

CHEF | ANDREW CURREN
GENERAL MGR | JOSHUA GRAVES
EXECUTIVE SOUS | JOHN MURPHY

BREAKFAST 24 DINNER

MIKE CHURCH
AUSTIN LUNDY
ZANE WERNLI
SOUS CHEFS | JAVIER MONDRAGON
BETH ANN MCDOWELL
RAFAEL FLORES
NICK STARR

ALWAYS AVAILABLE

Local, cage-free eggs; housemade veggie sausage with beets, mushrooms, lentils, bread crumbs, rice, pumpkin seeds & golden flaxseeds;
Premium Gold Angus never ever, natural beef; Beeler's all-natural, never ever, nitrate-free pork.
Sourdough, multigrain, seeded rye & pain au lait breads made fresh daily. Housemade jams & salsa upon request.

ADD FRUIT TO ANY BREAKFAST 1.95

CLASSICS

BREAKFAST PLATTER*

Two eggs*, choice of bacon, sausage, ham or housemade veggie sausage, house-cut skillet fries, choice of toast | 11.95

FRENCH TOAST PLATTER*

Seasonal fruit topping, vanilla cream, two eggs*, choice of bacon, sausage, ham or housemade veggie sausage | 14.95

FRIED EGG SANDWICH*

Pain au lait bun or toast, three eggs*, bacon, cheddar, mayo, house-cut skillet fries | 12.95

BISCUIT & GRAVY*

Housemade buttermilk biscuit, two eggs*, sausage gravy, side of fruit | 11.95

COUNTRY BREAKFAST*

Two eggs*, seared Beeler's ham, cheddar grits, sausage gravy, choice of toast | 12.95

EGGS BENEDICT*

FRIDAY THRU SUNDAY 7 AM TO 11 AM

Housemade buttermilk biscuit, Beeler's nitrate-free ham, cage-free poached eggs*, spinach, hollandaise, side of fruit | 13.95

FRIED CHICKEN BISCUIT

Buttermilk biscuit, choice of white or dark meat, red chili flakes, honey, brown sugar butter, side of fruit | 9.95

YOGURT & GRANOLA PARFAIT

Yogurt, housemade granola, caramel apples | 6.95 with two eggs*, choice of toast | 10.95

OATMEAL

Steel-cut Irish oats, cream, brown sugar, apple-raisin chutney | 8.45 with two eggs*, choice of toast | 11.95

HASH

House-cut Idaho Burbank potatoes mixed with onions & jalapeños and set with two runny eggs*. Served with choice of toast. | 15.95 SM | 11.95 Add chili | 2.95

24 HASH*

Cheddar, bacon, sausage

VEGGIE HASH*

Caramelized onions, spinach, roasted mushrooms, avocado, Swiss cheese

SWEET POTATO HASH*

Roasted poblanos, sausage, Jack cheese

VEGAN HASH*

Veggie sausage, Brussels sprouts, fennel, spicy relish (eggs added upon request)

FRITTATAS

Local cage-free eggs soufflé and topped with arugula in lemon vinaigrette. Served with choice of toast. | 14.95 Substitute egg whites | 1.95

COUNTRY HAM & SWISS

Caramelized onions

BACON & CHEDDAR

Pickled jalapeños

GOAT CHEESE

Burst cherry tomatoes, spinach

VEGGIE

Leeks, broccoli, Brussels sprouts, mushrooms

BELGIAN WAFFLES

Made from yeast-risen dough with butter, Madagascar vanilla & raw sugar. Grade A light amber Michigan maple syrup.

CHICKEN & WAFFLE

Marinated, boneless, skinless fried chicken breast & thigh, brown sugar butter | 16.95 SM (choice of white or dark meat) | 11.95

WAFFLE BREAKFAST*

Two eggs*, choice of bacon, sausage, ham or housemade veggie sausage, brown sugar butter | 14.95

WAFFLE SANDWICH*

Two fried eggs*, sausage, bacon, cheddar, house-cut skillet fries | 13.45

BREAKFAST SIDES

Applewood-smoked nitrate-free bacon | 4.45

Housemade breakfast sausage | 4.45

Nitrate-free ham | 4.45

Housemade veggie sausage | 4.45

One local, cage-free egg* | 95¢

Skillet fries | 3.45

Small oatmeal with chutney | 5.95

Cheddar grits | 3.45

French toast | 7.95

Waffle | 7.95

Half waffle | 4.95

Toast (sourdough, multigrain or seeded rye) | 2.45

MILKSHAKES

For our made-to-order shakes, we start with premium vanilla ice cream and add items such as single-origin chocolate, local strawberries, Grade A Michigan maple syrup, housemade syrups & Texas Coffee Traders espresso. | 6.45

VANILLA

CHOCOLATE

CHOCOLATE CHERRY

COCONUT CREAM

STRAWBERRY

MAPLE

ROASTED BANANA & BROWN SUGAR

ESPRESSO

PEANUT BUTTER & CHOCOLATE

COFFEE

Our beans are roasted here in town by Texas Coffee Traders, a locally owned and operated East Austin artisanal coffee boutique. Half & half, whole, skim, almond, coconut or soy milk. Hot or iced.

