



SOUP & SALAD

SOUP OF THE DAY cup or bowl **\$4.5 / \$7**

ask your server about today's selections

LEANING PEAR HOUSE V GF sm or lg **\$4.5 / \$8**

spiced pecans, goat cheese, pear, shallot vinaigrette

HILL COUNTRY COBB GF **\$13**

grilled chicken, avocado, bacon, chayote, monterey jack, southwestern ranch

ICEBERG WEDGE V GF **\$7**
\$2

add bacon

dried fig, tortilla strips, buttermilk blue cheese

KALE V GF **\$11**
\$2

add grilled chicken

red cabbage, orange, cilantro, mint, thai basil, peanut, fried onion, ginger-soy vinaigrette

SALAD TRIO

choice of one, two, or three
upgrade mixed greens to small house salad

\$7/\$8/\$9
\$2

roasted poblano pimiento cheese V GF

pecan-black currant tuna salad GF

herbed chicken salad GF

— PERFECT PAIR —

pick two - \$9

pick three - \$13.5

cup of soup – small house salad – 1/2 of any sandwich

SANDWICH

served with kettle-cooked potato chips
add side of potato salad (V GF) or pasta salad (V) **\$2.75**

CORNERED BEEF REUBEN **\$8.5**

house-cured brisket, sauerkraut, russian, swiss, toasted marble rye

B.B.L.T. **\$8.5**
\$2

add avocado

applewood-smoked bacon, romaine, tomato, brie, toasted sourdough

FRIED EGGPLANT V **\$8.25**
\$2

add grilled chicken

fresh mozzarella, kimchi mayo, spinach, grilled focaccia

ROASTED POBLANO PIMIENTO CHEESE* V **\$7**

marble rye or multi-grain

PECAN-BLACK CURRANT TUNA SALAD* **\$7**

marble rye or multi-grain

HERBED CHICKEN SALAD* **\$7**

marble rye or multi-grain

APPETIZER

FRIED BRUSSELS SPROUTS GF* **\$8**

thai chile-lime vinaigrette, red cabbage, sesame seeds

PRETZEL BOARD V **\$9.75**

3 house-made pretzels, beer cheese, house mustard

QUESO FUNDIDO V GF* **\$9.5**

kale, smoked gouda, pita

WOOD-FIRED PIZZA

11-inch pie, modifications and substitutions politely declined

THE PATTOLI **\$11.75**

house-made italian sausage, kale, marinara

THE EDITH **\$12.75**

brussels sprouts, gorgonzola, fresh mozzarella, bacon, sorghum drizzle

THE TEXAN **\$12.25**

bbq sauce, local smoked sausage, pickled jalapeno, fried onion

THE UNCLE ART **\$12.75**

artichoke, spinach, roasted garlic cream, parsley, prosciutto americano

THE BLANCO V **\$11.5**
\$2

add italian sausage

roasted garlic cream, arugula

ENTRÉE

MEATLOAF **\$12.75**

scallion mashed potatoes, blue cheese salsa cruda

THE CRAB CAKE **\$13.25**

chayote slaw, cilantro-buttermilk dressing

CHICKEN & GRITS GF **\$13.5**

roasted airliner breast, green chile-bacon grits

MARKET VEGETABLE CURRY V* GF **\$13.25**
\$2

add grilled chicken

basmati rice

MEDITERRANEAN BOWL V GF* **\$13.75**
\$2

add grilled chicken

hummus, falafel, kale & quinoa tabouli, grilled market vegetable, saintly sauce, feta

MAC & CHEESE V **\$10.75**
\$2

add bacon

gemelli, 5-cheese blend, caramelized pepper & onion

FRIED AVOCADO TOSTADA V GF **\$10.75**

sweet potato-black bean succotash, salsa negra, cilantro-lime aioli, queso fresco

— Little Wimberley —

GRILLED CHEESE - \$4.5

served with choice of chips or fruit

PB&J - \$4.5

served with choice of chips or fruit

PASTA - \$4.5

tossed in choice of butter or marinara

SMALL BITES - \$4.5

choice of three

grilled chicken, bacon, avocado, chayote, celery, carrots,
tomatoes, cucumber, dried figs, chips, fruit, daily veg

CHEESE PIZZA - \$9

PEPPERONI PIZZA - \$10

—DESSERT MENU—



MASON JAR CHEESECAKE

BALSAMIC MACERATED STRAWBERRIES, GRAHAM CRACKER CRUMBLE

\$5.75

LEMON PANNA COTTA

BLUEBERRY COMPOTE

\$5.75

ANCHO DARK CHOCOLATE TERRINE

CINNAMON CRÈME ANGLAISE

\$5.75

COOKIES & CREAM

3-COOKIE SAMPLER, VANILLA BEAN ICE CREAM

\$5.75

HOUSE-MADE GELATO OR SORBET

ASK YOUR SERVER ABOUT TODAY'S SELECTIONS

\$4.75

libations

— non-alcoholic —

ICED TEA	2.5
ITALIAN SPARKLER	2.5
LEMONADE/LIMEADE	3
RICHARD'S SPARKLING RAINWATER	3
ORANGE JUICE <i>freshly squeezed</i>	3.5
MILK	2
DIET COKE, SPRITE	2
MAINE ROOT SODAS	2
<i>Ginger Brew, Root Beer, Mexican Cola, Professor Cane</i>	
HOT TEA	2.5
<i>Mighty Leaf African Nectar, Numi Breakfast Blend, Wimberley Tea Company Yaupon</i>	
D'S ROASTERY COFFEE	
<i>Sumatra Regular / Columbian Decaf</i>	2

