

## coffee

**American brew** 2  
**Espresso** 1<sup>50</sup> **Double** 2<sup>50</sup>  
**Latte or Cappuccino** 3<sup>50</sup>  
**Macchiato** 2 **Cubano** 2  
**Cortado** 2<sup>50</sup> **Americano** 2<sup>50</sup>

## not coffee

*(This is a partial list. See the other side for more things that aren't coffee.)*

**Mimosa** Prosecco & fresh-squeezed orange juice 5  
**Bellini** Prosecco & peach puree 5  
**Chin Up** Mathilde pear liqueur and Maine Root Ginger Brew 5  
**Bloody Mary** Exactly as hot as it should be 5  
**Bloody Hell** Hotter than that, with cucumber & citrus vodkas 6

## starters & salads

**HUMMUS** Creamy chickpea dip with garlic, lemon juice, olive oil and tahini, served with crudité & grilled flatbread †7  
**CROSTINI di HILL COUNTRY** Smokey Denmark jalapeno sausage, brie, & parsley-pecan pesto on house baguette 8<sup>50</sup>  
**CHEESE BOARD** with pickled vegetables, preserves, nuts & baguette. Ask your server about today's cheese selection † 12  
**TEXAS HEIRLOOM TOMATO**, shaved parmesan reggiano, basil, arugula, white balsamic vinaigrette † 7.50  
**THE LEVANT** Butter lettuce, tomato, cucumber, fresh mint & parsley in a grilled lemon vinaigrette, avocado & olives †7  
**LOMBATELLO** Grilled hanger steak, romaine, blistered tomato, red onion, avocado, gorgonzola aioli, balsamic redux \* † 12  
**GRILLED SALMON**, Texas peach, crumbled feta, pancetta lardons, spinach, tahini vin'ette \* † 13

## m a i n s

**EGGS MALTA** Two poached pasture-raised local eggs, pancetta & wilted spinach on a fresh biscuit, topped with sauce Maltaise, served with herb-roasted redskin potatoes \* 9  
**QUICHE** Pasture-raised local eggs baked in a flaky pastry shell with crimini mushrooms, caramelized onions, goat cheese and arugula, served with herb-roasted redskin potatoes 9  
**STEAK & EGGS** Grilled chardonnay-marinated hanger steak served with two pasture-raised local eggs sunny side up & herb-roasted redskin potatoes \* † 12  
**CROQUE MADAME** Ham, gruyere, Dijon, béchamel & two fried pasture-raised local eggs on house baguette with herb-roasted redskin potatoes \* † 10  
**PAIN PERDU** French toast from our housemade bread, crispy on top and soft inside, served with strawberry sauce & cinnamon crème fraiche 8  
**L'AMFETTE** Ground Texas lamb tossed with our fresh house pasta, apple, rosemary, arugula & parmesan reggiano \* † 12  
**GNOCCHI BLEU** Handmade potato dumplings in a creamy sauce of gorgonzola, garlic & thyme 8  
**MUSSELS** from Prince Edward Island steamed in Texas chardonnay, tomato, garlic & harissa, served with fresh house baguette \* † 10<sup>50</sup>

Brunch



Summer 2018

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

†These items can be made gluten-free upon request. Please tell your server if you require a gluten-free preparation.

**Thanks to our local suppliers:** Antonelli's Cheese, Austin Roasting Co., Austin Seafood, Farm to Table, Johnson's Backyard Garden Organic, Bella Verdi, Berkwood Farms, Bill Farr, Buena Tierra, Capra Lamb, Hillside Farms, Costanzo Farms, J & B Farms, Josh Ruiz, Martinez Farm, McCall Creek Farms, Oak Hill Farms, San Saba Pecans, Solstice Farm, Strube Ranch, Village Farms, Virtuoso Selections, Vital Farms