



AMELIA'S

Amelia's Wood Fired Cuisine - November 20th, 2020

House Made Sourdough Herb Butter **5**

Short Rib Croquettes Pickled Jalapeno, Smoked Tomato Aioli **6**

Artisan Cheese Board Selection of Local & Imported Cheeses
Caprino di Krebs, Lovera's Mike's Original, Sheep's Milk Toma, Prairie Bomb Toma,
Lovera's Herbed Caciocavera-served with House-Made Focaccia, Dale & Daughter's Pickles, Kimchi Mustard
3 Cheese Selection - 12 / 5 Cheese Selection - 20

413 Farm Smoked Lomo Cherry Mostarda, Whipped Butter, Basil Oil, Grilled Bread **10**

Wood Fired Empanadas Beef, Capers, Goat Cheese, Potato, Aioli **12**

Hummus & Flatbread Paprika, Iliada Olive Oil, Chimichurri, Fresh Horno Bread, Za'atar **10**

Caramelized Apple & Parsnip Soup Blue Crab, Celery Leaf, Carrot Oil **14**

Spanish Octopus *GF Carolina Gold Rice, Squid Ink, Tomato Jam, Aioli **22**

Ruby Red Beets *GF Goat Cheese, Pistachio, Parsley, Tomato Vinaigrette **11**

Arugula & Pear Salad *GF Herbed Caciocavera, Pecan Vinaigrette **9**

Chopped Kale Salad *GF Herbs, Parmesan, Pumpkin Seed, Lemon, Olive Oil, Black Pepper **9**

Spinach Salad Lardons, Fennel, Cornbread Crouton, Blue Cheese Dressing **9**

Wood Fired Flatbread *Your Choice Of:*

-Caramelized Onion, Oyster Mushroom, Burrata, Caper Vinaigrette 14

-Bechamel, 413 Farm Smoked Ham, Arugula, Lemon, Pecorino 16

Wood Roasted Butternut Squash Coconut-Cashew Cream, Farro, Sesame, Pepita
Onion, Radish, Basil Oil **18**

Ricotta Gnocchi 413 Farm Pork Ragu, Arugula, Pecorino **24**

Campfire Steelhead Trout *GF Spinach, Almond Cream, Mustard, Caper Relish, Potato **30**

Pan Roasted Halibut *GF White Beans, Braised Fennel, Meyer Lemon, Pimenton **42**

Duck Breast & Stuffed Quail Cornbread Stuffing, Spinach, Chive Mornay **31**

Braised Beef Short Ribs *GF Grilled Cauliflower Mushrooms, Butternut Squash, Brussel Leaves Salad
Pickled Onions **32**

Prairie Creek 12oz Pork Chop Charred Leeks, Capirotada, Swiss Fondue **32**

Wild Texas Venison*GF Grit Cake, Chanterelles, Cherry-Veal Jus, Burgundy Fall Truffle **48**

Wood Grilled 8oz Beef Tenderloin*GF Brussel Sprouts, Goat-Cheese Potato Gratin, Shallot, Bordelaise **36**

**Consuming Raw or Uncooked Food Could Result in Food Borne Illness*



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Dessert

~Dulce de Leche Bread Pudding~ 9

Vanilla Butter Sauce

~Deep Dish Apple Pie~ 10

Salted Caramel, Vanilla Ice Cream

~Black Forest Cake *GF~ 11

Chocolate Rice Crisps, Chocolate Blackberry Ganache, Cherry Compote

~Strawberry Rhubarb Cobbler~ 12

Biscuit Pastry, Strawberry Ice Cream, Cinnamon Arlette Cookie

~4 oz Mason Jar of Big Dipper Creamery~ 6

Ice Cream

~Vanilla Bean~

~Cirque Coffee~

~Strawberry~

Sorbet

~Watermelon Lemonade~

~Blackberry~

After Dinner Sips

Château Romieu-Lacoste Sauternes 2016 12

Dolce by Far Niente 2013 28/ 115

Croft 10yr (Tawny Port) 13

Pierre Ferrand 1840 (Cognac) 10

Allen's Cold Brew Brandy 8

Lairds Applejack (American Apple Brandy) 9

Henriques & Henriques 10 yr Madeira (Sercial - Med Dry) 10

The Rare Wine Co Madeira (Verdelho-Med Dry) 20

Lustau East India Solera Sherry (Palomino/ Pedro Ximinez - Sweet) 9



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White Glass Selections

	<i>Glass / Bottle</i>
Sommariva, Prosecco , Brut, Italy, NV	10.5 / 42
Gaston Chiquet Brut Tradition, Champagne , France, NV	50 (½ bottle)
Château de Trinquedel, Rosé , Tavel, France, 2019	11 / 44
'Prisma', Sauvignon Blanc , Casablanca Valley, Chile, 2019	9 / 36
Riff, Pinot Grigio , Italy, 2018	10 / 40
Domaine Eden, Chardonnay , Santa Cruz, CA, 2016 (Elegant Oak)	15 / 60
Brown Estate, Chardonnay , Napa Valley, CA, 2018 (Bright Fruits)	11 / 44
Domaine Didier Raimbault, Sancerre , Loire Valley, France, 2018	35 (½ bottle)
Domaine Tempier, Rosé , Bandol, France, 2019	50 (½ bottle)
Elio Perrone, 'Sourgal,' Moscato d'Asti , 2018	20 (½ bottle)

Red Glass Selections

	<i>Glass / Bottle</i>
Failla, Pinot Noir , Willamette Valley, OR, 2018	16.5 / 66
Division Winemaking Company, 'UN', Pinot Noir , Willamette Valley, OR, 2018	12 / 48
Jean Foillard, Beaujolais-Villages , France, 2018	13.5 / 54
Château Fontanès Languedoc Pic St. Loup Rouge , France, 2018	11.5 / 46
Vinos de Potrero, 'Reserva', Malbec , Mendoza, Argentina, 2018	11 / 44
Turley Old Vines, Zinfandel , CA, 2019	16 / 63
Oeno Wines, Cabernet Sauvignon , Sonoma County, CA, 2018	12.5 / 50
Clos du Val, 'Estate', Cabernet Sauvignon , Napa Valley, CA, 2015	18 / 72
Chateau Lamartine, Cahors, Malbec , France, 2018	30 (½ bottle)
Domaine Roger Perrin, Châteauneuf-Du-Pape , France, 2016	85 (½ bottle)



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Cocktails 12

Harvest Margarita - *Tequila, Ginger, Orange, Lime, Mint*

Nuestra Casa - *Gin, Pear, Allspice, Lime, Tonic*

Ancient Mariner - *Rum, Lime, Grapefruit, Allspice, Mint, Bitters*

Bootsy Collins - *Vodka, Lillet Rouge, Lemon, Soda*

Poblano Negroni - *Mezcal, Dolin Rouge, Campari, Poblano*

Spiced Paloma - *Cinnamon-Clove Spiced Tequila, Grapefruit, Lime, Soda*

Beers

Nine Band T-Town 'Stay Gold' Lager	5
Pilsner Urquell	5.5
Marshall Oktoberfest	6
Dead Armadillo 'Tulsa Flag' Blonde Ale	7
Dead Armadillo Amber Ale	7
Cabin Boys 'The Huntsman' IPA	7
Roughtail 'Polar Eclipse' Imperial Stout	8