ADD A SHOT OF ESPRESSO 95¢

DRIP (FREE REFILLS) | 2.95

ESPRESSO | 1.95

MACCHIATO | 2.95

AMERICANO | 2.95

CAPPUCCINO | 3.95

LATTE | 3.95

MOCHA LATTE | 4.25

CHAI LATTE | 4.25

TOP-SHELF FRENCH PRESS | MKT

TODDY (COLD-BREW ICED COFFEE) | 3.95

TEA

ORGANIC MIGHTY LEAF TEAS
Spring Jasmine, Green Tea Tropical, White Orchard, Earl Grey, Citrus Chamomile, Mint Melange & English Breakfast

HOT TEA | 2.95

ICED ORGANIC BLACK OR HIBISCUS TEA | 2.95

JUICE

ORANGE, GRAPEFRUIT

SM 2.95 LG 4.50

SODA

MAINE ROOT: ROOT BEER, GINGER BEER, LEMON-LIME SODA, FAIR TRADE LEMONADE

DOPPELGÄNGER

COKE, DIET COKE

2.95 (FREE REFILLS)

TOPO CHICO | 2.45 (BOTTLE)

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. REGARDING THE SAFETY OF THESE ITEMS, WRITTEN INFORMATION IS AVAILABLE UPON REQUEST. WE ALWAYS DO OUR BEST TO ACCOMMODATE SPECIAL DIETARY NEEDS BUT CANNOT GUARANTEE THE ABSENCE OF TRACE AMOUNTS OF NUTS, WHEAT, SHELLFISH, EGGS OR MILK.

Our seasonal menu evolves from many thoughtful culinary details, including sourcing quality farm-to-table ingredients, making a conscious effort to support other local businesses and time-consuming, meticulous food preparation overseen by our CIA-trained chef, Andrew Curren. Our bread products are made by David Norman of our sister restaurant and bake shop, Easy Tiger. Ask your server about seasonal desserts created by our pastry chef, Mary Catherine Curren. There is a gluten-free menu available, and we do our best to accommodate special dietary needs with menu modifications whenever possible.



APPETIZERS

Specialty breads & baguettes baked daily; Beeler's all-natural, never ever, nitrate-free pork; Idaho Burbank potatoes.

MARKET PLATE

Local seasonal vegetables,
Chef's preparation | mkt

ANTONELLI'S CHEESE PLATE*

Selected by John & Kendall Antonelli
of Antonelli's Cheese Shop;
selections change weekly | 14.95

BAKED RICOTTA

Antonelli's ricotta, baguette,
apple-fennel glaze | 8.95

BRUSCHETTA

Specialty bread, hand-paired Antonelli's
cheese, seasonal topping | mkt

DEVILED EGGS

Bacon, smoked paprika, chives | 7.95

CORN FRITTERS

Creamed corn, bacon, cheddar, jalapeños | 8.95

FRENCH FRIES

House-cut potatoes, smoked aioli,
honey mustard, ketchup | 7.95

CHILI CHEESE FRIES

House-cut potatoes, chili, cheddar, red onion,
jalapeños | LG 12.95 | SM 8.95

HOUSEMADE DESSERTS

*Ask your server about
our seasonal desserts.*

SALADS

*Produce sourced locally whenever possible;
Beeler's all-natural, never ever, nitrate-free pork;
all-natural chicken breast*

ADD PULLED CHICKEN BREAST 3.45

CHOPPED

Romaine, smoked turkey, chicken, country ham,
egg, bacon, avocado, Gorgonzola, cherry
tomatoes, croutons, buttermilk dressing | 15.95

BEET & CITRUS SALAD

Spinach, mint, roasted red & gold beets,
red radish, radicchio, grapefruit,
roasted pumpkin seeds, yogurt dressing
LG 12.95 | SM 7.45

CHARRED BITTERS

Radicchio, arugula, mushrooms, Gorgonzola,
candied walnuts, roasted shallot vinaigrette
15.95

MIXED GREENS

Greens, dried cranberries, goat cheese,
pistachios, roasted shallot vinaigrette
LG 12.95 | SM 7.45

CAESAR*

Romaine, Parmesan, anchovy, black pepper,
egg*, garlic, lemon, croutons
LG 13.95 | SM 7.95

CHICKEN SALAD

Almonds, apricots, celery, red onion, ginger,
mixed greens, lemon vinaigrette, wheat toast
14.95

HOUSEMADE DRESSINGS

*Buttermilk, Caesar**

VINAIGRETTES

*Balsamic, roasted shallot,
lemon, roasted tomato*

BURGERS

Premium Gold Angus never ever, natural brisket ground fresh daily; Beeler's all-natural, never ever, nitrate-free pork. Bread baked fresh daily. Prepared medium & served with choice of side.

