

BRUNCH MENU

ANTIPASTI

GNOCCHI HASH	italian sausage, bacon, fresno pepper, basil and a fried egg	\$12
SAUSAGE POLENTA ◊ & EGG	creamy polenta with house sausage, mushroom ragout and poached egg	\$10
CHEESE & FRUIT BOARD †	la tur triple cream cheese with fresh fruit, honey and ciabatta	\$13

ENTRÉE

PASTA CARBONARA	capellini, parmesan-mushroom cream sauce, bacon, peas and a poached egg	\$16
BREAD PUDDING FRENCH TOAST	fresh berries, whipped cream, toasted almonds and mint	\$14
PROSCIUTTO FIG PIZZA	parmesan-mushroom cream, mozzarella, prosciutto, Mission figs, egg yolk, topped with fresh arugula and cracked black pepper	\$15
BREAKFAST PANINO	focaccia, bacon, romaine, avocado, tomato and a fried egg served with home fries and calabrese aioli	\$15
BRUNCH RISOTTO ◊	mascarpone risotto with green peas, bacon and two poached eggs	\$16

ROSÉ ALL DAY BY THE BOTTLE

CABERNET FRANC	(2017) domaine de la chanteleuserie, bourgueil, loire, france	\$28
NEBBIOLO	(2017) cantina del signore "la grazia", Coste della sesia, italy	\$26
BOBAL SPARKLING	j. p. chenet, france	\$26
BRUT SPARKLING	segura viudas, brut cava, spain	\$26

BRUNCH COCKTAILS

MIMOSA	prosecco, fresh-squeezed orange or grapefruit	\$4/\$16 <i>carafe</i>
BLOODY MARY	hot pepper infused vodka, lime, olive juice	\$6
APEROL SPRITZ	aperol apertivo, sparkling rose, berries, mint	\$9

JOIN US FOR HAPPY HOUR 3PM-7PM EVERYDAY
 \$5 SOUTH AUSTIN SIPS, DRAFT BEER, WELL DRINKS,
 SELECT WINES & FOOD SPECIALS

◊ Gluten Free † Gluten Free upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness