

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

SOUS CHEFS | MIKE CHURCH  
ZANE WERNLI  
JAVIER MONDRAGON  
RENE PALOMAREZ

# B R E A K F A S T 24 D I N E R

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 flake honey, brown sugar butter, side of fruit | 9.95

### YOGURT & GRANOLA PARFAIT

Yogurt, housemade granola, seasonal fruit topping | 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, spicy pepper relish, mushrooms, avocado  
(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

### BACON & CHEDDAR

Pickled jalapeños

### GOAT CHEESE

Burst cherry tomatoes, spinach

### VEGGIE

Roasted sweet potatoes, roasted turnips, steamed collard greens & shallots

## 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

## B R E A K F A S T S I D E S

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

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.

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. 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

### 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

## 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. 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

### 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

### BETSY'S VEGGIE

Pain au lait bun, havarti cheese, spicy pepper relish, avocado, housemade veggie patty with 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

### 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

Multigrain toast, roasted sweet potato discs, spinach, roasted garlic hummus, radishes, pickled carrots, arugula pesto | 11.95

## SPECIALS

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

## SIDES

4.65

HOUSE-CUT FRIES | WHIPPED POTATOES | MAC & CHEESE  
 TOMATO & CUCUMBER SALAD | SIDE SALAD | POTATO SALAD  
 MASHED SWEET POTATOES | BACON-BRAISED SEASONAL 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

Farro, Brussels sprouts, mushrooms, pickled carrots, fried chickpeas, roasted garlic hummus, arugula | 12.95

### RIBEYE\*

Whipped potatoes, day veg | 24.95

### FRIED CHICKEN & GRAVY

Whipped potatoes, bacon-braised seasonal greens, sausage gravy | 17.95

### ROASTED CHICKEN

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

### MEAT LOAF

Whipped potatoes, bacon-braised seasonal greens, sweet onion gravy | 17.95

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

Mashed sweet potatoes, bacon-braised seasonal greens, cranberry chutney | 19.95