

BITES

Cheese Board | 15

Chef selection of three cheeses
w/ honeycomb, preserves, & crostini

Add Charcuterie

by The Salumerie, ATX*

Tartufo +4 Soppressata +4

Felina +4 The OG +5

Pommes Frites* | 11

parmesan aioli, black truffles, & sea salt

Deviled Eggs* | 11

w/ prosciutto, chives, & crème fraîche

Buffalo Wings*

with housemade ranch or bleu cheese

Six | 13

Twelve | 22

Twenty | 34

Fried Squash Flowers | 14

goat cheese, farmers cheese, chives,
shallots, jalapeño, & thyme

Fried Brussel Sprouts | 16

with burnt shallot vinaigrette

Tomatoes & Burrata | 17

sherry vinegar, meyer lemon oil, &
tom basil

Buttermilk Snap Peas | 17

buttermilk vinaigrette & chives

SALADS

Wedge Salad | 17

iceberg lettuce, lardons, grape
tomatoes, cucumbers, &
housemade ranch

Roasted Caesar | 17

roasted romaine, melted parmesan,
fried capers, & blistered heirloom
tomatoes w/ housemade Caesar
dressing

MAINS

Crispy Chicken Sandwich* | 17

butter milk crispy chicken, Texas bread and
butter pickles, & spiced aioli on brioche

Ancient Grain Bowl | 19

red quinoa, cucumbers, greens,
lemon tahini, & crisped tofu

Hatch Mac & Cheese* | 20

seared chicken breast, hatch green chilis, &
white cheddar

1/2 lb Ella Burger* | 19

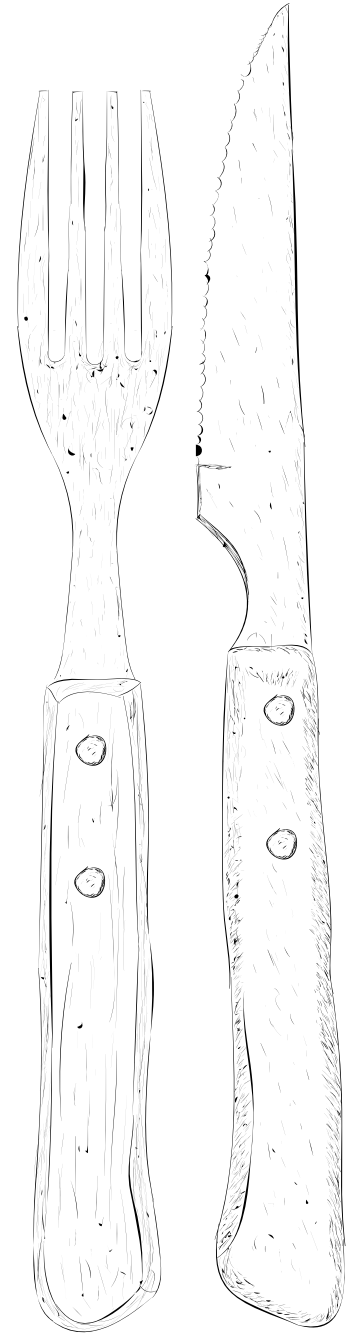
lettuce, tomato, onion, cheddar,
aioli, & housemade pickles on brioche
(substitute Impossible Burger +2)

1/2 lb Bacon Jam Burger* | 19

housemade bourbon bacon-jam, &
aged cheddar on brioche
(substitute Impossible Burger +2)

Short Rib Sandwich* | 21

Texas local beef short rib,
housemade BBQ, pickled
red onion on brioche



DESSERT

Cookie Plate | 9

Three fresh-baked cookies & vanilla
bean ice cream

Chocolate Layered Cake | 9

double chocolate

Macarons | 7

3 assorted flavors

We kindly request no splitting of
checks for groups of 6 or greater.
Additionally, for parties of 6 or more, a
gratuity of 20% will be automatically
applied. Unsigned checks are subject
to a 25% walked tab gratuity. Thank
you for understanding.

*consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of food borne illness
especially if you have certain medical
conditions.

EXTRAS

Avocado | 3 Chicken Breast* | 7

Bacon* | 4 Burger Patty | 7

Tofu | 6 Sautéed Shrimp* | 9

Executive Chef
Peter Klimov

COCKTAILS

Ella Martini | 15

1876 vodka, raspberry liqueur, pineapple juice & foaming bitters

French 73 | 17

Empress gin, orange liqueur, creme de violette, & lemon juice, topped with prosecco

1898 | 16

Four Roses whiskey, Campari, Gentian amaro, Lillet Blanc, simple syrup & lemon juice

Margarita Cadillac | 14

Exotico Blanco tequila, topshelf orange liqueur, lime juice and agave

Vieux Manoir | 17

rye whiskey, Martell cognac, sweet vermouth, Benedictine, aromatic bitters & Peychaud's bitters

GOODALL Fashioned | 18

Old Forester rye whiskey infused w/ vanilla & fig-infused rosemary syrup, & black walnut bitters

Nod to the Garden | 16

gin, cucumber-lime cordial, ginger brew, mint, & soda

Wooten & Hollerin' | 17

400 Conejos mezcal, blood orange juice, lime juice, mole bitters, & tajin

Espresso Martini | 18

1876 vodka, espresso, coffee liqueur, cream liqueur & maple syrup

La Vérité | 16

Flor de Cana rum, lemon juice, orange-thyme cordial, elderflower, green chartreuse, fresh cinnamon

BEER

Live Oak Hefeweizen | 7

Live Oak Brewing

Pearl Snap Pilsner | 7

Austin Beerworks

Fire Eagle IPA | 8

Austin Beerworks

Modelo Especial | 6

Inquire for seasonal rotating drafts

SPIRIT FREE

Nice Spice | 10

Pineapple cordial, orange juice, lime juice, jalapeño & soda

Cucumber Refresher | 10

Limeade, cucumber, mint, tarragon & soda

Earl Grey Palmer | 9

Limeade, earl grey iced tea & lemon

See separate menu for our latest wine selections



Beverage Manager
Sebastian Popeson
