

Forthright

WEEKEND BRUNCH MENU

TO START

COCONUT CHIA PUDDING (GF, V) Organic black chia seeds, coconut milk, toasted almonds, blueberries, honey	6
CARAMEL APPLE OATMEAL (GF, V) Cinnamon sugar oatmeal, butter roasted apples, caramel, pecans	6
YOGURT PARFAIT (GF, V) Cinnamon vanilla Greek yogurt, house granola, fresh berries	7.5
BEET SALAD (GF, V) JBG salt roasted beets, arugula, citrus, buttermilk vinaigrette, avocado, cucumber, spiced pecans, goat cheese	10
SOFT SCRAMBLE RÖSTI (V) Two soft scrambled eggs, confit mushrooms, arugula, caramelized onion, potato latke, truffle oil	8

PLATES

AMERICAN BREAKFAST <i>sub GF toast +2</i>	14.5
Two fried eggs, potato latke, toast w/ butter & jam, choice of bacon, or sausage	
AVOCADO TOAST (V) <i>sub GF toast +2</i> Harvest toast, smashed avocado, olive oil, 'everything' seasoning, lemon, pumpkin seeds, two poached	12.75
WILD MUSHROOM TOAST (V) <i>add 2 eggs +3 sub GF toast +2</i>	8.5
Harvest toast, roasted mushrooms, fresh herbs, shallot jam, whipped creme fraiche	
CHICKEN AND WAFFLES Buttermilk fried chicken, spicy maple syrup, maple pecan butter	13.5
BANANAS FOSTER BUTTERMILK WAFFLE Caramelized bananas, whipped marscapone, caramel, toasted pecans choice: Applewood smoked bacon, house sausage, fresh fruit	12
TOASTED COCONUT FRENCH TOAST Thick sliced brioche, mango curd, pineapple, toasted coconut, mint, pineapple syrup, choice: Applewood smoked bacon, house sausage, fresh fruit	13
B.E.L.T. <i>add avocado +2 sub GF bread +2</i>	12.75
Fried eggs, pork belly, thick sliced tomato, butter lettuce, black pepper aioli on challah bun	
BRUNCH BURGER Angus beef, fried egg, bacon, cheddar, hashbrown, hollandaise on challah bun	15
PORK BELLY EGGS BENEDICT Pork belly, spicy kale, poached eggs, spicy Hollandaise on brioche	14.5
CLASSIC EGGS BENEDICT (V) Black forest ham, arugula, poached eggs, Hollandaise on house-made English muffin	12.5

A LA CARTE

Two Eggs	3.25
Applewood Smoked Bacon	4
House Sausage	4
Potato Latke (1 latke)	2
Toast, Butter and House Made Jam <i>sub GF toast +2</i>	3.25
Extra House Made Jam	1
<i>blueberry cinnamon vanilla or strawberry peach</i>	
Avocado <i>mash or sliced</i>	2.25
Fresh Fruit Cup	4
Buttermilk Waffle	6
Fried Chicken	6

FRESH-BAKED + SWEETS

House Made Zucchini Bread (gf)	3.5
House Made Muffin <i>seasonal flavor</i>	2.75
Cinnamon-sugar Croissant	2.75
Chocolate Chunk Cookie	2.75
White Chocolate Macadamia Cookie	2.75
Rotating Seasonal Pastry	2.75

OUR BEEF: *Antibiotic and hormone free* | OUR CHICKEN *Pasture raised*

OUR PORK: *Humanely raised, antibiotic and hormone free*

WIFI: *Forthright Guest*
PASSWORD: *forthright*

EXECUTIVE CHEF: MATTHEW DAVIS



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.*

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WEEKEND BRUNCH BEVERAGE MENU

COFFEE

Drip	Columbia-Guatemala Blend (Medium roast)	3.5
French Press Coffee	Single Origin Selection	4
Cold Brew		4
Cold Brew Ice Cubes with House Cashew Milk		5
House Espresso	Brazil-Columbia, Ethiopia blend	3.25
Cappuccino		3.75
Americano		3
Cortado		3.75
Latte		4.5
Mocha		4.75

