Start With Meat & Cheese

Pick 2 - $12 **Pick 3 - $16**

Cabot Cheddar
Hard Cow Milk
Crumbly, Nutty
Jasper Hill Farm - VT
~
Soppressatta
Salami

Granbury Gold
Semi-Soft Cow Milk
House Smoked
Eagle Mountain - TX
~
Loukaniko
Sausage

Bayley Blue
Soft Raw Cow Milk
Nutty & Creamy
Jasper Hill Farm - VT
~
Hot Coppa
Cured Pork

Chevre
Soft Goat Milk
Earthy, Tangy, Tart
Pure Luck Dairy - TX
~
Pepperoni
Sausage

Bucheron
Soft Goat Milk
Bloomy & Creamy
Loire Valley - FR
~
Prosciutto
Cured Pork

From The Garden

Side Salad 6
Choice of Caesar Salad or House Mixed Greens Salad with Lemon Tarragon Vinaigrette

Spring Strawberry Greens Salad 12
Crisp Greens, Strawberries, Candied Walnuts, Strawberry Vinaigrette
Add Bayley Hazen Blue Cheese 3
Suggested Pairing Flat Creek Estate Pinot Grigio

Caesar Salad 10
Homemade Croutons, Parmesan Reggiano, Extra Virgin Olive Oil, Lemon, Garlic, Anchovy
Suggested Pairing Flat Creek Estate Cuvee Blanc

Caprese Salad 12
Balsamic Reduction, Pistachio Pesto, Fresh Mozzarella & Tomatoes
Suggested Pairing Flat Creek Estate Pinot Grigio

3-Course Wine Paired Menu

$60/Person
Includes Chef Suggested Wine Pairings

Roasted Cauliflower Bisque $12
Blue Cheese Crumbles & Smoked Paprika Oil
Suggested Pairing The Stache

Grilled Pork Chop $29
Tart Cherry Sauce & Smoked Cheddar Grits
Suggested Pairing Flat Creek Estate Zinfandel

Moscato Cake $9
White Chocolate Mousse & Strawberry Compote
Suggested Pairing Flat Creek Cellars Sparkling Raspberry

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Substitute an 8oz Petite Filet for +10

See our Facebook page for Current Offerings

The Bistro
at Flat Creek Estate
~Fine Food in the Texas Hill Country~

Our Philosophy
"Wine makes a symphony of a good meal." - Fernande Garvin
'The Art of French Cooking'

Experience the "symphony" of food and wine through our seasonal and locally sourced menu!
~

Build Your Food Experience

Choose from our salad, appetizer, entrée and dessert options.

Add a Flight

Order a flight of the Chef Suggested Wine Pairing for just $12!

Starters

Wood-Fired Flatbread 7

Focaccia Bread 4

Roasted Garlic & Brie 13
Raspberry Coulis & Focaccia

Tempura Eggplant 9
Togarashi Aioli

Southwestern Crab Cake 18
2 Crab Cakes, Microgreens, Avocado Cream

Jerk Spiced Lamb* 15
2 Lamb Chops, Cashew Herbed Salad & Cured Lemon Vinaigrette

Additions

Sautéed Shrimp	Grilled Chicken	Crumbled Sausage	Pork Belly	Seasonal Mushroom
9	6	5	5	5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

From The Hearth

Roasted Vegetable Entrée 17
A Selection of Estate & Seasonal Vegetables, Roasted with Oil & Finished with Aged Balsamic Vinegar
Suggested Pairing Flat Creek Estate Syrah

Fire Roasted Salmon 24
Herb Sautéed Orzo & Chef Selected Seasonal Vegetables
Suggested Pairing Flat Creek Estate Syrah

Margherita Pizza 14
Tomato, Fresh Mozzarella, Basil & Extra Virgin Olive Oil
Suggested Pairing Flat Creek Estate Pinot Grigio

Sausage Pizza 15
Homemade Duroc Pork Sausage, Mozzarella & Parmesan
Suggested Pairing Flat Creek Estate Super Texan

Pepperoni Pizza 15
Marinara, Pepperoni, Mozzarella & Parmesan
Suggested Pairing Flat Creek Estate Cuvee Rouge

Bandiera Pizza 15
Wild Mushroom Duxelles, Pistachio Pesto Herb Marinara, Parmesan Reggiano & Fresh Mozzarella
Suggested Pairing Flat Creek Estate Zinfandel

Mediterranean Pizza 15
Artichoke, Kalamata Olives, Cherry Tomatoes & Basil
Suggested Pairing Flat Creek Estate Dolcetto

Pacific Rim Pizza 17
House-Cured Pork Belly, Pineapple, Marinara, Mozzarella & Cilantro
Suggested Pairing Flat Creek Estate Cuvee Blanc

Featured Arugula & Prosciutto Pizza 19
Arugula, Prosciutto, Goat Cheese & Balsamic
Suggested Pairing Flat Creek Estate Super Texan

From The Grill

Spring Burger* 17
8oz House Ground Beef, Arugula, Tomato, Red Onion, Ciabatta Roll
Choice of Smoked Cheddar, Provolone or Swiss Cheese & Served with Fries or Side Salad
Suggested Pairing Flat Creek Estate Cuvee Rouge

Hill Country Chicken Sandwich 17
Microgreens, Chipotle Mayo, Ciabatta Roll
Choice of Smoked Cheddar, Povolone or Swiss Cheese & Served with Fries or Side Salad
Suggested Pairing Flat Creek Estate Cuvee Blanc

Petite Filet* 39
8oz Filet, Red Wine Demi & Chef Selected Seasonal Vegetables
Suggested Pairing Flat Creek Estate Reserve Pinotage

Seared Frenched Chicken 22
Smoked Grits, Sherry Spanish Chorizo Sauce & Chef Selected Seasonal Vegetables
Suggested Pairing Flat Creek Estate Blanc du Bois

Mediterranean Angel Hair Pasta 15
Pesto, Artichokes, Kalamata Olives & Cherry Tomatoes
Suggested Pairing Flat Creek Estate Dolcetto

Crab & Avocado Risotto 21
Roasted Corn, Roasted Poblano, Chevre, Crab & Avocado
Suggested Pairing Flat Creek Estate Blanc du Bois

Additions

Sautéed Shrimp	Grilled Chicken	Crumbled Sausage	Pork Belly	Seasonal Mushroom
9	6	5	5	5

The Bistro at Flat Creek Estate
~Fine Food in the Texas Hill Country~

Our Gratuity Policy

A WORLD for CHILDREN
Changing the world... one child at a time

We do not accept gratuities however, we will accept cash donations for 'A World for Children'.

A World for Children is a 501(c) (3), non-profit organization dedicated to providing services to abused and neglected children.

AWFC currently serves over 870 children in eleven offices throughout Texas and has served over 7,000 children since 1997.

Visit their website for more information http://www.awfc.org.

Desserts

Crème Brûlèe 9
Fresh Berries & Candied Nuts

Chocolate Torte 9
Raspberry Coulis & Berries

Tiramisu 9
Khalúa Espresso Sauce

Apple Crisp 9
Candied Walnuts & Ice Cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.