

## LUNCH

### A Toasty Texas Salad \$14.99

Texas hydroponic greens, grilled corn pico, avocado, cucumber, queso fresco, crispy masa crumble. Morita-lime dressing [V] | Add Chicken 5.00  
Add Steak 9.00

### Grilled Wedge Salad \$13.99

Tarragon ranch, crispy shallot, tomato, bacon, brown butter bread crumbs, chive, parmigiana and lemon zest

### Fried Chicken Sando \$16.99

Crispy chicken thigh dipped in Texas chili oil, mayo, house pickles, green onion and cabbage slaw. Served with fries | Add Egg 2.75

### BLT \$14.99

Bacon, iceberg lettuce, tomato, buttermilk mayo, on wheat toast | Served with fries

### Smash Burger \$16.99

Double Black Angus Wagyu patties with American cheese, caramelized onion, house pickles, and toasty secret sauce | Served with fries

### Grain Bowl\* \$14.99

House hummus + lentils, falafel, mixed greens, cucumber relish, and fresh herbs from our garden | Add Chicken 5.00

### Chipped Beef\* \$13.99

Shaved pastrami, beef jus, thick-cut sourdough slice, sunny up egg, chive | Served with fries



[V] You can now sub Marinated Portobello for protein in any sammy!!



## BRUNCH

### Ham 'n' Eggs\* \$16.99

Black Forest ham steak, pickled mustard seed, red-eye gravy, two eggs and chives. Served with homemade hash browns

### Biscuits n' Gravy \$12.99

Poblano and guajillo sausage gravy, tomato jam, egg, house hot sauce, chives | Served with hash browns

### Monte Cristo \$14.99

Ham, turkey, Swiss cheese, cinnamon raisin bread French toast, maple powdered sugar, side seasonal compote Served with fries

### Steak & Eggs\* \$26.99

8oz New York Strip, two eggs sunny, a hashbrown, and shatta

### Avocado Toast \$12.99

Sliced sourdough, lime, sprouts, cilantro, Texas chili crisp | \*Add Egg 2.75

### Yogurt & Granola \$12.99

Bulgarian yogurt, toasted coconut, granola, fresh fruit, local honey, and mint. [V]

### Bruléed Brioche French Toast \$15.99

Texas pecan praline, caramelized apple anglaise, drunk'n maple-apples, mint [V]

## BREKKYY

### Smoked Salmon Benedict\* \$22.99

Wild-caught salmon pastrami, Texas tarragon, chives, hollandaise, grilled English muffin, fermented black pepper | Served with fresh mixed greens salad. \*GF English muffin available

### Classic Griddle Cakes \$13.99

Classic pancakes made with fresh vanilla bean [V] Blueberries, bananas, chocolate chips OR Seasonal fruit \$1/each | \*Gluten-free Option Available [GF] [V] Ask about our Pancake of the Month

### French Omelet\* \$15.99

Soft eggs, chives, smoked Maldon. Served with fresh mixed greens salad, and blistered heirloom tomatoes [GF] [V] Add mushrooms, Gruyère, onions \$1/each

### American Omelet\* \$15.99

Choose up to 3 toppings | \*Extra \$1/each Choices: Mushroom, bell pepper, tomato, green onion, spinach, American Cheese, Gruyère, Tillamook cheddar, ham, sausage, bacon | Served with homemade hash browns

### Breakfast Sando\* \$12.99

Pork sausage patty, sunny egg, American cheese, chives, smoky tomato mayo, heirloom tomato, all on a brioche bun | Served with hash browns

