

# Forthright

FALL BRUNCH MENU

## COFFEE AND TEA

|   |     |
|---|-----|
| Drip Coffee <i>Inclusive of refills</i>                       | 3.5 |
| French Press Coffee <i>Single Origin Selection</i>            | 4   |
| Butter Coffee <i>Grass fed butter + Onnit MCT oil</i>         | 6   |
| Cold Brew   | 4   |
| Cold Brew Iced Cubes with House Cashew Milk                   | 5   |
| Espresso  | 3   |
| Cappuccino  | 4   |
| Americano   | 3   |
| Cortado   | 3.5 |
| Latte   | 4.5 |
| Chai Tea Latte  | 4.5 |
| Matcha Latte  | 4.5 |
| Hot Tea   | 3   |
| Iced Tea <i>Earl Grey, Wildberry Hibiscus, Tropical Green</i> | 2.5 |

## NOT COFFEE

|   |       |
|---|-------|
| Fresh-squeezed Orange Juice                                   | 3.5/5 |
| Hot Chocolate <i>w/ housemade marshmallows</i>                | 4     |
| Daily Greens Cold Pressed Juice                               | 6     |
| House Made Vanilla Cashew Milk                                | 4     |
| Matcha Lemonade   | 3.5   |
| Lavender Lemonade   | 3.5   |
| Maine Root <i>Root Beer / Ginger Brew</i>                     | 2.5   |
| Mexican Coke Bottle   | 2     |
| Diet Coke Can   | 1.5   |
| Topo Chico  | 2.5   |
| Coconut Water   | 2.5   |
| Richard's Rainwater <i>Still or Sparkling</i>                 | 2.5   |
| Juice <i>Cranberry / Grapefruit / Pineapple / Pomegranate</i> | 4/6   |

+ flavors: vanilla, chocolate, peppermint, caramel, lavender +.50  
 Alternative milks: Almond, coconut, oat +.50 or House-made cashew +.1  
 Proudly serving Mill-King Creamery low-temp pasteurized, organic milk

## BRUNCH

|  |       |
|--|-------|
| COCONUT CHIA PUDDING <i>Organic chia seeds, maple syrup, coconut milk, almonds, blueberries</i>            | 7.5   |
| AVOCADO TOAST <i>Smashed avocado, 2 poached eggs, crushed red pepper, pepitas w/GF toast +1</i>            | 12.75 |
| WILD MUSHROOM TOAST <i>wild mushrooms, crème fraîche, chives w/2 poached eggs +3 w/GF bread +1</i>         | 12    |
| ASPARAGUS TOAST <i>Grilled asparagus, soft scrambled eggs, goat cheese, crème fraîche, chives</i>          | 12.75 |
| FULL BREAKFAST <i>Eggs any style, Sausage, smoked bacon, potatoes, toast with jam w/GF toast +1</i>        | 14.5  |
| PORK BELLY HASH <i>Maple glazed Pork belly, sweet potato, pickled poblano, fried eggs</i>                  | 14    |
| BUTTERMILK WAFFLES <i>Maple syrup, salted caramel butter, fresh berries, powdered sugar w/GF waffle +2</i> | 12    |
| FORTHRIGHT WAFFLE SANDWICH <i>Smoked bacon, gruyère, over easy egg, maple syrup w/GF waffle +2</i>         | 13.5  |
| FRENCH TOAST <i>w/GF toast +2</i>  | 14    |
| Brioche, fresh blueberries, blueberry compote, lemon Chantilly cream, pure maple syrup                     |       |
| CHICKEN AND WAFFLES <i>Buttermilk waffles, spicy fried chicken, salted caramel butter, maple syrup</i>     | 15.5  |
| SHRIMP & GRITS <i>Sautéed shrimp, black pepper grits, chow chow, corn, scallion</i>                        | 17    |

