

Austin House sample menu



Dips

White Bean, olives, lemon, crudités (plant based) \$12
Guacamole, taro chips (plant based) \$18

Smalls

Shishito Peppers, miso glaze (plant based) \$12
TFC Fried Chicken or Cauliflower (plant based), hot sauce \$16/\$12
Brussels Sprouts, pickles apples, puff rice (plant based) \$14
Prosciutto, rosewater ricotta, thyme, honeycomb, sour dough \$15

Appetizers

Kabocha Squash Soup, coconut milk, ginger (plant based) \$10
Meatballs, tomato sauces, parmesan \$16
Burrata, tomato, basil (vegetarian) \$18
Hamachi Crudo, citrus, passion fruit, urfa pepper \$18

Salads

Add Burrata \$10 / Chicken \$10 / Salmon \$10
Market Greens, crispy onions, carrots, chia seeds \$17
Gem Caesar, garbanzo, radish, pecorino \$18
Butter Lettuce, avocado, sherry vinaigrette (plant based) \$19
Ahi Tuna Poke, avocado, cucumber, fresno, jasmine brown rice \$22

Sandwiches

Southern Fried Chicken Sandwich, cabbage slaw, pickle, calabrian chili aioli \$20
Dirty Burger, cheddar, mustard, iceberg, tomato, pickles, fries \$21
Dirty Vegan, lettuce, tomato, pickles, mustard mayo, sweet potato fries (plant based) \$22

Grill and Mains

Mac and Cheese, scamorza, parmesan (vegetarian) \$18
Fish Tacos, beer batter, corn tortillas, chipotle \$21
Smoked Mushrooms, coconut grits, pickled apple, onion (plant based) \$21
Rigatoni Beef Bolognese or Plant Based Bolognese (plant based) \$24/\$26
Jerk Chicken, tomatillo relish \$30
Salmon, spinach, aioli \$30
Grilled Swordfish, fennel, puttanesca \$32
Short Ribs, grits, pomegranate, chimichurri \$34
Skirt Steak / Filet Mignon, fries, béarnaise \$41/\$52

Wood-fired Pizza

Buffalo Mozzarella, tomato, basil, oregano \$22
Mushroom, goat cheese, pearl onion, dill (vegetarian) \$23
Spicy Salami, tomato, mozzarella, mushroom \$24
Plant Based Spicy Sausage, artichoke, olive, hemp ricotta (plant based) \$26

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Sparkling and Champagne

Prosecco Ruffino, Nv	15	60
Moët & Chandon Nv	25	105
Veuve Clicquot Yellow Label, Nv Veuve Clicquot Rose, Nv	30	125

Rose

Maison Vincent, Languedoc, France '19	13	52
Lady A Provence, France (organic) '20	16	64
Lady K Provence, France (organic) '20	20	80

White

Maison Vincent, Languedoc, France '19	13	52
Litrotto Bianco L'archetipo, Puglia, Italy '18		55
Sauvignon Blanc Scarbolo, Italy (organic) '19	15	60
Picpoul Pet Nat "Chuggy Bubbles" Austin Winery, Texas '19		60
Chardonnay Aslina, South Africa (organic, sustainably grown) '19		62
Sauvignon Blanc Where's Linus, Sonoma (natural) '20		65
Chardonnay Luuma, Sonoma, California (organic, sustainably grown) '18	17	68
White Syrah Le P'tit Barriot, Rhone, France (organic, sustainably grown) '18		72
Sancerre Georges Millerioux, Amigny, France (natural) '19	18	72
Grüner Veltliner Raptor Ridge, Oregon '19		78
Gavi La Scolca, Piedmont, Italy '18		82
Assyrtiko Gavalas, Santorini '19		98
Chablis Domaine William Fevre, France '18		105
Sauvignon Blanc Merry Edwards, Russian River Valley '19		125

Red

Maison Vincent, Languedoc, France '19	13	52
Pinot Noir Dough, Willamette Valley, Oregon '19	15	60
Etna Rosso Tonatore, Sicily, Italy '17	17	68
Sangiovese/Merlot Amplify Mixtape, Santa Ynez (natural) '20		72
Cabernet Sauvignon Ancient Peaks, Paso Robles, California (sustainably grown) '18	18	72
Zinfandel Bodkin, Sonoma, Ca (organic, sustainably grown) '18		78
Grenache Habit, Santa Ynez, Ca (biodynamic) '18		98
Pinot Noir Gary Farrell, Sonoma, California (sustainably grown) '18		100
Burgundy Vincent Charton, Mercurey, France '19		105
Cabernet Sauvignon Heitz, Napa Valley, California (sustainably grown) '16		125
Cabernet Franc/Merlot Domaine Porto, Greece '09		130
Barolo Luigi Pira, Barolo Marencà '16		170

