



## BREAD SERVICE

Orange Bread with House Butter  
Brioche Rolls with Schmaltz, Furikake, Texas Olive Oil  
Olive Bread with Texas Olive Oil

10 each

## TO BEGIN

Dutch Baby ~ 12  
lemon, butter, powdered sugar

Black Chickpea Hummus ~ 10  
Texas Olive Ranch oil, carta di musica

Desert Salad ~ 12  
kale, daikon, smoked sesame seeds, piñon, white tamari

Elk Tartare ~ 28  
juniper, peanut, chive

Cheese Plate ~ 18  
assorted cheeses from Antonelli's of Austin

***add charcuterie to cheese plate ~ 10***

## GRAINS

Pozole ~ 12  
Rancho Gordo hominy, green chile, roast peppers, master chicken stock, plancha bread

Polenta ~ 12  
Anson Mills polenta, New Mexico red chile

French Caviar Lentils ~ 12  
bacon onion jam

Farro Verde ~ 12  
Anson Mills farro, preserved peach, epazote,

***add a fried egg to any grain ~ 2***

## MAINS

Tartine ~ 15  
soft scrambled eggs, cured pork shank, Parmesan

Cottage Cheese Pancake ~ 14  
tonka bean, Devonshire cream, raspberry preserves

Pain Perdu ~ 14  
house brioche, River Bear bacon

Latkes ~ 16  
house-cured Atlantic trout, creme fraiche, escabeche vegetables

Crab Benedict ~ 18  
poached eggs, fry bread, hoja santa bearnaise

Filet ~ 22  
fried eggs, roasted sunchoke

***add a side of bacon to any main ~ \$3***