



— APPETIZER —

FRIED BRUSSELS SPROUTS GF* thai chile-lime vinaigrette, red cabbage, sesame seeds	8
PRETZEL BOARD v 3 house-made pretzels, beer cheese, house mustard	9.75
QUESO FUNDIDO v GF* kale, smoked gouda, pita	10.5

— 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
ICEBERG WEDGE v GF dried fig, tortilla strips, buttermilk blue cheese (add bacon +2.5)	8
KALE v red cabbage, orange, cilantro, mint, thai basil, peanut, fried onion, ginger-soy vinaigrette (add chicken +2.5)	11.5
PANZANELLA v tomato, red onion, cucumber, olive, basil, fresh mozzarella, grilled focaccia, red wine vinaigrette	12
SALAD TRIO choice of one, two, or three scoops with house salad	9/10/11
roasted poblano pimento cheese v GF	
pecan-black currant tuna salad GF	
herbed chicken salad GF	

— PERFECT PAIR —

pick two - \$10 pick three - \$15
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* 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
SOUTHERN CLUCKER fried chicken, alabama white sauce, pimento cheese, red onion, romaine, brioche bun	9.5
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

— ENTRÉE —

MEATLOAF scallion mashed potatoes, blue cheese salsa cruda	13
THE CRAB CAKE chayote slaw, cilantro-buttermilk dressing	14
CHICKEN & GRITS GF roasted greener pastures airliner breast, green chile-bacon grits	15
CHU CHEE VEGETABLE CURRY v GF basmati rice (add grilled chicken +2.5)	13
MAC & CHEESE v gemelli, 5-cheese blend, caramelized pepper & onion (add bacon +2.5)	12
FRIED AVOCADO TOSTADA v GF sweet potato-black bean succotash, salsa negra, queso fresco	11
GRILLED STEELHEAD TROUT GF roasted poblano corn puree, quinoa, sweet potato, pecan salsa macha	24
BAVARIAN PORK ROAST pork shoulder confit, buttermilk-rye spätzle, cremini mushroom, braised red cabbage	22

— LIBATIONS —

Iced Tea	2.5
Italian Sparkler	2.5
Lemonade/Limeade	3
Rambler Sparkling Water a portion of each can sold goes to Texas Parks and Wildlife!	3
Orange Juice freshly squeezed	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 draft	5.5
ROUGHHOUSE ROTATING ~ ASK YOUR SERVER! draft	varies
MIDDLETON BLACK LAB PORTER draft	5.75
LONE PINT YELLOW ROSE AMERICAN IPA draft	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 freshly squeezed	8 / 32
GANCIA, PROSECCO italy - golden apple and acacia flowers, fresh and soft with a fruity finish	7 / 28
VEUVE AMBAL, CRÉMANT DE BOURGOGNE GRANDE CUVÉE ROSÉ france - elegant bubbles, crisp strawberry, raspberry and red currant	12 / 48
CHAMPAGNE DELAMOTTE, CHAMPAGNE BRUT france - delicate and sophisticated, celebration in a glass	86

white

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

red

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