ALWAYS AVAILABLE

Housemade jams & salsa upon request. Local, cage-free brown eggs; housemade veggie sausage with beets, mushrooms, lentils, rice, pumpkin seeds & golden flaxseeds; Beeler's all-natural, never ever, nitrate-free pork; housemade breakfast sausage. Sourdough, multigrain, seeded rye & pain au lait breads made fresh daily.

ADD FRUIT TO ANY BREAKFAST 95¢

CLASSICS

BREAKFAST PLATTER*

Two eggs, choice of bacon, sausage, ham or housemade veggie sausage, house-cut skillet fries, choice of toast | 10.95

VEGETARIAN PLATTER*

Two eggs, housemade veggie sausage, house-cut skillet fries, multigrain toast | 10.95

FRENCH TOAST PLATTER*

Fresh berries, vanilla cream, two eggs, choice of bacon, sausage, ham or housemade veggie sausage \mid 13.95

BELGIAN WAFFLES

Made from yeast-risen dough with butter, Madagascar vanilla & raw sugar. Grade A light amber Vermont maple syrup.

CHICKEN & WAFFLE

Marinated, boneless, skinless fried chicken breast & thigh, brown sugar butter | 14.95 sm (choice of white or dark meat) | 9.95

WAFFLE BREAKFAST*

Two eggs, choice of bacon, sausage, ham or housemade veggie sausage, brown sugar butter | 12.95

WAFFLE SANDWICH

Two fried eggs, sausage, bacon, cheddar, brown sugar butter, house-cut skillet fries | 12.95

SPECIAL

MORNINGS 7 AM TO 11 AM

EGGS BENEDICT

Housemade buttermilk biscuit, cage-free poached eggs, hollandaise, side of fruit

TRADITIONAL*
Beeler's nitrate-free ham | 13.95

SEASONAL* Chef's preparation | 15.95

HASH

House-cut Idaho Burbank potatoes; Beeler's allnatural, never ever, nitrate-free pork; Premium Gold Angus never ever, natural beef; housemade sausage. Hash is set with two eggs runny, made with onions & jalapeños, & served with choice of toast. | 13.95 SM | 9.95 Add chili | 2.95

24 HASH*

Cheddar, bacon, sausage

VEGGIE HASH*

Caramelized onions, spinach, avocado, roasted mushrooms

SWEET POTATO HASH*

Roasted poblano, sausage, Jack cheese

FRIED EGG SANDWICH*

Pain au lait bun or toast, three eggs, bacon, cheddar, mayo, house-cut skillet fries | 12.95

FRIED CHICKEN BISCUIT

Buttermilk biscuit, choice of white or dark meat, red chili flakes, honey, brown sugar butter, side of fruit | 9.95

OATMEAL

Steel-cut Irish oats, cream, pear & cranberry chutney, brown sugar | 6.95 sm with two eggs, choice of toast | 9.95

FRITTATAS

Local humanely raised & souffléd eggs topped with arugula dressed with lemon vinaigrette. Served with choice of toast. | 12.95 Substitute egg whites | 1.45

COUNTRY HAM & SWISS
Caramelized onions

BACON & CHEDDAR Pickled jalapeños

GOAT CHEESE Cherry tomatoes, spinach

VEGGIE

Roasted broccoli & cauliflower, Swiss, caramelized onions

BREAKFAST SIDES

Applewood-smoked nitrate-free bacon | 3.95 Housemade breakfast sausage | 3.95 Nitrate-free ham | 3.95

Housemade veggie sausage | 3.95

One cage-free brown egg* | 1.45 Small oatmeal with chutney | 4.95 Skillet fries | 2.95 French toast | 7.95 Waffle | 7.95 Half waffle | 3.95

Toast (sourdough, multigrain or seeded rye) | 1.95

MILKSHAKES

For our made-to-order shakes, we start with premium vanilla ice cream and add items such as single-origin chocolate, local strawberries, Grade A Vermont maple syrup, housemade syrups & Texas Coffee Traders espresso.

VANILLA | 4.95

CHOCOLATE | 5.95

CHOCOLATE CHERRY | 5.95

COCONUT CREAM | 5.95

STRAWBERRY | 5.95

MAPLE | 5.95

ROASTED BANANA & BROWN SUGAR | 6.45

ESPRESSO | 6.45

PEANUT BUTTER & CHOCOLATE | 6.45

COFFEE

Our beans are roasted here in town by Texas Coffee Traders, a locally owned and operated East Austin artisanal coffee boutique. Hot or iced. Half & half, whole, skim, almond or soy milk.

