresco, honey-chile glaze	24
Pebre Spiked Patagonian Grilled Shrimp Char-grilled tomato vinaigrette	19	Harvest Salad with Herbed Vinaigrette Local hydroponic lettuces & micro greens, mango, strawberries, avocado, sunflower kernels, pepitas, croutons, blueberry vinaigrette	14
Blistered Shishito Peppers Shabazi seasoning & charred Meyer lemon aioli	12	Steamed Mussels* Saffron-Pernod cream emulsion, house-made focaccia, charred lemon	21
Fried Goat Cheese Gnocchi (4 each) Blistered Campari tomato jam, basil-lemon pesto	13	Crab Roll Fresh curry leaves, cucumber gazpacho, avocado, herb salad	21
Charcuterie & Cheese (2) Selections Roasted almonds, marinated Mediterranean olives, berry-lemon jam fresh fruit, house-baked bread +\$7 additional selections	23	Carolina Gold Rice "Cacio e Pepe" Sous vide egg, Pecorino Romano, garlic chips, toasted black pepper	21
Gulf Snapper Ceviche* Smoked Merkén "Leche de Tigre" marinade, sweet potato chips	21		

ADDITIONS

House Smoked Trout*	10
Pan-Seared Gulf Shrimp (3)	19
Pan-Seared Bison Ribeye*	24
Black Truffles	18
Grilled Octopus	16

BOARDS

Ranch Board* Seared bison ribeye with candied rosemary, Broken Arrow Ranch venison sausage, stuffed roasted chicken thigh roulade, pickled quail eggs, lemon goat cheese mousse, oil-cured Calabrian peppers, olives, caramelized onion & Dijon mustard jam, house-made spiced sourdough flat bread & baguette, cabernet beef jus	48
Coastline Board* In-house smoked Scottish Chalk Stream trout, seared head-on Gulf shrimp in a Thai green curry broth, crab and avocado salad, smoked red snapper dip with trout caviar, lemon chive focaccia, house-pickled vegetables, olives, seasonal roasted vegetables	43
Vegan Harvest Board Mushroom 'ceviche', olive & sundried tomato tapenade, zucchini squash fajitas, fresh chickpea hummus, Mutabal eggplant dip, jalapeño-pecan wheat roll, rye seeded flatbread, olives, pickled vegetable & rice lettuce wraps, roasted balsamic bell pepper jam	36

SEASONAL OFFERINGS

Spring Hand Cut Pappardelle Morel mushrooms, roasted spring onion butter, sweet peas, baby carrots, whipped mascarpone, fried shallots	27	Wok-Seared Duck Pan-roasted Rohan duck breast, wok-seared Chinese-style vegetables: sugar snap peas, shiitake mushrooms, carrots, bok choy, orange-Hoisin glaze, spicy sesame crunch crisps	34
Roasted Australian Rack of Lamb Herb cheese stuffed house tortellini, pan jus, basil, white asparagus two ways	38	Fire-Roasted Tasmanian Beef Tenderloin Shoestring fried Kennebec potatoes, roasted garlic & miso aioli, broccolini gratin, cabernet reduction	45
Oven-Roasted Whole Stuffed Greek Branzino Grilled spring vegetables: fava beans, bell pepper, yellow squash, green asparagus, tabouleh salad, pea shoot vinaigrette	36	Vegetable Carpaccio & Flame-Kissed Kampachi House dry-aged young yellowtail tuna, red bell radish, sumac cured shallots, shaved fennel, sunchokes, pickled garlic, yellow tomatoes, fennel frond cream vinaigrette, fennel pollen	25

DESSERT

Chamomile & Local Honey Crème Brulée	12	Meyer Lemon Cake Pisco sour espuma, brulé strawberries	12
"Pure Luck" TX Goat Cheese Tart Lemon syrup, summer berries, micro basil	12	House Beignets Ricotta whey caramel, sweet-smoked house ricotta, mixed berries	12
Valrhona Manjari Chocolate & Red Wine Custard Candied hazelnuts, vanilla bean cream, shaved chocolate	12		