SUB VEGGIE PATTY 95¢ | ADD A FRIED EGG* 95¢ | ADD CHILI 2.95

CHEDDAR*

Pain au lait bun, cheddar, pickles, red onion,
roasted tomatoes, smoked aioli | 15.95

SWEET & SPICY BURGER

Pain au lait bun, bacon & apple jam,
spicy relish, Gorgonzola, aioli | 16.45

BACON AVOCADO*

Pain au lait bun, bacon, avocado, charred
poblanos, smoked aioli | 16.45

MUSHROOM*

Pain au lait bun, roasted mushrooms,
goat cheese, arugula, lemon vinaigrette | 15.95

PATTY MELT*

Rye toast, Swiss, caramelized onions | 15.95

HAWAIIAN BURGER

Pain au lait bun, pineapple relish, ham,
Havarti, grilled onion, aioli | 16.45

GOAT CHEESE VEGGIE

Multigrain toast, goat cheese, roasted tomatoes,
arugula, lemon vinaigrette. Housemade veggie
patty: beets, mushrooms, lentils, bread crumbs,
rice, pumpkin seeds & golden flaxseeds | 15.45

BETSY'S VEGGIE

Pain au lait bun, Havarti, spicy pepper relish,
avocado. Housemade veggie patty: beets,
mushrooms, lentils, bread crumbs, rice,
pumpkin seeds & golden flaxseeds | 15.45

SANDWICHES

*Premium Gold Angus never ever, natural beef; Beeler's all-natural, never ever, nitrate-free pork;
all-natural chicken. Bread baked fresh daily. Served with choice of side.*

ADD BACON 1.45 | ADD A FRIED EGG* 95¢

MEATLOAF SANDWICH

Sourdough, mustard, ketchup, onion, pickles | 12.95

REUBEN

Rye, house-cured pastrami, Swiss, sauerkraut,
1000 Island | 16.95

PORK BELLY

Baguette roll, cucumber, carrot, cilantro, mint,
serrano peppers, pickled red onion, aioli | 16.95

PORK BELLY BLT

Sourdough, arugula, tomato, arugula pesto, aioli | 15.95

M'S GRILLED CHEESE

Sourdough, cheddar, Havarti, roasted tomato | 9.95

24 CLUB

Sourdough, roasted turkey, country ham, bacon,
Havarti, romaine, local tomato, aioli | 15.95

FRIED CHICKEN SANDWICH

Pain au lait bun, apricot slaw, chipotle remoulade;
white or dark meat | 16.45

PULLED CHICKEN BREAST

Sourdough, goat cheese, avocado, arugula,
roasted tomato vinaigrette | 15.45

VEGGIE SANDWICH

Easy Tiger roll, roasted sweet potato, arugula &
pumpkin seed pesto, apple-fennel glaze, spinach,
Swiss, aioli | 11.95

SIDES

4.65

HOUSE-CUT FRIES | WHIPPED POTATOES | MASHED SWEET POTATOES

MAC & CHEESE | TOMATO & CUCUMBER SALAD | SIDE SALAD

COLLARD GREENS | DAY VEG

ENTRÉES

*Premium Gold Angus never ever, natural beef; Beeler's all-natural, never ever, nitrate-free pork;
all-natural chicken*

ADD A FRIED EGG* 95¢

NO-BEAN CHILI

Brisket, chuck roast, poblanos, Lone Star, cheddar,
jalapeños, red onion, corn bread | 14.95

VEGGIE PLATE

Sweet potato, Brussels sprouts, fennel, faro, arugula,
lemon vinaigrette, baked apple topping | 12.95

RIBEYE*

Whipped potatoes, day veg | 24.95

FRIED CHICKEN & GRAVY

Whipped potatoes, collard greens, sausage gravy | 17.95

ROASTED CHICKEN

Half chicken, whipped potatoes, day veg, shallot jus | 17.95

MEAT LOAF

Whipped potatoes, collard greens, sweet onion gravy | 17.95

SEARED BEELER'S BONE-IN PORK CHOP*

Collard greens, mashed sweet potatoes, apple-fennel glaze | 19.95

SPECIALS

TUESDAYS 11 AM 'TIL SOLD OUT

CHICKEN & DUMPLINGS

White-meat chicken, buttermilk chive dumplings,
carrot, onion, celery, garlic, herbs
13.95

WEDNESDAYS 5 PM 'TIL SOLD OUT

CHICKEN-FRIED STEAK

Pounded Texas beef, whipped potatoes,
collard greens, sausage gravy
17.95

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