ADD A SHOT OF ESPRESSO 95¢

DRIP (FREE REFILLS) | 2.95

ESPRESSO | 1.95

MACCHIATO | 2.95

AMERICANO | 2.95

CAPPUCCINO | 3.95

LATTE | 3.95

MOCHA LATTE | 4.25

CHAI LATTE | 4.25

TOP-SHELF FRENCH PRESS | MKT

TODDY (COLD-BREW ICED COFFEE) | 3.95

TEA

ORGANIC MIGHTY LEAF TEAS
Spring Jasmine, Green Tea Tropical,
Orange Dulce, Earl Grey, Citrus Chamomile,
Rainforest Maté & English Breakfast

HOT TEA | 2.95

ICED ORGANIC BLACK TEA | 2.95

JUICE

ORANGE, GRAPEFRUIT
SM 2.95 LG 4.50

SODA

MAINE ROOT: ROOT BEER, GINGER BEER, BLACK CHERRY SODA, LEMON LIME SODA, FAIR TRADE LEMONADE

DOPPELGÄNGER

COKE, DIET COKE

2.95 (FREE REFILLS)

TOPO CHICO | 2.45 (BOTTLE)

Our seasonal menu comes from many culinary and thoughtful details, from sourcing quality farm-to-table ingredients and supporting other local businesses to time-consuming and meticulous meal preparation to the exacting standards of our chef, Andrew Curren. Our bread products are made by David Norman of our sister restaurant and bake shop, Easy Tiger. Ask your server about seasonal desserts created by our pastry chef, Mary Catherine Curren. We have a gluten-free menu available and do our best to accommodate special dietary needs with menu modifications whenever possible.



APPETIZERS

Specialty breads & baguettes baked daily; Beeler's all-natural, never ever, nitrate-free pork; Idaho Burbank potatoes.

> MARKET PLATE Local seasonal vegetables, chef's preparation | mkt

ANTONELLI'S CHEESE PLATE* Selected by John & Kendall Antonelli

of Antonelli's Cheese Shop; selections change weekly | 12.95

BRUSCHETTA

Specialty bread, hand-paired Antonelli's cheese, seasonal topping | mkt

DEVILED EGGS Bacon, smoked paprika, chives | 6.95

CORN FRITTERS Creamed corn, bacon, cheddar, jalapeños | 7.95

> FRENCH FRIES House-cut potatoes, smoked aioli, honey mustard, ketchup | 7.95

CHILI CHEESE FRIES House-cut potatoes, chili, cheddar, red onions,

jalapeños | LG 12.95 | SM 7.95

HOUSEMADE DESSERTS

Ask your server about our seasonal desserts.

SALADS

Produce sourced locally whenever possible; local, all-natural chicken breast; Beeler's all-natural, never ever, nitrate-free pork.

CHOPPED

Romaine, smoked turkey, chicken, country ham, egg, bacon, avocado, Gorgonzola, cherry tomatoes, croutons, buttermilk dressing | 14.95

PORK BELLY SALAD

Roasted sweet potato, butter lettuce, roasted turnips, sliced pears, date & sage vinaigrette | 14.95

CHARRED BITTERS

Radicchio, mushrooms, Gorgonzola, walnuts, roasted shallot vinaigrette | 14.95

MIXED GREENS

Greens, dried cranberries, goat cheese, pistachios, roasted shallot vinaigrette LG 11.95 | SM 6.95

CAESAR*

Romaine, Parmesan, anchovy, black pepper, garlic, lemon, croutons | LG 11.95 | SM 6.95

BUTTERNUT SQUASH SALAD

Roasted butternut squash, spinach, sunflower sprouts, sour dried cherries, balsamic vinaigrette | 13.95

CHICKEN SALAD

Almonds, apricots, celery, red onions, ginger, mixed greens, lemon vinaigrette, wheat toast 13.95

> HOUSEMADE DRESSINGS Buttermilk, Caesar*

> > VINAIGRETTES

Balsamic, roasted shallot, lemon. $roasted\ tomato,\ date\ \&\ sage,\ goat\ cheese$

BURGERS

Premium Gold Angus never ever, natural brisket ground fresh daily; Beeler's all-natural, never ever, nitrate-free pork; all-natural lamb. Bread baked fresh daily. Prepared medium & served with choice of side.

