

### BREAKFAST \* \* \* \* \*

Served all day. Certified humane, cage-free eggs from Gonzales, TX. Veggie sausage made in-house with beets, mushrooms, lentils, rice, pumpkin seeds and golden flaxseeds. Pork sausage ground and made in-house; bacon is Wright Brand Applewood Smoked; ham is Niman Ranch Applewood Smoked Uncured Petite; country ham is Luter's Genuine Smithfield from Virginia.

#### CLASSICS

**Breakfast Platter**  
Two eggs, choice of bacon, sausage, ham or homemade veggie sausage, skillet fries, sourdough or wheat toast, fresh fruit.....\$9.95

**Vegetarian Platter**  
Two eggs, homemade veggie sausage, skillet fries, wheat toast, fresh fruit.....\$9.95

**Fried Egg Sandwich**  
Challah bun or toast, bacon, cheddar, mayo, skillet fries, fresh fruit.....\$9.95

**French Toast Platter**  
Strawberries, vanilla cream, two eggs, choice of bacon, sausage, ham or homemade veggie sausage, fresh fruit.....\$10.95

**Oatmeal**  
Steel-cut Irish oats, cream, apple chutney, brown sugar.....\$6.95

**HASH**  
Homemade skillet fries, onions, peppers, served with two eggs with sourdough or wheat toast and fresh fruit.

**24 Hash**  
Bacon, cheddar, sausage, jalapeno.....\$8.95  
Add chili.....\$1.95 Small.....\$6.95

**Veggie Hash**  
Cheddar, mushrooms, red peppers.....\$8.95  
Add chili.....\$1.95 Small.....\$6.95

#### WAFFLES

Made from yeast-risen dough with butter, bourbon vanilla and raw sugar. Grade A dark amber Vermont maple syrup.

**Chicken & Waffle**  
Boneless fried chicken, brown sugar butter.....\$11.95

**Waffle Breakfast**  
Two eggs, choice of bacon, sausage, ham or homemade veggie sausage, brown sugar butter, fresh fruit.....\$10.95

**Waffle Sandwich**  
Scrambled eggs, country ham, maple syrup, fresh fruit.....\$10.95

**Chef's Waffle**  
Ask your server.....\$7.95

#### FRITTATAS

Topped with arugula and lemon vinaigrette. Served with sourdough or wheat toast and fresh fruit. Substitute egg whites for 95¢.

**Country Ham & Gruyère**  
Caramelized onion.....\$9.95

**Applewood Bacon & Cheddar**  
Pickled jalapeno.....\$9.95

**Goat Cheese**  
Cherry tomatoes, spinach.....\$9.95

**Feta**  
Cherry tomatoes, spinach, olives.....\$9.95

#### BREAKFAST SIDES \* \* \* \* \*

- One egg.....50¢
- Applewood-smoked bacon.....\$2.95
- Homemade breakfast sausage.....\$2.95
- Ham.....\$2.95
- Homemade veggie sausage.....\$2.95
- Small oatmeal.....\$3.95
- Skillet fries.....\$2.95
- Wheat or sourdough toast.....\$1.50
- French toast.....\$6.95
- Half waffle.....\$2.95
- Waffle.....\$5.90
- Fresh fruit cup.....\$2.45

# FARM to TABLE

Local Produce

### WORKDAY SPECIALS Monday through Friday only. Check boards for local produce, specials and desserts.

**Small Hash & Drip Coffee**  
Choose 24 Hash or Veggie Hash

**Small Oatmeal Breakfast & Drip Coffee**  
Two eggs, sourdough or wheat toast

**Chili Breakfast & Drip Coffee**  
Two eggs, sourdough or wheat toast

**Meatloaf Sandwich & Fries**  
Mustard, ketchup, red onion, pickles

**Small Chicken & Waffle**  
**Half Chicken Salad Sandwich & Side Salad** **\$7.95**

### MILKSHAKES \* \* \* \* \*

- Vanilla.....\$4.95
- Chocolate.....\$4.95
- Chocolate Cherry.....\$5.95
- Peanut Butter & Chocolate.....\$5.95
- Coconut Cream.....\$5.95
- Strawberry.....\$5.95
- Maple.....\$5.95
- Roasted Banana & Brown Sugar.....\$5.95
- Espresso.....\$5.95