|  |      |
|--|------|
| PORK BELLY BENEDICT <i>House-made English muffin, poached eggs, hollandaise, crispy pork belly</i>                 | 14.5 |
| CHICKEN BENEDICT <i>House-made English muffin, poached eggs, hollandaise, pickled poblano, spicy fried chicken</i> | 15   |
| SMOKED SALMON BENEDICT <i>House-made English muffin, poached eggs, avocado hollandaise, smoked salmon</i>          | 15   |
| ASPARAGUS BENEDICT <i>House-made English muffin, poached eggs, hollandaise, grilled asparagus</i>                  | 14.5 |
| BENEDICT FLIGHT <i>Trio of pork belly, smoked salmon, and chicken benedicts</i>                                    | 20   |

|  |      |
|--|------|
| KALE CAESAR <i>w/chicken +4 w/fried goat cheese +4 w/avocado +1.5</i>  | 13.5 |
| Kale, Caesar dressing, Parmesan, cherry tomatoes, croûtons, pepitas  |      |
| SUPERFOOD BOWL <i>Quinoa, kale, avocado, shredded carrots, shaved beets, sprouts, radish, chopped almonds orange ginger dressing, sunflower seeds w/grilled free-range chicken +4 w/fried goat cheese +4</i> | 13   |
| CROQUE-MONSIEUR <i>Roasted ham, whole grain mustard, gruyère, sourdough served with fries or side salad w/fried egg +1</i>   | 14.5 |
| VEGGIE BURGER <i>House-made black bean patty, whole grain aioli, avocado, fried shallots, sprouts, challah bun served w/ with fries or side salad w/fried egg +1</i>   | 14   |
| FORTHRIGHT BRUNCH BURGER   | 15   |
| Certified Angus beef, bacon, cheddar, avocado, fried egg, house hot sauce, served with fries or side salad   |      |

## A LA CARTE

|                                  |     |
|----------------------------------|-----|
| Two Eggs Any Style               | 3   |
| Smoked Bacon                     | 3.5 |
| Breakfast Sausage                | 3   |
| Breakfast Potatoes               | 3   |
| Toast, Butter and House Made Jam | 3   |
| Fresh Fruit Cup                  | 4   |
| Buttermilk Waffle                | 5.5 |

## FRESH-BAKED + SWEETS

|   |     |
|---|-----|
| House Made Zucchini Bread (gf)              | 3.5 |
| Muffin <i>Blueberry or Banana Muffin</i>    | 3   |
| House Made Chocolate Walnut Brownie (gf)    | 3   |
| <i>a la mode +3</i>                         |     |
| House Made Ice Cream <i>seasonal flavor</i> | 3   |

OUR BEEF: Antibiotic and hormone free | OUR CHICKEN: Pasture raised, Antibiotic and hormone free  
 OUR PORK: Humanely raised, antibiotic and hormone free | OUR PRODUCE: As local as we can get it



ALLERGY DISCLAIMER: We endeavor to provide gluten free and dairy free options for our customers. However, we cannot guarantee that cross-contamination does not occur in our from-scratch kitchen. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

# Forthright

FALL COCKTAIL MENU

## MIMOSAS

|  |                                     |     |
|--|-------------------------------------|-----|
| CLASSIC Sparkling + OJ   | Make it a double + 4                | 5   |
| <i>Sub cranberry, pomegranate, grapefruit, pineapple +1</i>      |                                     |     |
| BOTTLE AFFAIR  | Bottle of bubbles, + 4 house juices | 22  |
| <i>Choose: OJ, cranberry, pomegranate, grapefruit, pineapple</i> |                                     |     |
| TOP SHELF  | Sparkling rosé, Grand Marnier       | 8   |
| TEA MIMOSA   | Green, hibiscus, wildberry hibiscus | 5.5 |
| Earl Grey  |                                     |     |
| AMARO  | Sparkling, amaretto                 | 6   |
| ROYALE   | Sparkling, raspberry liqueur        | 6   |

