

TRACE

LUNCH IS SERVED 11:30 AM - 2:30 PM

SHARED SMALL PLATES

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| TEXAS CHEVRE & ARRIBIATTA 7 <i>calabrian chili-tomato sauce, baked goat cheese, toasted baguette</i> | EASY TIGER BREAD 6 <i>chef's selection of house-made whipped butters</i> |
| LOBSTER HUSH PUPPIES 15 <i>traditional corn meal batter, fresh lobster tail, 9 herb dressing</i> | MARKET SOUP 6 <i>chef's selection of rotating, seasonal, local soup</i> |
| BIBB SALAD 7 <i>triple crème brie, hazelnuts, pickled red onion, raspberries shallot vinaigrette</i> | BLUEBONNET SALAD 9 <i>shaved local vegetables, brioche croutons red wine vinaigrette</i> |

CRAFTED SANDWICHES

SANDWICH SIDES 2

hand-cut herb fries, green salad with house vinaigrette or a cup of soup

TRACE CUBAN 13

chili braised pulled pork, shaved house cured tasso, comte, house pickles, beer mustard

GRILLED CHICKEN SANDWICH 12

green goddess dressing, grilled romaine lettuce, tomato, ciabatta

DUCK CONFIT GRILLED CHEESE 13

boursin, parmesan, gremolata, caramelized onions, easy tiger sour dough

TRACE BLT 13

thick cut brioche, house cured pork belly, bluebonnet greens, smoked heirloom tomatoes, espresso aioli

HOUSE MADE FALAFEL 12

bluebonnet greens, pickled red onions, tzatziki

SEA ISLAND PEA HUMMUS TARTINE 9

harissa, avocado, sprouts, shaved spring vegetables, grilled whole grain bread

TRACE BUTCHER BURGER* 14

tillamook cheddar, tomatoes, crisp lettuce, onions, house pickles

add to your burger:

crisp bacon, house-cured pork belly, mushrooms, avocado or a niman ranch egg 3
or a crispy crab cake 7*

LARGE PLATES

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| LAVACA OMELETTE 15 <i>smoked brisket, cherry tomato, onion, cheddar sour cream, avocado, cotija cheese, green salad</i> | BLACKENED GULF FISH 17 <i>crawfish etouffée, carolina gold rice, scallion</i> |
| CHICKEN PAILLARD 17 <i>grilled chicken, arugula, shaved parmesan, tomatoes, avocado</i> | ROASTED RIBEYE CAP* 17 <i>braised collard greens, truffle grits, tobacco onions</i> |
| CRISPY FISH TACOS 13 <i>seed and nut crusted mahi, slaw, escabeche, baja sauce flour tortilla</i> | HOPPIN' JOHN 15 <i>carolina gold rice and heirloom peas, kale, soft poached egg, furikake</i> |

**consuming raw or undercooked eggs, meat or seafood may increase your risk of food-borne illness*

THE TRACE MISSION

Trace is committed to creating an enriching and thoughtful culinary experience by fusing the vibrant, local personality of the Austin area with our dedication to socially responsible food. Our cuisine is prepared from locally sourced and sustainable ingredients—or obtained through national partners with well-known sustainable practices.

200 LAVACA STREET
AUSTIN, TX 78701



@TRACEATX

MENU UPDATED

