



AUSTIN

SMALL PLATES

MIXED GREEN SALAD 9

fresh greens, shaved vegetables, choice of dressing

NASHVILLE HOT CRAB CAKES* 14

creamy vegetable slaw, dijonnaise, nashville chili oil

PISTACHIO DIP 12

*roasted pistachio and pumpkin seed spread, cilantro, roasted anahiem peppers
house made flax crackers*

PIMENTO MAC & CHEESE 8

pimento campanelle, house made pimento cheese, butter cracker crumbles

ROASTED ALMONDS 8

tamari, maple, benne and nori

MARKET SNACKS 21

*chef selections of local & artisanal cheeses, house made charcuterie served with seasonal garnishes
toasted baguette*

LARGE PLATES

CAESAR SALAD 15

*black pepper, parmesan, croutons
add grilled salmon* +12 or grilled chicken +6*

ACHIOTE RUBBED TEXAS BASS 25

pineapple mojo de ajo, mole verde, shaved chayote, pepitas

16oz TEXAS AKAUSHI RIBEYE* 60

crispy smoked and smashed redskin potatoes, honey glazed carrots, maître d butter

GRILLED SALMON FILET* 26

sautéed kale, roasted potatoes, lemon butter

ALL NATURAL GROUND BEEF BURGER* 18

cheddar cheese, red onion, tomato, brioche roll with hand-cut fries or mixed green salad

BASIL CHICKEN BREAST SANDWICH* 14

*grilled basil marinated chicken, aioli, swiss cheese, tomato, arugula
with hand-cut fries or mixed green salad*

W AUSTIN CLUB SANDWICH 14

*niman ranch ham, smoked turkey, crispy bacon, arugula, fresh tomato
with hand-cut fries or mixed green salad*

TEXAS PECAN & LOCAL MUSHROOM SANDWICH 17

arugula, tomato, horseradish aioli with fries or mixed green salad

DESSERT

NEW YORK STYLE CHEESECAKE 9

graham cracker crust, assorted fresh berries, whipped cream

CARAMEL BROWNIE 9

house made brownie, salted caramel crunch pearls, dulcely chocolate ice cream

ICE CREAMS & SORBETS 5

house-made selections of ice creams & seasonal sorbets

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