NOT COFFEE

Chai Tea Latte	4.5
Matcha Latte	4.75
Golden Milk Latte	4.75
Hot Tea / Iced Tea	3 / 2.5
<i>Earl Grey, Jasmine Pearl, Chamomile, Irish Breakfast</i>	
Fresh-squeezed Orange Juice	3.5/5
House Made Vanilla Cashew Milk	4
Hot Chocolate	4
Fresh-squeezed Lemonade	3
Mexican Coke or Diet Coke	2/1.5
Richard's Sparkling Rainwater	2.5
Oye Canned Kombucha	5.5

+ Flavors: vanilla, hazelnut, caramel, lavender, mocha +.50 | Alternative milks: almond, coconut, oat +.55 or house-made cashew +1
Proudly serving Mill-King Creamery low-temp pasteurized, organic milk

SPECIALTY COFFEE

FORHTRIGHT MATCHA	Matcha, blue spirulina, honey, hint of cardamom	5
SPICED LAVENDER CHAI	Evergreen chai, lavender syrup, cinnamon, hint of cayenne, larked lavender garnish	5
MILK & HONEY LATTE	Espresso, milk, cinnamon, nutmeg, honey	5
SALTED CARAMEL MOCHA	Espresso, milk, caramel, chocolate, sea salt	5
PEPPERMINT MOCHA LATTE	Espresso, milk, mocha, peppermint	5

COCKTAILS

FRENCH 77	St. Germain, sparkling wine, simple syrup, fresh lemon juice	9
TEXAS WILDFLOWER	Tito's, Paula's Texas grapefruit juice, lime, bitters, rosemary syrup	9
BEE HOUSE	Vodka, green chartreuse, honey simple syrup, fresh grapefruit and lime, sparkling wine, blackberries, basil, bee pollen rim	10
BLUEBERRY MARGARITA	Tequila, fresh lime juice, Grand Marnier, fresh blueberries, simple syrup	10
BASIL SPRITZ	Aperol, sparkling wine, fresh grapefruit, green chartreuse, basil	8
WHITE CLAWJITO	Light rum, fresh lime, natural lime White Claw (includes can), simple syrup, mint	13
WHISKEY'S FALL	TX Whiskey, fresh lemon juice, rosemary syrup	8
AM OLD FASHIONED	Buffalo Trace, maple syrup, bitters, espresso bean	9
SMOKEY MARGARITA	Mezcal, Tequila, Triple Sec, fresh lime juice, simple syrup, jalapeño	10

MIMOSAS

CLASSIC	Sparkling + OJ	Make it a double + 4	5
<i>Sub cranberry, pomegranate, grapefruit, pineapple + 1</i>			
BOTTLE AFFAIR	Bottle of sparkling, + house juices	22	
<i>Choice of OJ, cranberry, pomegranate, grapefruit, pineapple</i>			

BLOODY MARYS w/bacon +2

Vodka, Bloody Revolution mix, celery, cucumber, olives, lemon, chili lime salt	8
VODKA UPGRADES	
TITO'S	+1
KETEL ONE	+2

SPARKLING + WHITE WINE

CHARLES DE FERRE BLANC DE BLANCS (France)	10
Prugni Blanc/Colombard/Chenin Blanc/Chardonnay	
BALLARD LANE Sauvignon Blanc (California)	8
BROADSIDE Chardonnay (California)	8

ROSÉ + RED WINE

CHARLES DE FERRE BRUT ROSÉ Sparkling	10
Sparkling Gamay/Cinsault (France)	
LE CHARMELE CÔTES DE PROVENCE ROSÉ	9
Syrah/Cinsault/Mourvèdre/Rolle (France)	
FABLE Cabernet Sauvignon (California)	8.5
PINOT PROJECT Pinot Noir (California)	8.5

BEER ON TAP

ASK YOUR SERVER ABOUT OUR ROTATING DRAFTS

PACKAGED BEER

AUSTIN EASTCIDERS Original Dry Cider	5
WHITE CLAW HARD SELTZER lime	5
LONE STAR tallboy	4
MODELO ESPECIAL	5



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