Austin House Brunch sample menu



Cocktails

Masala Chai Toddy, teeling's irish whiskey, seven tails brandy, masala chai \$15
Soho Shandy, campari, house orange liqueur, celis white belgian style ale \$15
Pimm's # 2 Cup, Pimm's #2, sipsmith london dry Gin, ginger, lemon, mint, cucumber \$15

Brunch

Eggs Any Style, two eggs, toast \$9
Fruit Plate \$10
Acai Bowl, goji berries, coconut \$14
Quesadilla, scrambled eggs, mushrooms, pico de gallo, guacamole \$15
Avocado On Toast, poached eggs, chili (vegetarian) \$16
Brioche French Toast, bourbon caramel, peaches, vanilla mascarpone \$16
Cilbir, poached eggs, garlic yogurt, brown butter chili, dill \$16
Ricotta Pancakes, banana butter, berries, pure maple \$16
Huevos Rancheros, sunny up eggs, refried beans, tostada, salsa, cilantro salad \$17
Texas Benedict, poached eggs, corn cake, BBQ burnt ends, citrus hollandaise \$18
English Breakfast, eggs, sausage, bacon, baked beans, roast tomato, mushroom, toast \$19

Smalls

Shishito Peppers, miso glaze \$12
Prosciutto, rosewater ricotta, thyme, honeycomb, sourdough \$15
Burrata, tomato, basil \$18

Salads and sandwiches

Market Greens, crispy onions, carrots, chia seeds \$17
Butter Lettuce, avocado, sherry vinaigrette (plant based) \$19
Southern Fried Chicken Sandwich, cabbage slaw, pickle, calabrian chili aioli \$20
Dirty Burger, cheddar, mustard, iceberg, tomato, pickles, fries \$21
Ahi Tuna Poke, avocado, cucumber, fresno, jasmine brown rice \$22
Vegan Dirty Burger, lettuce, tomato, pickles, mustard mayo, sweet potato fries \$22

Mains

Smoked Mushrooms, coconut grits, pickled apple, onion (plant based) \$21
Rigatoni Beef Bolognese or Plant Based Bolognese \$24/\$26
Grilled Swordfish, fennel, puttanesca \$32
Skirt Steak / Filet Mignon, fries, béarnaise \$41/\$52

Wood fired pizza

Buffalo Mozzarella, tomato, basil, oregano \$22
Brie, caramelized onions, bacon, sunny up \$23
Spicy Salami, tomato, mozzarella, mushroom \$24
Plant Based Spicy Sausage, artichokes, olive, hemp ricotta (plant based) \$26

Sides

Toast / Mushrooms / Roasted Tomato / Baked Beans / Spinach / Bacon / Sausage
Chicken Sausage / Smoked Salmon / Avocado / Hash Browns / Fries / Sweet Potato Fries

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Austin House Breakfast sample menu



Breakfast

Fruit Plate (plant based) \$10

Acai Bowl, goji berries, coconut (plant based) \$14

Brioche French Toast, bourbon caramel, peaches, vanilla mascarpone \$16

Eggs

Eggs Any Style, two eggs, toast (vegetarian) \$9

Egg White Omelette, goat cheese, spinach (vegetarian) \$13

Quesadilla, scrambled eggs, mushroom, pico de gallo, guacamole (vegetarian) \$15

Eggs Benedict, hollandaise \$16

Avocado On Toast, poached eggs, chili (vegetarian) \$16

English Breakfast, eggs, sausage, bacon, baked beans, roast tomato, mushroom, toast \$19

Sides

Toast / Mushrooms / Roast Tomato / Baked Beans \$4

Spinach / Bacon / Sausage / Chicken Sausage / Hash Browns \$5

Smoked Salmon / Avocado \$6

Pastries

Croissant / Pain Au Chocolat \$5

Press Juice

Green, cucumber, apple, celery, spinach, romaine, kale, lemon \$10

Hard Green, cucumber, lemon, celery, ginger, kale, romaine, spinach \$10

Ginger, apple, lemon, ginger \$10

Berry, strawberry, lemon, beetroot, apple, mint \$10

Citrus, orange, turmeric, cayenne, lemon, mandarin, grapefruit, black pepper \$10

Coffee

Filter By Grind, Shoreditch, London \$5

House Espresso By Grind, Shoreditch, London \$6

Cold Brew \$8

Matcha / Golden Milk Latte / Chai \$7

Tea

English Breakfast / Earl Grey / Peppermint / Fresh Mint Chamomile / Green / Jasmine / Ginger \$6

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