

COCKTAILS

GARDEN WATER / 10

GRAPEFRUIT, LIME
TOPO CHICO, LUNAZUL BLANCO
TEQUILA

THE DEVEREAUX / 10

CAVA, AGAVE, LAVENDER,
BRISTOW GIN

THE PRETTY MARIA / 9

GARDEN TOMATOES, DILL,
HABANERO, LUNAZUL BLANCO

WELL GROUNDED / 12

ICED COFFEE, CHICORY,
LEMON, CATHEAD PECAN VODKA

CONFUCIUS / 13

SAGE, LEMON, WATERMELON,
HIGHBORN GIN

MIMOSA / 8

FRESH SQUEEZED OJ AND DRY
SPANISH BUBBLY

BEVERAGES

FLAT TRACK COFFEE

HOT COFFEE / 3
FLASH BREW / 4

TEAS BY THE STEEPING ROOM / 4

ORGANIC CAFFEINATED TEA
ENGLISH BREAKFAST
EASTSIDE EARL GREY
TSR HOUSE CHAI
HIMALAYAN HONEY GREEN
OFFERING OF MINT

ORGANIC HERBAL TEA
PUMPKIN SPICE

TOPO CHICO / 3

FRESH OJ / 4

ICED TEA / 3

ORGANIC BLACK
BLUEBERRY HIBISCUS (DECAF)

BEER

CIDER AVAL BRETON, FRANCE (6% ABV)	8
PILSNER BRAZOS VALLEY BREWING CO. TWO STEP BRENHAM, TX (5.1% ABV)	6
PILSNER INDEPENDENCE BREWERY NATIVE TEXAN AUSTIN, TX (5% ABV)	6
KOLSCH RAHR & SONS BREWING PALETA DE MANGO FORT WORTH, TX (5% ABV)	7
BELGIAN WIT ADELBERT'S BREWERY NAKED NUN AUSTIN, TX (5.8% ABV)	6
HEFEWEIZEN BIG BEND BREWERY NATIONAL PARK ALPINE, TX (5.5% ABV)	6
PALE ALE ODELL BREWING CO. ST. LUPULIN FORT COLLINS, CO (6.5% ABV)	7
PALE BOCK CELIS BREWERY AUSTIN, TX (4.9% ABV)	6
IRISH RED ALE HI SIGN BREWING SHAMUS THE FIDDLER AUSTIN, TX (5.2% ABV)	6
SESSION IPA OASIS BREWING CO METAMODERN AUSTIN, TX (4.5% ABV)	6
IPA TWISTED X CHUPAHOPRA AUSTIN, TX (6.3% ABV)	7
IPA UNCLE BILLY'S BREWERY THE GREEN ROOM AUSTIN, TX (7.1% ABV)	6
BELGIAN QUADRUPEL ALE AVERY BREWING THE REVEREND BOULDER, CO (10% ABV)	9
IMPERIAL STOUT FOUNDERS BREWING CO. BREAKFAST STOUT GRAND RAPIDS, MI (8.3% ABV)	8
PALE LAGER HOPS AND GRAIN THE ONE THEY CALL ZOE AUSTIN, TX (4.5% ABV)	6
GOSE THE COLLECTIVE BREWING PROJECT CUP O' BEER FT WORTH, TX (4.7% ABV)	7
IPA ZILKER BREWING CO. HEAVENLY DAZE AUSTIN, TX (6.8% ABV)	6
IPA STRANGELAND BREWERY AUSTIN, TX (6.5% ABV)	6

DRAFT

WINE

SPARKLING

CAVA CLOS LA SOLEYA BRUT CATALONIA, SPAIN NV	10 / 40
PROSECCO BRUT ROSE CA'VITTORIA VENETO, ITALY	12 / 48

ROSE

GRENACHE, CINSAULT, SYRAH BLEND BARTON & GUESTIER PROVENCE, FRANCE 2017	9 / 36
MENCIA ARMAS DE GUERRA BIERZO, SPAIN 2016	9 / 36