### DRINKS \* \* \* \* \*

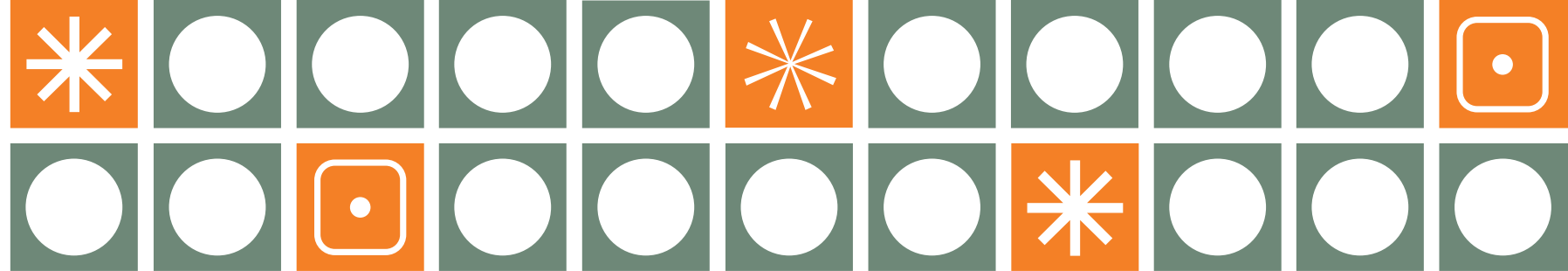
- Coffee**  
Hot or iced. Choose skim, whole, half & half or soy milk. Add a shot of espresso for 85¢.
- Drip (free refills).....\$2.95
  - Espresso.....\$2.05
  - Macchiato.....\$2.65
  - Americano.....\$2.45
  - Cappuccino.....\$3.45
  - Latte.....\$3.45
  - Mocha Latte.....\$3.95
  - Chai Latte.....\$3.95

- Tea**  
Hot Organic Mighty Leaf (spring jasmine, green tea tropical, orange dulce, Earl Grey, chamomile citrus, rainforest maté).....\$2.70
- Iced Organic Black Tea.....\$2.45
  - Iced Hibiscus-Chamomile.....\$2.45

- Soda**  
Coke, Diet Coke, Coke Zero, Sprite & Dr Pepper (free refills).....\$2.45

- Juice**
- Orange.....sm \$2.45/ lg \$3.95
  - Grapefruit.....sm \$2.75/ lg \$4.25
  - Lemonade.....sm \$2.75/ lg \$4.25

**Take home some 24 coffee.**  
Free-trade organic Ethiopian, Kenyan and Brazilian blend roasted exclusively for 24 Diner from Owl Tree Roasting.  
Whole beans \$12.95 per pound



**APPETIZERS** \* \* \* \* \*

Selection of artisan cheeses from Antonelli's Cheese Shop, Austin, TX. Prince Edward Island mussels.

- Deviled Eggs**  
Bacon, smoked paprika, chives.....\$5.95
- French Fries**  
House-cut potatoes, smoked aioli, honey mustard, ketchup.....\$6.45

- Chili Cheese Fries**  
House-cut potatoes, chili, cheddar, red onion, jalapeno.....\$7.95  
Small.....\$5.95
- Cheese Plate**  
Ask your server.....mkt

- Swiss Chard & Artichoke Gratin**  
Greens, artichoke hearts, cream cheese, Parmesan, bread crumbs.....\$8.95
- Mussels**  
Smoked paprika, onion, sherry, lemon, scallions, fregola, baguette.....\$9.95

**SALADS** \* \* \* \* \*

Buttermilk, Caesar, vinaigrettes: roasted shallot, lemon, roasted tomato. Add pulled chicken breast for \$2.75.

