



## — BRUNCH —

<b>CHICKEN CHILAQUILES</b> GF monterey jack cheese , frijoles verdes, roasted tomato-red chile sauce (add slow-cooked egg +2)	10.5
<b>MIGAS</b> GF house-made chorizo, tostadas, black beans	9.5
<b>QUICHE</b> V* served with cup of soup or small house salad	8.5
<b>SUNDAY SAUSAGE SANDO</b> breakfast sausage, fried egg, special sauce, american cheese, house-made english muffin served with potato hash	9.75
<b>THE CRAB CAKE</b> chayote slaw, cilantro-buttermilk dressing	13.75
<b>MAC &amp; CHEESE</b> V gemelli, 5-cheese blend, caramelized pepper & onion (add bacon +2.5)	11.75
<b>GRILLED SHRIMP &amp; GRITS</b> GF green chile-bacon grits, cheddar, scallion	12.25
<b>WEEKLY BENEDICT</b> ask your server about today's creation served with potato hash	varies

## — SOUP & SALAD —

<b>SOUP OF THE DAY</b> ask your server about today's selections	4.5 / 7
<b>LEANING PEAR HOUSE</b> V GF spiced pecans, goat cheese, pear, shallot vinaigrette	4.5 / 8
<b>HILL COUNTRY COBB</b> GF grilled chicken, avocado, bacon, chayote, monterey jack, southwestern ranch	13
<b>SALAD TRIO</b> choice of one, two, or three scoops (upgrade to small house salad +2) roasted poblano pimento cheese V GF pecan-black currant tuna salad GF herbed chicken salad GF	7/8/9

### — 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

<b>CORNED BEEF REUBEN*</b> house-cured brisket, sauerkraut, russian, swiss, toasted marble rye	8.5
<b>B.B.L.T.*</b> applewood-smoked bacon, romaine, tomato, brie, toasted sourdough (add avocado +2.5)	8.5
<b>CAPRESE*</b> V fresh mozzarella, tomato, pecan-basil pesto, grilled focaccia (add chicken or bacon +2.5)	8.5
<b>ROASTED POBLANO PIMENTO CHEESE*</b> V marble rye or multi-grain	7
<b>PECAN-BLACK CURRANT TUNA SALAD*</b> marble rye or multi-grain	7
<b>HERBED CHICKEN SALAD*</b> marble rye or multi-grain	7

## — WOOD-FIRED PIZZA —

11-inch pie, modifications and substitutions politely declined

<b>THE PATTOLI</b> house-made italian sausage, kale, marinara	12.75
<b>THE EDITH</b> brussels sprouts, gorgonzola, fresh mozzarella, bacon, sorghum drizzle	13.75
<b>THE TEXAN</b> bbq sauce, local smoked sausage, pickled jalapeno, fried onion	13.25
<b>THE UNCLE ART</b> artichoke, spinach, roasted garlic cream, parsley, prosciutto americano	13.75
<b>THE BLANCO</b> V roasted garlic cream, arugula (add italian sausage +2.5)	12.5

## — DESSERT —

Mason Jar Cheesecake	mascarpone cheesecake, salted caramel, togarashi peanut-cashew cluster	5.75
Lemon Panna Cotta	wild blueberry compote	5.75
Ancho Dark Chocolate Terrine	cinnamon crème anglaise	5.75
Ginger Carrot Cake	citrus cream cheese icing, carrot reduction	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
Maine Root Beer Float	vanilla bean ice cream	4.75

## — LIBATIONS —

Iced Tea		2.5
Italian Sparkler		2.5
Lemonade/Limeade		3
Richard's Sparkling Rainwater		3
Orange Juice	freshly squeezed	3.5
Milk		2
Diet Coke, Sprite		2
Maine Root Sodas	- Ginger Brew / Root Beer / Mexican Cola / Professor Cane	2
Hot Tea	Mighty Leaf African Nectar / Numi Breakfast Blend / Texas Yaupon	2.5
D's Roastery Coffee	Sumatra Regular / Columbian Decaf	2

### beer

REAL ALE FIREMAN'S #4 BLONDE ALE	draft	5.5
ROUGHHOUSE ONA FARMHOUSE AMBER	draft	6
MIDDLETON BLACK LAB PORTER	draft	5.75
LONE PINT YELLOW ROSE AMERICAN IPA	draft	6.25
AUSTIN EASTCIDERS ORIGINAL DRY CIDER	12oz	4.75
AUSTIN EASTCIDERS SPIKED SELTZER	12oz	4.75
TWISTED X AUSTIN LAGER	12oz	4.5
INDEPENDENCE AUSTIN AMBER	12oz	4.5
STAFF PICK		varies

### sparkling

MIMOSA	freshly squeezed	8 / 32
LA BREZZA, PROSECCO	italy - light bodied, dry and tart with citrus and slight minerality	7 / 28
VEUVE AMBAL, CRÉMANT DE BOURGOGNE GRANDE CUVÉE ROSÉ	france - elegant bubbles, crisp strawberry, raspberry and red currant	12 / 48
CHAMPAGNE DELAMOTTE, CHAMPAGNE BRUT	france - delicate and sophisticated, celebration in a glass	86

### white

Grooner, Grüner Veltliner	austria - fresh, crisp, dry and delicious... easy drinking for summertime	7 / 28
Yealands, Sauvignon Blanc	marlborough, new zealand - sustainably crafted, full, lively and refreshing	8 / 32
Taken Wine Co., Chardonnay	napa, california - deliciously creamy, juicy, with an uplifting finish	11 / 44
McPherson, Les Copains White	texas - award-winning blend... full, rich and zesty	10 / 40
Mesa, Giunco Vermentino di Sardegna	sardinia - bright, fresh citrus and tropical fruit with a long finish	36
Domaine Delaporte, Sancerre	france - well balanced, lively and pure with textured minerality	64
Les Vieilles Vignes, Mâcon-Fuissé	burgundy, france - supple, rich, vanilla and spice, deliciously creamy	72

### red

Double Canyon, Cabernet Sauvignon	horse heaven hills, washington - distinctive silky, juicy acidity, hints of peach and raspberry	11 / 44
Bodega El Esteco, Don David Reserve Malbec	argentina - elegant, well-balanced, jammy plum, chocolate, tobacco with a pleasant finish	9 / 36
McPherson, Sangiovese	texas - distinctive berry aroma accented by white pepper, spice, and subtle smokey vanilla	10 / 40
King Estate, Inscription Pinot Noir	willamette, oregon - bright acidity, rhubarb and sage with round, supple tannins	11 / 44
Poderi Elia, Langhe Nebbiolo Padrin	italy - old-world fruit with tangy cherry, warm raspberry, salty chalk, cedar and chocolate	52
Tolaini, Toscana Al Passo	italy - enhanced body, full and round with a degree of spice	48
Bodegas Finca Nueva, Rioja Crianza	spain - complex and smooth, cherry and prune lead to a solid finish with a touch of spice	42
Lassègue Saint-Emilion Grand Cru Bordeaux	france - sumptuous, velvety and layered, sustaining a long and elegant finish	86
Caparzo Brunello di Montalcino	italy - classic, old-world elegance with ample, bold complexity	78