## BLOODY MARYS

|  |   |
|--|---|
| Vodka, bloody mix, celery, cucumber, olives, lemon | 8 |
| chili lime, salt                                   |   |

## VODKA OPTIONS

|                        |    |
|------------------------|----|
| AYLESBURY DUCK (House) |    |
| TITO'S                 | +1 |
| KETEL ONE              | +2 |
| CHOPIN                 | +3 |
| WOODY CREEK RESERVE    | +3 |

## BLOODY ALTERNATIVES +.5

|                 |
|-----------------|
| SMOKED HABAÑERO |
| PICKLE ZEST     |
| RIBEYE          |

## COCKTAILS

|                       |  |    |
|-----------------------|--|----|
| FRENCH 77             | St. Germain, Prosecco, simple syrup, fresh lemon juice                   | 9  |
| TOP SHELF MARGARITA   | Dulce Vida Organic Blanco Tequila, Grand Marinier, lime, organic agave   | 10 |
| TX MULE               | TX Whiskey, fresh lime juice, ginger brew                                | 10 |
| APEROL SPRITZ         | Aperol, Prosecco, Topo Chico, orange slice                               | 8  |
| DUBLIN ICED COFFEE    | 2 Gingers Whiskey, Irish cream, cold brew, simple syrup, Chantilly cream | 9  |
| TEXAS WILDFLOWER      | Tito's, Paula's Texas grapefruit juice, lime, bitters, rosemary syrup    | 9  |
| SPIKED GREEN TEA      | 2 Gingers Whiskey, green tea, honey, lemon                               | 9  |
| PURPLE RAIN           | Aylesbury Duck Vodka, lemon, lavender simple syrup                       | 9  |
| I DREAM OF GREENIE    | Dulce Vida Organic Tequila, matcha, house cashew milk, honey water       | 10 |
| AUTUMN WHISKEY        | TX Whiskey, rosemary simple syrup, lemon                                 | 10 |
| MORNING OLD FASHIONED | Woody Creek Rye, maple syrup, bitters, espresso beans                    | 10 |

## SPARKLING + WHITE WINE

|            |                              |      |
|------------|------------------------------|------|
| CANELLA    | Prosecco (Italy)             | 8/30 |
| ALIAS      | Chardonnay (California)      | 8/30 |
| REVOLUTION | Sauvignon Blanc (Argentina)  | 8/29 |
| SCARBOLO   | Orange Pinot Grigio (Italy)  | 8/28 |
| RESIGN     | Sauvignon Blanc (California) | 35   |

## ROSÉ + RED WINE

|                   |  |       |
|-------------------|--|-------|
| MOULIN DE GASSAC  | Syrah/Carignan Rosé Sparkling (France) | 9/32  |
| RIVAROSÉ          | Syrah/Grenache Sparkling Rosé (France) | 10/34 |
| RESIGN            | Rosé (California)                      | 35    |
| LE CHARMEL        | Pinot Noir (France)                    | 9/32  |
| DELOACH           | Cabernet Sauvignon (California)        | 9/32  |
| LA POSTA PAULUCCI | Malbec (Argentina)                     | 12/40 |

## BEER ON TAP

|                             |                        |   |
|-----------------------------|------------------------|---|
| LIVE OAK                    | Hefeweizen             | 5 |
| INDEPENDENCE                | Austin Amber           | 5 |
| REAL ALE FIREMANS #4        | Blonde Ale             | 5 |
| PINTHOUSE                   | Electric Jellyfish IPA | 7 |
| ASK ABOUT OUR ROTATING TAPS |                        |   |

## PACKAGED BEER

|                   |                    |   |
|-------------------|--------------------|---|
| AUSTIN EASTCIDERS | Original Dry Cider | 5 |
| SHINER BOCK       |                    | 5 |
| LONE STAR         | tallboy            | 4 |
| MODELO ESPECIAL   |                    | 5 |

Buy the kitchen a beer 2



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