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* Seasonal fruit, 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, seasonal fruit 6.95 with two eggs*, choice of toast 10.95

OATMEAL Steel-cut Irish oats, cream, brown sugar, seasonal fruit 8.45 with two eggs*, choice of toast 11.95

Frittatas
Local eggs souffléd 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 Roasted broccoli, spinach, mushrooms, red bell peppers, goat cheese

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

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 bacon 4.45 Housemade breakfast sausage 4.45 Nitrate-free ham 4.45 Housemade veggie sausage 4.45
One local egg* 95¢ Skillet fries 3.45 Small oatmeal with seasonal fruit 5.95 Cheddar grits 3.45 Seasonal fruit 2.95
French toast 7.95 Waffle 7.95 Half waffle 4.95 Toast (sourdough, multigrain or seeded rye) 95¢ Buttermilk biscuit 2.95
HASH

House-cut Idaho Burbank potatoes mixed with onions & jalapeños 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*
Roasted broccoli, spicy pepper relish, veggie sausage, avocado (eggs added upon request)

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, two 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

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

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
Add Bailey’s 3

ICED IRISH COFFEE
Irish Whiskey, Cold-Brew Coffee, Turbinado Simple 8
Add Bailey’s 3

Rise and Shine

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 BLACK OR HIBISCUS MINT TEA 2.95
ORANGE or GRAPEFRUIT JUICE SM 2.95 LG 4.50
COKE or 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)
**WINE**
- **Sparkling & Rosé**
  - Gruet Brut Blanc de Noirs NV, Albuquerque, NM
  - Sauvage Brut Rosé NV, Albuquerque, NM
  - Halter Ranch Rosé 2018, Paso Robles, CA
  - Revelry Vintners Rosé 2018, Columbia Valley, WA
  - Schramsberg Blanc de Blancs 2014, North Coast, CA

- **White**
  - Matthiasson Tendu Vermentino 2016, CA
  - Ferrari Carano Fume Blanc 2017, Sonoma County, CA
  - Tyler Chardonnay 2017, Santa Barbara County, CA
  - Pedernales Viognier 2016, Texas High Plains, TX
  - Empire Estate Dry Riesling 2016, Fingerlakes, NY

- **Red**
  - Salem Wine Co. Pinot Noir 2016, Eola-Amity Hills, OR
  - Stolpman Sangiovese 2017, Santa Barbara, CA
  - Marietta Lot #68 Pinot Noir NV, CA
  - Three Otters Pinot Noir 2018 Willamette Valley, OR
  - Revelry Vintners Chardonnay 2018, Columbia Valley, WA
  - Louis M. Martini Cabernet Sauvignon 2016, Helena, CA

**BEER**
- **Tap**
  - (512) Brewing Pecan Porter 6.50
  - Austin Beerworks Peacemaker 5.50
  - Live Oak Hefeweizen 5
  - St. Elmo Carl 6.50
  - Texas Keeper Dry Cider 8
  - Real Ale Axis IPA 6
  - Real Ale Swifty APA 6

- **Cans & Bottles**
  - Austin Beerworks Pearl Snap Pils 5
  - Bell’s Seasonal 5.50
  - Blue Owl Spirit Animal 6
  - Dos Equis 5
  - Fairweather Cider 6
  - Independence Red Bud Berliner Weisse 6

**CLASSIC COCKTAILS**
- **Two Step**
  - Lone Star tall boy & a shot of bourbon

- **Rosemary Fizz**
  - Waterloo No. 9 gin, rosemary simple, lemon juice, Richards Rainwater

- **Brunch Punch**
  - White rum, dark rum, pineapple, lime, Angostura, ginger beer

- **Nine of Hearts**
  - Nine Banded whiskey, black walnut bitters, turbinado simple, toddy

- **Diner Press**
  - Tito’s Vodka, muddled lime, Fevertree aromatic tonic

- **East-Side Cooler**
  - Tito’s, orange juice, lime, cranberry, Austin East Cider Dry Brut

**LIQUORS**

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<thead>
<tr>
<th><strong>BOURBON</strong></th>
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<tbody>
<tr>
<td>Ezra Brooks 5</td>
<td>Broker’s London Dry 5</td>
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<tr>
<td>Jack Daniel’s 8</td>
<td>Tanqueray 8</td>
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<tr>
<td>Nine Banded* 9</td>
<td>Waterloo No. 9* 8</td>
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<td>Bulleit 9</td>
<td>Hendrick’s 10</td>
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<td>Knob Creek 9</td>
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<td>Maker’s Mark 9</td>
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<td>Elijah Craig 10</td>
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<td>George Dickel 10</td>
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<td>Woodford Reserve 12</td>
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<th><strong>RYE</strong></th>
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<tr>
<td>Old Overholt 5</td>
<td>Lunazul Blanco 5</td>
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<tr>
<td>Knob Creek Rye 10</td>
<td>Herradura Silver 9</td>
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<tr>
<td>Rittenhouse 10</td>
<td>Don Julio Anejo 12</td>
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<tr>
<th><strong>SCOTCH</strong></th>
<th><strong>VODKA</strong></th>
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<tr>
<td>Dewar’s 8</td>
<td>Wodka 5</td>
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<tr>
<td>Macallan 12 yr 15</td>
<td>Deep Eddy Ruby Red* 6</td>
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<tr>
<th><strong>OTHER WHISKEY</strong></th>
<th><strong>RUM</strong></th>
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<tbody>
<tr>
<td>Jameson 8</td>
<td>Plantation 3 Star 5</td>
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<tr>
<td>Slane Irish 7</td>
<td>Plantation Dark 5</td>
</tr>
<tr>
<td>Crown Royal 9</td>
<td>Gosling’s Black Seal 6</td>
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*Locally distilled
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

SEASONAL SELECTION
Ask your Server about our current offering 5.95

POP-TARTS: THURSDAY ONLY!
Rotating seasonal flavor  5
**Appetizers**

**MARKET PLATE**
Local seasonal vegetables, Chef’s preparation MKT

**BRUSCHETTA**
Seasonally changing local produce on Easy Tiger bread MKT

**DEVILED EGGS**
Bacon, smoked paprika, chives 8.95

**CORN FRITTERS**
Creamed corn, bacon, cheddar, jala-peños, 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

**ENTREES**

**NO-BEAN CHILI**
Brisket, chuck roast, poblanos, Lone Star, cheddar, jalapeños, red onion, corn bread 14.95

**MEATLOAF**
Whipped potatoes, bacon braised greens, sweet onion gravy 19.95

**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 braised greens, sausage gravy 17.95

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

**FRITO PIE**
No bean chili, Frito’s, cheddar, sour cream, salsa and avocado 14.95

**SEARED BEELER’S BONE-IN PORK CHOP**
Smashed sweet potatoes, bacon braised greens, maple glaze 21.95

**SALADS**

**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
BURGERS

Ranger Cattle pasture-raised Wagyu beef from East Austin and served with a choice of 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

FARM & RANCH BURGER
Maple glazed bacon, butter lettuce, maple mustard, cheddar 17.95

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

House-Cut Fries 4.65
Whipped Potatoes
Side Salad
Mac & Cheese
Smashed Sweet Potatoes
Potato Salad
Bacon Braised Greens
Seasonal Vegetables

DINER FAVORITE

CHICKEN & DUMPLINGS
TUESDAYS- WHILE SUPPLIES LAST
White-meat chicken, buttermilk chive dumplings, carrot, onion, celery, garlic, herbs 13.95

LOCALLY SOURCED INGREDIENTS

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