CHEDDAR*

Pain au lait bun, cheddar, pickles, red onions, roasted tomatoes, smoked aioli | 13.95

BACON GORGONZOLA*

Pain au lait bun, bacon, Gorgonzola, caramelized onions, aioli | 14.95

BACON AVOCADO*

Pain au lait bun, bacon, avocado, charred poblano, smoked aioli | 14.95

PATTY MELT*

Rye toast, Swiss, caramelized onions | 13.95

MUSHROOM*

Pain au lait bun, roasted oyster mushrooms, goat cheese, arugula, lemon vinaigrette | 13.95

> SUB VEGGIE PATTY 95¢ SUB LAMB PATTY 3.95 ADD A FRIED EGG* 1.45 ADD CHILI 2.95

CHILI CHEESE*

Pain au lait bun, cheddar, pickled jalapeños, red onion, mustard | 14.95

BLACKENED BURGER*

Pain au lait bun, blackening spices, grilled onions & jalapeños, bacon, Gorgonzola, jalapeño remoulade | 14.95

LAMB*

Pain au lait bun, goat cheese, cucumber, arugula, black olive & roasted pepper tapenade | 16.95

GOAT CHEESE VEGGIE

Multigrain toast, goat cheese, roasted tomatoes, arugula, lemon vinaigrette. Housemade veggie patty: beets, mushrooms, lentils, rice, pumpkin seeds & golden flaxseeds | 13.95

BETSY'S VEGGIE

Pain au lait bun, havarti, spicy pepper relish, avocado. Housemade veggie patty: beets, mushrooms, lentils, rice, pumpkin seeds & golden flaxseeds | 13.95

SANDWICHES

Local, all-natural chicken; Premium Gold Angus never ever, natural beef; house-cured corned beef; Beeler's all-natural, never ever, nitrate-free pork. Bread baked fresh daily. Served with choice of side.

SUBSTITUTE A SIDE SALAD 1.95 | ADD BACON 1.45 | ADD A FRIED EGG* 1.45

REUBEN

Rye, coffee-rubbed smoked pastrami, Swiss, sauerkraut, 1000 island | 14.95

FRENCH DIP

Baguette, shaved roast beef, Swiss, caramelized onions, horseradish, beef jus | 14.95

Pain au lait bun, housemade hot dog, escabeche,

Brooklyn mustard | 8.95

MEATLOAF SANDWICH Sourdough, mustard, ketchup, onions, pickles | 10.95

PORK BELLY

Baguette, cucumber, carrots, cilantro, mint, serrano chili, pickled red onions, aioli | 15.95

CHICKEN SALAD SANDWICH Multigrain, spicy pepper relish | 11.95

PULLED CHICKEN BREAST

Baguette, goat cheese, avocado, arugula, roasted tomato vinaigrette | 13.95

SMOKED TURKEY

Sesame semolina roll, pears, dried cranberries, walnuts, arugula, goat cheese vinaigrette | 13.95

M'S GRILLED CHEESE Sourdough, cheddar, havarti, roasted tomato | 8.95

EGG SALAD

Wheat toast, applewood-smoked bacon, avocado, arugula, lemon vinaigrette | 10.95

VEGETARIAN SANDWICH

Sunflower multigrain roll, goat cheese, cucumbers, cherry tomatoes, carrots, sunflower sprouts, arugula | 12.95

3.95

SIDES

HOUSE-CUT FRIES WHIPPED POTATOES MACARONI & CHEESE **BACON-BRAISED GREENS** SMASHED SWEET POTATOES DAILY VEGETABLE

SPECIAL

TUESDAY 11 AM 'TIL MIDNIGHT

CHICKEN & DUMPLINGS

White-meat chicken, buttermilk chive dumplings,

carrots, onions, celery, garlic, herbs

13.95

ENTRÉES

Local, all-natural chicken; Premium Gold Angus never ever, natural beef; Beeler's all-natural, never ever, nitrate-free pork.

SUBSTITUTE A SIDE SALAD 1.95 | ADD A FRIED FGG* 1.45

NO-BEAN CHILI

Brisket, chuck roast, poblano, Firemans #4, cheddar, jalapeños, red onions, corn bread | 12.95

MEAT LOAF

Whipped potatoes, bacon-braised greens, sweet onion gravy | 15.95

ROASTED CHICKEN

Half chicken, whipped potatoes, daily vegetable, shallot jus | 16.95

PORK CHOP*

Smashed sweet potatoes, sage butter, roasted vegetables | 17.95

VEGETABLE PLATE

Orzo, butternut squash, roasted oyster mushrooms & broccoli, lemon-sage butter, arugula, lemon vinaigrette | 11.95

RIBEYE*

Whipped potatoes, scallion butter, roasted vegetables | 23.95