

BRUNCH MENU

ANTIPASTI

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

ENTRÉE

STEAK & EGGS ◊	marinated skirt steak with smashed potatoes, fresno sofrito and two fried eggs	\$21
BREAD PUDDING FRENCH TOAST	fresh berries, whipped cream, toasted almonds and mint	\$14
BISCUITS & GRAVY	parmesan biscuit with n'duja gravy, braised beef short rib, grilled kale and a poached egg	\$18
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

PINOT NOIR	chateau st. jean, california	\$20
GRENACHE	paris valley road, california	\$26
BOBAL SPARKLING	j. p. chenet, france	\$24
BRUT SPARKLING	cote mas, cremant brut rosé, france	\$22

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 &
 \$5 OFF "FAMILY FAVORITES"

◊ Gluten Free † Gluten Free upon request

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