### Classic 2 Egg Brekky\* \$13.99

2 Eggs, homemade hash browns, choice of protein, and toast

### Blue Plate Special

Ask your server



## BEERS

### Badger Bite Michelada \$9

Corona, Bloody Mary mix, lime juice

### Lone Star Original \$4

The National Beer of Texas • Lager • 12 oz. • 4.6% ABV

### Pearl-Snap \$5

Austin Beerworks • Pilsner • 12 oz. • 5.3% ABV

### Shiner Bock \$6

Shiner, TX • American Style Amber Lager • 12 oz. • 4.4% ABV

### Real Ale Brewhouse Brown \$7

Blanco, TX • Brown Ale • 12oz. • 5.4% ABV

### Corona Extra \$7

Mexico • Lager • 12 oz. • 4.6% ABV

### Austin Eastciders Original Hard Cider \$7

Austin, TX • Cider • 12oz • 5% ABV

### McConauHaze \$7

Twisted X Brewing • Hazy IPA • 12 oz. • 6.5% ABV

## BUBBLY

### Prosecco Extra Dry \$9/36

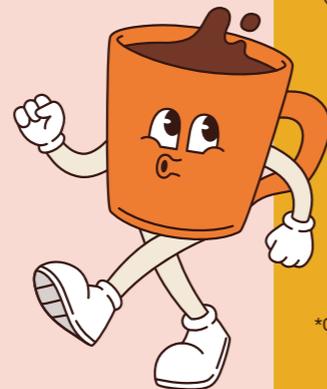
### Sparkling Rose \$9/36

### The Citrus Tree Mimosa \$12

Bubbles and fresh OJ

### Mimosa Flight \$45

Bottle of bubbles, served with OJ, Grapefruit, pineapple and cranberry juices | Serves 4



## DRINKS

### Fresh Orange Juice \$5.50

### Fresh Grapefruit or

### Pineapple Juice \$5

### Cranberry or Apple Juice \$3.50

### Whole Milk/Chocolate \$2.50

### Iced Tea \$3.50

### Lemonade \$3.50

### Cherry Limeade \$3.75

### Peach Peony Sweet Tea \$3.75

### Coke, Diet Coke, Sprite,

### Dr. Pepper \$3.95

### Richards Water \$3.95

(sparkling or still)

### Cold Brew \$5.00

### Hot Coffee \$3.95

(regular or decaf)

### Hot Tea \$3.75

(English, Earl Grey, Green, Herbal)

VG - Vegan V - Vegetarian GF - Gluten Free

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

## SIDES

Toast (white, wheat, sourdough, cinnamon raisin) \$3.00

\*Gluten-free Op. Available

### Buttermilk Biscuit \$3.50

### English Muffin \$3.25

\*Gluten-free Option Available

### Griddle Cake \$6.99

\*Gluten-free Option Available

### Side Salad \$5.00

### Seasonal Veggies \$5.00

### Housemade Fries \$3.50

### Hash Browns \$3.50

### Egg \$2.75

### Side of Bacon, Pork

### Sausage, Ham, or

### Chicken \$4.00

### Seasonal Jam 50¢

### Side Gravy \$2.50

### Seasonal Fruit \$5.00

### Ranch \$1.00

### Salsa \$1.50

### Avocado \$3.99

## BOOZY

### The Margarita \$11

Lalo Tequila, and our house-made sour mix

### Ranch Water \$12

Lalo Tequila, fresh lime, and club soda

### Screwdriver \$12

Tito's, fresh OJ

### Aperol Spritz \$11

Aperol, Prosecco, and club soda

### The Honey Eyed Fox \$11

Bourbon, honey infused black tea, with fresh lemon

### The Morning Rooster \$12

Lalo Tequila, habanero, with fresh-squeezed pineapple

### The Wired Woodpecker \$11

House-made cold brew, Tito's and Bailey's

### Lemonhead Fizz \$11

Lemonade, gin, simple syrup, ginger beer

### The Fuzzy Bear \$11

Tito's, lemon, peach peony, prosecco

### Nutcase Cold Brew \$12

Tito's, cold brew, Frangelico, Cointreau

### The Bloody Mary \$11

Tito's and Bloody Mary mix

### The Paloma \$12

Lalo Tequila, fresh grapefruit juice, lime juice, agave, soda