



— BRUNCH —

CHICKEN & WAFFLES overnight yeasted waffles, southern fried greener pastures chicken tenders, thai chile-sorghum syrup	14
MIGAS GF house-made chorizo, poblano, red bell pepper, onion, corn, tortilla strips, tostada, black bean puree, jack cheese, sour cream, salsa	10
QUICHE v* served with cup of soup or small house salad	9
CHICKEN CHILAQUILES GF monterey jack cheese, frijoles verdes, roasted tomato-red chile sauce (add slow-cooked egg +2)	11
SUNDAY SAUSAGE SANDO breakfast sausage, fried egg, special sauce, american cheese, house-made english muffin served with potato hash	10
THE CRAB CAKE chayote slaw, cilantro-buttermilk dressing	14
MAC & CHEESE v gemelli, 5-cheese blend, caramelized pepper & onion (add bacon +2.5)	12
GRILLED SHRIMP & GRITS GF green chile-bacon heirloom grits, cheddar, scallion	14
SMOKED STEELHEAD & AVOCADO TOAST house-smoked steelhead, mustard frills, lemon vinaigrette, fried capers, grilled sourdough	13

— SOUP & SALAD —

SOUP OF THE DAY ask your server about today's selections	5 / 8
LEANING PEAR HOUSE v GF spiced pecans, goat cheese, pear, shallot vinaigrette	5 / 8.5
HILL COUNTRY COBB GF grilled chicken, avocado, bacon, chayote, monterey jack, southwestern ranch	14
SALAD TRIO choice of one, two, or three scoops with house salad roasted poblano pimento cheese v GF pecan-black currant tuna salad GF herbed chicken salad GF	9/10/11

— SANDWICH —

served with kettle-cooked potato chips
add side of potato salad (v GF) or pasta salad (v) +2.75

— PERFECT PAIR —
pick two - \$10
pick three - \$15
cup of soup – small house salad – 1/2 of any sandwich

CORNED BEEF REUBEN house-cured brisket, sauerkraut, russian, swiss, toasted marble rye	9.5
B.B.L.T. applewood-smoked bacon, romaine, tomato, brie, toasted sourdough (add avocado +2.5)	9.5
CUBAN* pulled pork, house pickles, spicy mustard, provolone, grilled focaccia	9.5
CAPRESE* v fresh mozzarella, tomato, basil, pecan pesto, grilled focaccia (add chicken +2.5)	9
ROASTED POBLANO PIMENTO CHEESE v marble rye or multi-grain	8
PECAN-BLACK CURRANT TUNA SALAD marble rye or multi-grain	8
HERBED CHICKEN SALAD marble rye or multi-grain	8

— WOOD-FIRED PIZZA —

11-inch pie, modifications and substitutions politely declined

PATTOLI house-made italian sausage, kale, marinara	14
FUNGHI v local mushrooms, provolone, smoked mozzarella, brie, arugula	15
UNCLE ART artichoke, spinach, roasted garlic cream, parsley, prosciutto americano	15
BLANCO v roasted garlic cream, arugula (add italian sausage +2.5)	14
FARMERS' MARKET ask your server about today's creation	14
PEPPERONI	13
CHEESE v	12

— LIBATIONS —

Iced Tea	2.5
Italian Sparkler	2.5
Lemonade/Limeade	3
Rambler Sparkling Water	3
Orange Juice <i>freshly squeezed</i>	3.5
Diet Coke, Sprite	2.5
Maine Root Sodas - <i>Ginger Brew / Root Beer / Mexicane Cola / Professor Cane</i>	2.5
Hot Tea <i>Mighty Leaf African Nectar / Numi Breakfast Blend / Lost Pines Yaupon</i>	2.5
D's Roastery Coffee <i>Sumatra Regular / Columbian Decaf</i>	2

beer

REAL ALE FIREMAN'S #4 BLONDE ALE <i>draft</i>	5.5
ROUGHHOUSE ROTATING ~ ASK YOUR SERVER! <i>draft</i>	varies
MIDDLETON BLACK LAB PORTER <i>draft</i>	5.75
LONE PINT YELLOW ROSE AMERICAN IPA <i>draft</i>	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 COSMIC COWBOY IPA 12oz	4.75
ROUGHHOUSE HILL COUNTRY LIGHT 12oz	4.75
VISTA BREWING BARREL AGED ALE 16oz	15
STAFF PICK	varies
ATHLETIC BREWING CO. NON-ALCOHOLIC	5.5

sparkling

MIMOSA <i>freshly squeezed</i>	8 / 32
GANCIA, PROSECCO <i>italy - golden apple and acacia flowers, fresh and soft with a fruity finish</i>	7 / 28
VEUVE AMBAL, CRÉMANT DE BOURGOGNE GRANDE CUVÉE ROSÉ <i>france - elegant bubbles, crisp strawberry, raspberry and red currant</i>	12 / 48
CHAMPAGNE DELAMOTTE, CHAMPAGNE BRUT <i>france - delicate and sophisticated, celebration in a glass</i>	86

white

Grooner, Grüner Veltliner <i>austria - fresh, crisp, dry and delicious...easy drinking for summertime</i>	7 / 28
Yealands, Sauvignon Blanc <i>marlborough, new zealand - sustainably crafted, full, lively and refreshing</i>	8 / 32
Dough, Chardonnay <i>california - juicy fresh pineapple, nectarine and apple with a crisp and creamy finish</i>	11 / 44
McPherson, Les Copains White <i>texas - award-winning blend...full, rich and zesty</i>	10 / 40
Falesco, Est! Est!! Est!!! di Montefiascone <i>italy - crisp acidity, zesty lemon and green apple, easy drinking and refreshing</i>	28
Domaine Delaporte, Sancerre <i>france - well balanced, lively and pure with textured minerality</i>	64
Les Vieilles Vignes, Mâcon-Fuissé <i>burgundy, france - supple, rich, vanilla and spice, deliciously creamy</i>	72

red

Robert Hall, Cabernet Sauvignon <i>paso robles, california - plush ripe fruit, dark chocolate, anise, full-bodied with rich velvety tannins</i>	11 / 44
Michele Chiarlo, Barbera d'Asti Le Orme <i>italy - elegant, red fruit, vibrant body with roundness and a beautiful savory finish</i>	10 / 40
McPherson, Sangiovese <i>texas - distinctive berry aroma accented by white pepper, spice, and subtle smokey vanilla</i>	10 / 40
Roco Winery, Pinot Noir <i>willamette, oregon - bright red cherry and fresh cranberry with hints of clove and allspice</i>	13 / 52
Tolaini, Toscana Al Passo <i>italy - enhanced body, full and round with a degree of spice</i>	48
Viña Bujanda, Rioja Crianza <i>spain - elegant and complex, layered dark berry, spicy persistence and a touch of smokiness</i>	44
Lassègue Saint-Emilion Grand Cru Bordeaux <i>france - sumptuous, velvety and layered, sustaining a long and elegant finish</i>	86
Caparzo Brunello di Montalcino <i>italy - classic, old-world elegance with ample, bold complexity</i>	78