WHITE

CASSAMATA BIANCO BIBI GRAETZ TUSCANY, ITALY 2015	9 / 36
DRY RIESLING DOMAINE BOTT-GEYL ALSACE, FRANCE 2016	12 / 48
CHARDONNAY LE P'TIT PAYSON MONTERREY, CA 2016	13 / 52
PINOT GRIGIO VIGNE DEL MALINA FRIULI GRAVE, ITALY 2012	52
CHENIN BLANC LEDUC FROUIN ANJOU, FRANCE 2016	56
ARNEIS (UNFILTERED) ANGELO NEGRO MONTEU ROERO, ITALY 2017	60
GRUNER VELTLINER MICHAEL MALAT KREMSTAL, AUSTRIA 2013	62

RED

SANGIOVESE SPORTOLETTI UMBRIA, ITALY 2015	10 / 40
NEBBIOLO FRANCO SERRA PIEDMONT, ITALY 2016	11 / 44
GARNACHA SCALA DEI PRIORAT, SPAIN 2015	12 / 48
PINOT NOIR MCFADDEN FAMILY VINEYARDS BLUE QUAIL MENDOCINO, CA	13 / 52
BARBERA COPPO L'AVVOCATA PIEDMONT, ITALY 2014	36
PINOT NOIR BARKAN NEGEV, ISRAEL 2016	40
SUSUMANIELLO MASSERIA LI VELI SALENTO IGT PUGLIA, ITALY 2016	56

EVERY
SUNDAY

PITCHFORK PRETTY

10 AM
-
2 PM

B
R
U
N
C
H

BAKED GOODS

PECAN SCONE / 4
WITH MAPLE
BOURBON GLAZE

**BUCKWHEAT &
BLUEBERRY MUFFIN / 4**
WITH PECAN STREUSEL

FIVE TINY BISCUITS / 12
WITH MISO BUTTER,
BLUEBERRY PRESERVES,
GREEN TOMATO JAM,
PICKLED PEACHES
AND HAM

OYSTERS / 3 FOR \$9

GRILLED WITH GARLIC AND PAPRIKA BUTTER
— OR —
CHILLED WITH SMOKEY MIGNONETTE

TWO EGGS / 12

ANY STYLE WITH TOAST, CHOICE OF SMOKED PORK BELLY OR SAUSAGE,
AND POTATOES, FRUIT OR SALAD

STEAK AND EGGS / 19

SUNNY SIDE EGGS WITH TOAST AND CHOICE OF POTATOES, FRUIT OR SALAD

CRAB TOAST / 16

POACHED EGG, HOT CABBAGE SLAW, GRILLED BLUE CRAB,
POTATO BREAD, BROWN BUTTER HOLLANDAISE

FRIED OYSTER SALAD / 18

GARDEN SPINACH, POACHED EGG AND HOLLANDAISE

SIDES

SMOKED PORK BELLY / 7
SAUSAGE PATTIES / 7
STEAK / 12
FRUIT / 5
POTATOES / 5
SIDE SALAD / 5

SANDWICHES

SERVED WITH YOUR CHOICE OF POTATOES, FRUIT OR SALAD

THE PITCHFORK / 13
TOASTED POTATO ROLL, SOFT
SCRAMBLE, HAM, PROVOLONE,
RED CHILE AND DIJON

THE LOX / 14
TOASTED EVERYTHING BAGEL,
LOX, CAPERS, ONIONS,
TOMATO, CREAM CHEESE

THE PRETTY / 12
EVERYTHING BAGEL, PIMENTO
CHEESE, ALFALFA SPROUTS,
DILL PICKLE AND BASIL

THE TONGUE / 13
ICEBERG, SPICY MAYO
AND HORSE RADISH

EARTH BOWL / 8

WITH OATS, TOASTED COCONUT, BANANA,
KIWI, AND SUNFLOWER SEED MILK

COTTAGE CHEESE & TOMATO TOAST / 9
WITH BASIL AND CARAMELIZED PECANS

SPICED BANANA BREAD / 10
CREAM CHEESE FROSTING, TOASTED PECANS
AND TOFFEE CARAMEL

CALDO DE POLLO FRITO / 14

CABBAGE BROTH WITH FRIED CHICKEN
FERMENTED RED CHILE AND HERBS