



SATURDAY | SUNDAY » UNTIL 4 P.M.

BRUNCH

DRINKS » MIXED, BREWED AND FRESH-SQUEEZED

smoked bloody maria | \$16

Fork & Fire Private Barrel Maestro Dobel Diamanté tequila with housemade grilled tomatoes, a pickle spear, an olive stuffed with bleu cheese, a charred jalapeño and a smoked-salt rim (*see bar menu for bloody maria*)

mimosa (single or flight) | \$7 / \$32

Choice of orange, pineapple or cranberry juice (*flight includes all three with a bottle of bubbly and fresh fruit*)

french-pressed coffee by austin-based cuvée (16 oz.) | \$8

fresh-squeezed orange juice (8 oz.) or lemonade (16 oz.) | \$5

CROSTINI

avocado & tomato | \$9

Our version of avocado toast with heirloom tomatoes and goat cheese

smoked salmon | \$16

Faroe Island salmon, goat cheese, capers and heirloom tomatoes (*available until sold out*)

fig & pig | \$12

Goat cheese, fig jam, Duroc bacon and jalapeños drizzled with Nature Nate's Texas honey

FRITTATAS

Served with choice of grilled avocado or fingerling potatoes with jalapeños

mediterranean | \$15

Kalamata olives, tomatoes and goat cheese

cheddar bacon | \$15

Duroc bacon and cheddar

tex-acado | \$15

Tri-tip Akaushi, tomatoes, avocado, pico and black beans

boardwalk pastrami | \$17

Egg whites with in-house 8145 pastrami, Gruyère and kraut (*available until sold out*)

white mushroom | \$15

Egg whites with oyster mushrooms and fontina

crab enchilada | \$18

Lump crab, white cheddar, avocado, pico and tortilla chips

huevos rancheros | \$15

Corn tortillas, black beans, avocado and pico with smokey ancho and sour cream

ultimate hash | \$15

Fingerling potatoes, in-house 8145 pastrami, Gruyère and kraut (*no side*) (*available until sold out*)

PANNENKOEK » DUTCH PANCAKE

s'more pancake | \$15

Graham-cracker batter, melted marshmallow and chocolate, served with maple syrup

apple pancake | \$15

Apples, cinnamon, caramel and maple syrup

PLATES

hangover burger | \$17

Ground Akaushi, white cheddar, Duroc bacon, grilled onions, arugula, a sunny-side-up egg and our secret burger jam on a brioche bun, served with choice of house fries

hanger & eggs | \$23

Seared Akaushi, scrambled eggs, cheddar, Duroc bacon and fingerling potatoes

steak & egg tacos | \$16

Tri-tip, scrambled eggs, Duroc bacon, black beans and jalapeños, served with fingerling potatoes

Chicken, Waffles & Bacon

smokey fried chicken, waffles and duroc bacon, served with maple syrup | \$16