



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**
dried fig, tortilla strips, buttermilk blue cheese

KALE **V GF** **\$11**
add grilled chicken **\$2**
red cabbage, orange, cilantro, mint, thai basil,
peanut, fried onion, ginger-soy vinaigrette

SALAD TRIO **\$7/\$8/\$9**
choice of one, two, or three **\$2**
upgrade mixed greens to small house salad
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. **\$8.5**
add avocado **\$2**
applewood-smoked bacon, romaine, tomato, brie,
toasted sourdough

FRIED EGGPLANT **V** **\$8.25**
add grilled chicken **\$2**
fresh mozzarella, kimchi mayo, spinach, grilled focaccia

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 **\$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**
add italian sausage **\$2**
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**
add grilled chicken **\$2**
basmati rice

MEDITERRANEAN BOWL **V GF*** **\$13.75**
add grilled chicken **\$2**
hummus, falafel, kale & quinoa tabouli,
grilled market vegetable, saintly sauce, feta

MAC & CHEESE **V** **\$10.75**
add bacon **\$2**
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 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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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 **\$7** **price varies**
served with potato hash
ask your server about today's creation