— beer —

REAL ALE FIREMAN'S #4 BLONDE ALE <i>draft</i>	5.5
ROUGHHOUSE ONA FARMHOUSE AMBER <i>draft</i>	6
MIDDLETON BLACK LAB PORTER <i>draft</i>	5.75
LONE PINT YELLOW ROSE AMERICAN IPA <i>draft</i>	6.25
AUSTIN EASTCIDERS ORIGINAL DRY CIDER 12oz	4.75
TWISTED X AUSTIN LAGER 12oz	4.5
INDEPENDENCE AUSTIN AMBER 12oz	4.5
REAL ALE MOONWALK BRUT IPA 12oz	4.75
STAFF PICK OF THE MOMENT	varies

— sparkling —

PRIMA PERLA, PROSECCO	7 / 28
<i>italy – crisp, light, refreshing</i>	
VEUVE AMBAL, CRÉMANT DE BOURGOGNE GRANDE CUVÉE ROSÉ	9 / 44
<i>france – strawberry and raspberry meet elegant bubbles</i>	
CHAMPAGNE DELAMOTTE, CHAMPAGNE BRUT	78
<i>france – delicate and sophisticated, celebration in a glass</i>	
MIMOSA	7.5 / 32
<i>freshly squeezed</i>	

— white —

UMANI RONCHI, TERRE DI CHIETI PECORINO VELLODORO	8 / 38
<i>italy – unique varietal with bright acidity</i>	
CANTINA DE PRA, PINOT GRIGIO	7 / 28
<i>italy – full and balanced, easy drinking</i>	
GAINEY VINEYARDS, CHARDONNAY	10 / 48
<i>california – rich and creamy succulence from the santa rita hills</i>	
MCPHERSON, LES COPAINS WHITE	8 / 38
<i>texas – award-winning blend... full, rich and zesty</i>	
MARQUÉS DE CÁCERES, DEUSA NAI ALBARIÑO	8 / 38
<i>spain – coastal minerality, citrus and stone fruit... sea breeze in a bottle</i>	
DOMAINE DELAPORTE, SANCERRE	56
<i>france – well balanced, lively and pure with textured minerality</i>	
VINCENT GIRARDIN, MÂCON-FUISSÉ, CHARDONNAY	62
<i>burgundy, france – supple, rich, vanilla and spice, deliciously creamy</i>	

— red —

PODERI ELIA, LANGHE NEBBIOLO PADRUN	10 / 48
<i>italy – old-world fruit with tangy cherry, warm raspberry, salty chalk, cedar and chocolate</i>	
ARROWOOD VINEYARDS CABERNET SAUVIGNON	12 / 55
<i>sonoma valley, california – juicy, ripe fruit with velvety texture, undertones of caramel and cedar</i>	
MCPHERSON, SANGIOVESE	8 / 38
<i>texas – distinctive berry aroma accented by white pepper, spice, and subtle smokey vanilla</i>	
MAAL, MALBEC BIUTIFUL	9 / 44
<i>argentina – true to its name, supple with lovely texture and intense dark berry and spice</i>	
FAMILLE PERRIN, CÔTES DU RHÔNE RÉSERVE ROUGE	7 / 28
<i>france – fruity and fleshy with soft tannins, a great everyday wine</i>	
COOPER MOUNTAIN VINEYARDS, PINOT NOIR	54
<i>willamette valley, oregon – blackberry, cherry and raspberry with velvety, balanced structure</i>	
TOLAINI, TOSCANA AL PASSO, SUPER TUSCAN	42
<i>italy – enhanced body, full and round with a degree of spice</i>	
BODEGAS OSTATU, RIOJA CRIANZA	48
<i>spain – juicy, firm, elegant and fresh with blackberry, cherry, plum and a touch of licorice</i>	
LASSÈGUE SAINT-ÉMILION GRAND CRU BORDEAUX	81
<i>france – sumptuous, velvety and layered, sustaining a long and elegant finish</i>	
CAPARZO BRUNELLO DI MONTALCINO	79
<i>italy – classic, old-world elegance with ample, bold complexity</i>	



BRUNCH

only available on Sunday 11am-3pm

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toasted marble rye

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toasted sourdough

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fresh mozzarella, kimchi mayo, spinach, grilled focaccia

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parsley, prosciutto americano

THE BLANCO V **\$11.5**
add italian sausage \$2
roasted garlic cream, arugula

BRUNCH

CHICKEN CHILAQUILES GF **\$10.5**
add slow-cooked egg \$2
monterey jack cheese, frijoles verdes,
roasted tomato-red chile sauce

MIGAS GF **\$9.5**
house-made chorizo, tostadas, black beans

QUICHE V* **\$8.5**
served with cup of soup or small house salad

SUNDAY SAUSAGE SANDO **\$9.75**
breakfast sausage, fried egg, special sauce,
american cheese, housemade english muffin,
served with potato hash

THE CRAB CAKE **\$13.25**
chayote slaw, cilantro-buttermilk dressing

MAC & CHEESE V **\$10.75**
add bacon \$2
gemelli, 5-cheese blend, caramelized pepper & onion

GULF SHRIMP & GRITS GF **\$12.25**
green chile-bacon grits, cheddar, scallion

WEEKLY BENEDICT **price varies**
served with potato hash
ask your server about today's creation