- Chopped**  
Romaine, turkey, chicken, country ham, bacon, avocado, Gorgonzola, egg, tomato, croutons, buttermilk dressing.....\$11.95
- Caesar**  
Romaine, Parmesan, anchovy, black pepper, garlic, lemon, croutons.....\$9.95  
Small.....\$5.95

- Chicken Salad**  
Almonds, apricots, celery, red onion, ginger, mixed greens, lemon vinaigrette, wheat toast.....\$10.95
- Mixed Greens**  
Greens, dried cranberries, goat cheese, pistachios, shallot vinaigrette.....\$9.95  
Small.....\$5.95

- Charred Bitters**  
Radicchio, mushrooms, Gorgonzola, walnuts, roasted shallot vinaigrette.....\$11.95

**Check boards for local produce, specials and desserts.**

**BURGERS** \* \* \* \* \*

Ground in-house from all-natural brisket, prepared medium and served with choice of side. Sub homemade veggie patty made with beets, mushrooms, lentils, rice, pumpkin seeds and golden flaxseeds for \$1.25. Add a fried egg for 50¢; add chili for \$1.95.

- Bacon Gorgonzola**  
Challah bun, applewood-smoked bacon, Gorgonzola, caramelized onion, aioli.....\$12.95
- Bacon Avocado**  
Challah bun, applewood-smoked bacon, avocado, charred poblano, smoked aioli.....\$12.95
- Cheddar**  
Challah bun, cheddar, pickles, red onion, tomato, smoked aioli.....\$10.95

- Mushroom**  
Challah bun, roasted mushrooms, goat cheese, arugula, lemon vinaigrette.....\$12.95
- Patty Melt**  
Sourdough toast, Gruyère, caramelized onion.....\$10.95
- Lamb**  
Challah bun, goat cheese, cucumber, arugula, black olive & roasted pepper tapenade.....\$13.95

- Veggie**  
Challah bun, goat cheese, roasted tomato, arugula, lemon vinaigrette.....\$11.95

- SIDES**  
House-cut fries.....\$2.95  
Whipped potatoes.....\$2.95  
Mashed sweet potatoes.....\$2.95  
Macaroni & cheese.....\$2.95  
Bacon-braised greens.....\$2.95  
Daily vegetable.....mkt

**SANDWICHES** \* \* \* \* \*

All-natural Texas chicken and all-natural turkey breast prepared in-house; all-natural beef hot dogs. Served with choice of side. Add bacon for \$1.50; add a fried egg for 50¢.

- Pulled Chicken Breast**  
Baguette, goat cheese, avocado, arugula, roasted tomato vinaigrette.....\$10.95
- Turkey Breast**  
Baguette, Camembert, apple chutney, fresh apple, arugula, lemon vinaigrette.....\$10.95
- Chili-Cheese Dog**  
No-bean chili, cheddar, red onion, house-cut fries.....\$10.95

- R.J. Club**  
Sourdough, turkey breast, bacon, country ham, fontina, avocado, romaine, aioli.....\$11.95
- Egg Salad**  
Wheat toast, applewood-smoked bacon, avocado, arugula, lemon vinaigrette.....\$10.95
- M's Grilled Cheese**  
Sourdough, cheddar, fontina, roasted tomato.....\$8.95

- Veggie Po'Boy**  
Baguette, goat cheese, charred squash, roasted pepper, portobello, caramelized onion, arugula.....\$9.95

- Blackened Tuna Steak**  
Challah bun, cabbage, cilantro, cucumber, jalapeno remoulade.....\$14.95

**ENTREES** \* \* \* \* \*

All-natural Angus beef and all-natural Texas chicken. Add a fried egg for 50¢.

- Meat Loaf**  
Whipped potatoes, bacon-braised greens, sweet onion gravy.....\$12.95
- No-Bean Chili**  
Brisket, chuck roast, poblano, cheddar, jalapeno, red onion, corn bread.....\$9.95

- Ribeye**  
Whipped potatoes, Swiss chard & artichoke gratin.....\$19.95
- Roasted Chicken**  
Half chicken, whipped potatoes, daily vegetable, shallot jus.....\$12.95

- Pork Tenderloin**  
Maple glaze, bacon-braised greens, mashed sweet potatoes.....\$15.95
- Stuffed Swiss Chard**  
Swiss chard, veggie rice, arugula, wheat berries, cucumber, lemon vinaigrette, yogurt.....\$10.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.