

coffee

American brew 2
Espresso 1⁵⁰ Double 2⁵⁰
Latte or Cappuccino 3⁵⁰
Macchiato 2 Cubano 2
Cortado 2⁵⁰

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, manchego & parsley-pecan pesto on house baguette 8⁵⁰
SPRINGTIME SALAD Arugula, strawberries, gorgonzola & pistachios in basil vinaigrette † 7
THE LEVANT Butter lettuce, tomato, cucumber, fresh mint & parsley in a grilled lemon vinaigrette, avocado & olives † 7
GRILLED SALMON spinach, seared green beans, fried green onion, capers, watermelon radish, balsamic vin'ette * † 13
LOMBATELLO Grilled hanger steak, romaine, blistered tomato, red onion, avocado, gorgonzola aioli, balsamic redux * † 11
CHEESE BOARD with pickled vegetables, preserves, nuts & baguette. Ask your server about today's cheese selection † 12

mains

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 * † 11
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
GNOCCHI BLEU Handmade potato dumplings in a creamy sauce of gorgonzola, garlic & thyme, topped with parmesan reggiano and grilled house baguette 8⁵⁰
MUSSELS* from Prince Edward Island steamed in Texas chardonnay, tomato, garlic & harissa, served with fresh house baguette * † 10⁵⁰
L'AMFETTE Our fresh house fettuccine tossed with ground Texas lamb, apple, rosemary, garlic and arugula, topped with parmesan reggiano † 11



brunch

spring 2017

*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