



**ALWAYS
OPEN**



DINER



**GOOD
FOOD**



BREAKFAST

— Classics —

BREAKFAST PLATTER* Two eggs*, choice of bacon, sausage, ham or housemade veggie sausage, house-cut skillet fries, choice of toast 12.95

FRENCH TOAST PLATTER* Macerated strawberries, vanilla cream, two eggs*, choice of bacon, sausage, ham or housemade veggie sausage 15.95

FRIED EGG SANDWICH* Milk bun or toast, three eggs*, bacon, cheddar, mayo, house-cut skillet fries 13.95

BISCUIT & GRAVY* Housemade buttermilk biscuit, two eggs*, sausage gravy, side of fruit 13.95

COUNTRY BREAKFAST* Two eggs*, seared Beeler's ham, cheddar grits, sausage gravy, choice of toast 14.95

FRIED CHICKEN BISCUIT Buttermilk biscuit, choice of white or dark meat, red chili flake honey, brown sugar butter, side of fruit 11.95

YOGURT & GRANOLA PARFAIT Yogurt, housemade granola, macerated blueberries, blackberries, golden raisins 6.95 with two eggs*, choice of toast 10.95

OATMEAL Steel-cut Irish oats, cream, brown sugar, macerated blueberries, blackberries, golden raisins 8.45 with two eggs*, choice of toast 11.95

EGGS BENEDICT*

FRIDAY — SUNDAY
7 AM TO 11 AM

Housemade buttermilk biscuit, Beeler's nitrate-free ham, local poached eggs*, spinach, hollandaise sauce, side of seasonal fruit

13.95

Frittatas

Local eggs soufflé and topped with arugula in lemon vinaigrette.

Served with choice of toast. 15.95
Substitute egg whites 1.95

COUNTRY HAM & SWISS

Caramelized onions

BACON & CHEDDAR

Pickled jalapenos

GOAT CHEESE

Burst cherry tomatoes, spinach

VEGGIE

Zucchini, squash, red bell peppers, mushrooms, goat cheese

WAFFLES

Our famous recipe. Made from yeast-risen dough with butter, vanilla & raw sugar. Grade A Dark Robust, Maric's Vermont Maple Syrup

CHICKEN & WAFFLE

Marinated, boneless, skinless fried chicken breast & thigh, brown sugar butter SM 12.95 LG 18.95

WAFFLE BREAKFAST*

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

WAFFLE SANDWICH*

Two eggs*, sausage, bacon, cheddar, house-cut skillet fries 14.45



BREAKFAST SIDES

Applewood-smoked nitrate-free bacon 4.45 Housemade breakfast sausage 4.45 Nitrate-free ham 4.45 Seasonal fruit 2.95
Housemade veggie sausage 4.45 One local 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 Buttermilk biscuit 2.95

HASH

House-cut Idaho Burbank potatoes mixed with onions & jalapenos and set with two runny eggs.*

SM 12.95 LG 16.95

Served with choice of toast. 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*

Cherry tomatoes, asparagus, spicy pepper relish, veggie sausage, avocado *(eggs added upon request)*

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.

Served 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

SOFT DRINKS

ORGANIC MIGHTY LEAF HOT TEAS

Spring Jasmine, Green Tea Tropical, White Orchard, Earl Grey, Citrus Chamomile, Mint Melange & English Breakfast 2.95

ICED ORGANIC BLACK OR HIBISCUS MINT TEA 2.95

ORANGE or GRAPEFRUIT JUICE SM 2.95 LG 4.50

Coke, Diet Coke 2.95 *(Free Refills)*

MAINE ROOT Root Beer, Ginger Beer, Lemon-Lime Soda, Fair-Trade Lemonade, Doppelganger 2.95 *(Free Refills)*

RICHARD'S RAINWATER 2.45 *(Bottle)*

Steak & Eggs

Certified Black Angus choice sirloin served in the classic combinations.

STEAK AND EGG BREAKFAST

Two eggs, 6 oz. sirloin, skillet fries, oven dried tomatoes and arugula 19.95

STEAK AND EGG SANDWICH

Split and toasted baguette, three scrambled eggs with cheddar cheese, 6 oz. sirloin, aioli, avocado, skillet fries 19.95

STEAK SALAD

Hard boiled egg, 6 oz. sirloin, pickled red onions, tomatoes, blue cheese, romaine, buttermilk dressing 19.95



