



— BRUNCH —

CHICKEN & WAFFLES GF overnight yeasted waffles, southern fried chicken tenders, thai chile-sorghum syrup	13.75
MIGAS GF house-made chorizo, poblano, red bell pepper, onion, corn, tortilla strips, tostada, black bean puree, jack cheese, sour cream, salsa	9.5
QUICHE V* served with cup of soup or small house salad	8.5
CHICKEN CHILAQUILES GF monterey jack cheese, frijoles verdes, roasted tomato-red chile sauce (add slow-cooked egg +2)	10.5
SUNDAY SAUSAGE SANDO breakfast sausage, fried egg, special sauce, american cheese, house-made english muffin served with potato hash	9.75
THE CRAB CAKE chayote slaw, cilantro-buttermilk dressing	13.75
MAC & CHEESE V gemelli, 5-cheese blend, caramelized pepper & onion (add bacon +2.5)	11.75
GRILLED SHRIMP & GRITS GF green chile-bacon heirloom grits, cheddar, scallion	12.25
SMOKED STEELHEAD & AVOCADO TOAST house-smoked steelhead, mustard frills, lemon vinaigrette, fried capers, grilled sourdough	12.75

— SOUP & SALAD —

SOUP OF THE DAY ask your server about today's selections	4.5 / 7
LEANING PEAR HOUSE V GF spiced pecans, goat cheese, pear, shallot vinaigrette	4.5 / 8
HILL COUNTRY COBB GF grilled chicken, avocado, bacon, chayote, monterey jack, southwestern ranch	13
SALAD TRIO 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

CORNED BEEF REUBEN house-cured brisket, sauerkraut, russian, swiss, toasted marble rye	8.5
B.B.L.T. applewood-smoked bacon, romaine, tomato, brie, toasted sourdough (add avocado +2.5)	8.5
FRIED MOZZARELLA V olive tapenade, marinara, spinach, grilled focaccia (add chicken +2.5)	9
ROASTED POBLANO PIMENTO CHEESE V marble rye or multi-grain	7
PECAN-BLACK CURRANT TUNA SALAD marble rye or multi-grain	7
HERBED CHICKEN SALAD marble rye or multi-grain	7

— WOOD-FIRED PIZZA —

11-inch pie, modifications and substitutions politely declined

THE PATTOLI house-made italian sausage, kale, marinara	12.75
THE FUNGHI V local mushrooms, provolone, smoked mozzarella, brie, arugula	13.75
THE TEXAN bbq sauce, local smoked sausage, pickled jalapeno, fried onion	13.25
THE UNCLE ART artichoke, spinach, roasted garlic cream, parsley, prosciutto americano	13.75
THE BLANCO V roasted garlic cream, arugula (add italian sausage +2.5)	12.5

— DESSERT —

Steamed Toffee Pudding	warm molasses sauce	5.75
Lemon Panna Cotta	wild blueberry compote	5.75
Hazelnut Milk Pudding	chocolate sauce, dried cherries, toasted hazelnut	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 —

Iced Tea		2.5
Italian Sparkler		2.5
Lemonade/Limeade		3
Rambler Sparkling Water		3
Orange Juice	freshly squeezed	3.5
Milk		2
Diet Coke, Sprite		2
Maine Root Sodas	- Ginger Brew / Root Beer / Mexicane 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 HONEYCRUMB	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
FAMILY BUSINESS IPA	12oz	4.75
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 Padrun	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