

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

# BREAKFAST 24 DINNER

SOUS CHEFS  
MIKE CHURCH  
ZANE WERNLI  
JAVIER MONDRAGON  
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, macerated mixed berries | 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, fresh tomatoes, roasted poblanos, roasted corn (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

Scallions, roasted tomatoes, roasted corn, zucchini, Catalan salsa verde

## 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)

RICHARD'S SPARKLING RAINWATER | 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 monthly | 14.95

### 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

### SUMMER SALAD

Arugula, watercress, basil, cucumber,  
pickled cantaloupe, pistachios, lemon ricotta,  
honeydew vinaigrette  
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, honeydew*

## 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

### 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

### PORK BELLY

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

### PORK BELLY BLT

Sourdough, arugula, tomato, basil & walnut 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

Sourdough, chickpea salad, shaved cucumbers,  
red onion, Kalamata olives, tomatoes, romaine,  
herb & red wine vinaigrette | 11.95

## SIDES

4.65

HOUSE-CUT FRIES | WHIPPED POTATOES | MAC & CHEESE  
TOMATO & CUCUMBER SALAD | SIDE SALAD | POTATO SALAD  
BACON-BRAISED GREEN BEANS | 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

Roasted eggplant, summer squash, grape tomatoes, corn  
red bell peppers, Catalan salsa verde, lemon ricotta | 12.95

### RIBEYE\*

Whipped potatoes, day veg | 24.95

### FRIED CHICKEN & GRAVY

Whipped potatoes, bacon-braised green beans,  
sausage gravy | 17.95

### ROASTED CHICKEN

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

### MEAT LOAF

Whipped potatoes, bacon-braised green beans, sweet onion gravy | 17.95

### SEARED BEELER'S BONE-IN PORK CHOP\*

Sauteéd arugula, roasted red potatoes, Catalan salsa verde, grilled lemon | 19.95

## SPECIALS

*TUESDAYS 11 AM 'TIL SOLD OUT*  
**CHICKEN & DUMPLINGS**  
White-meat chicken, buttermilk chive dumplings,  
carrot, onion, celery, garlic, herbs  
13.95

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