Brunch Cocktails

SERVED EVERYDAY

MIMOSA

Sparkling Wine, Orange Juice 4 / 20

Add Deep Eddy Lemon or Ruby Red 3

BLOODY MARY

Vodka, Housemade Bloody Mary Mix Garnished with House-Pickled Local Vegetables 8

LITTLE BOSS MICHELADA

Blue Owl Little Boss, Housemade Bloody Mary Mix 9

IRISH COFFEE

Slane Irish Whiskey, Texas Coffee Traders Coffee, Turbinado, Baileys Whipped Cream 8

— Rise and Shine —

BOOZE

CLASSIC COCKTAILS

TWO STEP

Lone Star tall boy & a shot of bourbon 8

BEEES KNEES

Gin, sage-infused honey, lemon 9

BRUNCH PUNCH

White rum, dark rum, pineapple, lime,
Angostura, ginger beer 10

SPARKLING PALOMA

Tequila, fresh-squeezed local grapefruit, lime,
Richard's Sparkling Rainwater 10

TEXAS THYME

Tito's Vodka, muddled thyme, lemon, agave,
Texas Keeper No.1 10

WALNUT CREEK

Knob Creek Rye, black walnut bitters,
turbinado simple syrup 12

LIQUORS

BOURBON

Ezra Brooks 5
Jack Daniel's 8
Nine Banded* 9
Bulleit 9
Knob Creek 9
Maker's Mark 9
Elijah Craig 12 yr 10
Woodford Reserve 12

RYE

Old Overholt 5
Knob Creek Rye 10
Rittenhouse 10

SCOTCH

Dewar's 8
Macallan 12 yr 15

OTHER WHISKEY

Jameson 8
Slane Irish 7
Crown Royal 9

GIN

Broker's London Dry 5
Tanqueray 8
Waterloo No. 9* 8
Hendrick's 10

TEQUILA

Lunazul Blanco 5
Herradura Silver 9
Don Julio Anejo 12
512 Reposado* 10

VODKA

Wodka 5
Deep Eddy Ruby Red* 6
Deep Eddy Lemon* 6
Tito's* 7
Ketel One 8

RUM

Flor de Caña 5
Plantation Dark 5
Gosling's Black Seal 6
Myers's Original Dark 7

*Locally distilled

BEER

TAP

(512) Brewing Pecan Porter 6.50
Austin Beerworks Peacemaker 5.50
Adelbert's Naked Nun Wit 8
Bell's Official Hazy IPA 7
Live Oak Hefeweizen 5
St. Elmo Carl 6.50
Texas Keeper Dry Cider 7
Real Ale Axis IPA 6

CANS & BOTTLES

Austin Beerworks Pearl Snap Pils 4
Bell's Oberon 5
Blue Owl Little Boss 5
Blue Owl Spirit Animal 5
Dos Equis 5
Fairweather Dry Hopped Cider 6
Lone Star Tall Boys 16 oz 4
Old Rasputin Russian Imperial Stout 7
Real Ale Firemans #4 5

WINE

SPARKLING & ROSÉ

Gruet Blanc de Noirs *Albuquerque, NM, NV* 10 / 40
Domaine Ste. Michelle Brut Rosé
Columbia Valley, WA, NV 9 / 36
Luli Rosé *Central Coast, CA, 2017* 12 / 48
Schramsberg Blanc de Blancs
North Coast, CA, 2014 20 / 40 (375ml)

WHITES

Matthiasson Tendu White Blend
Napa Valley, CA, 2015 20 / 40 (1L)
Lava Cap Sauvignon Blanc *Sierra Foothills, CA, 2017* 12 / 48
Van Duzer Pinot Gris, *Willamette Valley, OR* 2017 10 / 40
Pedernales Viognier *Texas High Plains, TX, 2016* 11 / 44
Empire Estate Dry Riesling *Fingerlakes, NY, 2016* 13 / 52
Calera Chardonnay *Central Coast, CA, 2015* 14 / 56

REDS

Salem Wine Co. Pinot Noir *Eola-Amity Hills, OR, 2016* 13 / 52
Stolpman Love You Bunches Sangiovese
Santa Barbara County, CA, 2017 14 / 56
Marietta Lot #68 Zinfandel *CA, NV* 9 / 36
Trefethen Merlot *Oak Knoll, CA, 2016* 10 / 40
Lieu Dit Cabernet Franc, *Santa Ynez Valley, CA* 2017 12 / 48
Farmstead Cabernet Sauvignon,
Napa Valley, CA 2017 13 / 52
Chappellet Mountain Cuvée *CA, 2016* 18 / 72

SWEETS

MILKSHAKES

6.45

Made-to-order using premium vanilla ice cream, housemade syrups and fresh local ingredients.

