



## 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**

add bacon

\$2.5

dried fig, tortilla strips, buttermilk blue cheese

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

add grilled chicken

\$2.5

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 pimento 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

**CORNED BEEF REUBEN\***

**\$8.5**

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

**B.B.L.T.\***

add avocado

**\$8.5**

\$2.5

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

**FRIED GREEN TOMATO\*** V

**\$8.25**

add grilled chicken or bacon

\$2.5

fresh mozzarella, sundried tomato remoulade, grilled focaccia

**SOUTHERN CLUCKER**

**\$9.25**

fried chicken, alabama white sauce, pimento cheese, red onion, romaine

**ROASTED POBLANO PIMENTO 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** **\$12.75**

house-made italian sausage, kale, marinara

**THE EDITH** **\$13.75**

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

**THE TEXAN** **\$13.25**

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

**THE UNCLE ART** **\$13.75**

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

**THE BLANCO** V **\$12.5**

add italian sausage

\$2.5

roasted garlic cream, arugula

## ENTRÉE

**MEATLOAF** **\$12.75**

scallion mashed potatoes, blue cheese salsa cruda

**THE CRAB CAKE** **\$13.75**

chayote slaw, cilantro-buttermilk dressing

**CHICKEN & GRITS** GF **\$14.5**

roasted airliner breast, green chile-bacon grits

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

add grilled chicken

\$2.5

basmati rice

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

add grilled chicken

\$2.5

hummus, falafel, kale & quinoa tabouli,

grilled market vegetable, saintly sauce, feta

**MAC & CHEESE** V **\$11.75**

add bacon

\$2.5

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

**GRILLED RAINBOW TROUT** GF **\$23.75**

lemon-zataar potatoes, market vegetable, pecan-muhammara

## — Little Wimberley —

### **GRILLED CHEESE - \$4.5**

served with choice of chips or fruit

### **SMALL BITES - \$4.5**

*choice of three*

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

### **PASTA - \$4.5**

tossed in choice of butter or marinara

### **CHEESE PIZZA - \$10**

### **PEPPERONI PIZZA - \$11**

## —DESSERT MENU—



### **MASON JAR CHEESECAKE**

PUMPKIN CHEESECAKE, SPICED GRAHAM CRUMBLE

**\$5.75**

### **VANILLA BEAN PANNA COTTA**

SPICED CHERRY-HIBISCUS 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**

### **MAINE ROOT BEER FLOAT**

VANILLA BEAN ICE CREAM

**\$4.75**

# libations

## — non-alcoholic —

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 <i>Ginger Brew, Root Beer, Mexicane Cola, Professor Cane</i>	2
HOT TEA <i>Mighty Leaf African Nectar, Numi Breakfast Blend, Wimberley Tea Company Yaupon</i>	2.5
D'S ROASTERY COFFEE <i>Sumatra Regular / Columbian Decaf</i>	2

## — beer —

REAL ALE FIREMAN'S #4 BLONDE ALE draft	5.5
ROUGHHOUSE SPROUT FARMHOUSE PALE ALE 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
TWISTED X AUSTIN LAGER 12oz	4.5
INDEPENDENCE AUSTIN AMBER 12oz	4.5
BELL'S TWO HEARTED AMERICAN IPA 12oz	4.75
STAFF PICK OF THE MOMENT	varies

## — sparkling —

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

## — white —

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

## — red —

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



## BRUNCH

*only available on Sunday 11am-3pm*

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

#### **SALAD TRIO**

choice of one, two, or three

upgrade mixed greens to small house salad

roasted poblano pimento cheese **V GF**

pecan-black currant tuna salad **GF**

herbed chicken salad **GF**

**\$7/\$8/\$9**

\$2

— **PERFECT PAIR** —

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add side of potato salad (**V GF**) or pasta salad (**V**)

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

add avocado

\$2.5

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

**FRIED GREEN TOMATO\* V** **\$8.25**

add grilled chicken or bacon

\$2.5

fresh mozzarella, sundried tomato remoulade, grilled focaccia

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

marble rye or multi-grain

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

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*11-inch pie, modifications and substitutions politely declined*

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

**THE BLANCO V** **\$12.5**

add italian sausage

\$2.5

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** **\$13.75**

chayote slaw, cilantro-buttermilk dressing

**MAC & CHEESE V** **\$11.75**

add bacon

\$2.5

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*