VANILLA

CHOCOLATE

STRAWBERRY

CHOCOLATE CHERRY

MAPLE

COCONUT CREAM

ESPRESSO

ROASTED BANANA & BROWN SUGAR

PEANUT BUTTER & CHOCOLATE

DESSERTS

Created by Chef Mary Catherine Curren, our desserts reflect the classic desserts of diner culture.

Add a scoop of vanilla ice cream for 95¢

KENTUCKY BOURBON PIE

Flaky pie crust, dark chocolate, pecans 5.95

DOUBLE-CRUST APPLE PIE

Granny Smith apples, cinnamon, lemon 5.95

STRAWBERRY PIE

Strawberries, rhubarb, lemon 5.95

POP-TARTS: THURSDAY ONLY!

Rotating seasonal flavor 5



Appetizers

SALADS

MARKET PLATE

Local seasonal vegetables, Chef's preparation 8.95

ANTONELLI'S CHEESE PLATE*

Selected by John & Kendall Antonelli of Antonelli's Cheese Shop 14.95

BRUSCHETTA

Hand-paired Antonelli's cheese, seasonally changing local produce on Easy Tiger bread 8.95

DEVILED EGGS

Bacon, smoked paprika, chives 8.95

CORN FRITTERS

Creamed corn, bacon, cheddar, jalapeños, jalapeño remoulade 9.95

FRENCH FRIES

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

CHILI CHEESE FRIES

House-cut potatoes, chili, cheddar, red onion, jalapeños SM 9.95 LG 13.95

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 SM 7.45 LG 12.95

CAESAR*

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

Add Pulled Chicken Breast 3.95 Add Blackened Tuna 6.95

HOUSEMADE DRESSINGS

Buttermilk, 24 Ranch, Caesar*

VINAIGRETTES

Balsamic, roasted shallot, lemon, roasted tomato, red wine



ENTREES



NO-BEAN CHILI

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

VEGGIE PLATE

Broccoli, cauliflower, garlic, arugula, cherry tomatoes, hummus, pickled red onions 13.95

STEAK & FRIES*

Ribeye, compound butter, house-cut fries 24.95

FRIED CHICKEN & GRAVY

White or dark, whipped potatoes, bacon green beans, sausage gravy 17.95

ROASTED CHICKEN

Half chicken, whipped potatoes, vegetable of the day, shallot jus 18.95

FRITO PIE

No Bean Chili, Cheddar, Sour Cream, Salsa and Avocado 14.95

SEARED BEELER'S BONE-IN PORK CHOP*

Whipped potatoes, bacon green beans, marinated mushrooms 21.95

ALL DAY • EVERY NIGHT • ALWAYS GOOD

BURGERS

Ranger Cattle pasture-raised Wagyu beef from East Austin cooked medium and served with a side.

Sub Veggie Patty 95¢
Add a Fried Egg* 95¢
Add Chili 2.95

CHEDDAR

Milk bun, cheddar, pickles, red onion, roasted tomatoes, smoked aioli 16.95

BACON AVOCADO

Milk bun, bacon, avocado, charred poblanos, smoked aioli 17.95

MUSHROOM

Milk bun, roasted mushrooms, goat cheese, arugula, lemon vinaigrette 16.95

PATTY MELT

Rye toast, Swiss, caramelized onions 16.95

BETSY'S VEGGIE

Milk bun, havarti, spicy pepper relish, avocado. Housemade veggie patty: beets, mushrooms, lentils, bread crumbs, rice, pumpkin seeds & golden flaxseeds 16.95

Sandwiches

Classic sandwiches built on local fresh baked bread and served with a choice of side.

Add Bacon 1.45 Add a Fried Egg* 95¢

MEATLOAF SANDWICH

Sourdough, mustard, ketchup, onion, pickles 14.95

M'S GRILLED CHEESE

Sourdough, cheddar, havarti, roasted tomato 10.95

BLACKENED TUNA SANDWICH

Milk bun, cabbage cucumber slaw, jalapeño remoulade 17.95

24 CLUB

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

FRIED CHICKEN SANDWICH

Milk bun, apricot slaw, chipotle remoulade; white or dark meat 16.95

PULLED CHICKEN BREAST

Sourdough, goat cheese, avocado, arugula, roasted tomato vinaigrette 15.95

VEGGIE SANDWICH

Spicy tapenade, tomato, spinach, pickled red onions, mozzarella, multigrain bread 13.95

SIDES

4.65

House-Cut Fries

Whipped Potatoes

Side Salad

Mac & Cheese

Tomato Cucumber Salad

Potato Salad

Bacon Green Beans

Vegetable of the Day

DINER FAVORITE

MEAT LOAF

SERVED EVERYDAY

Whipped potatoes, bacon green beans, sweet onion gravy

19.95



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

