



**JESTER KING
KITCHEN**

Jester King Kitchen is uniquely tied to a time, place and people. We make our food from scratch using farm, fermented or foraged ingredients. Our dough contains 100% Texas grains and is leavened with the same wild yeast we use to ferment our beer.

Pizzas - 12"

Hannibal 18

red sauce, mozzarella, pepperoni, pancetta, house-made meatballs, chili oil

Betsy 16

white sauce, sage sausage, pepper-jack, spring onion, biscuit crumbs

Genoese 15

garlic oil, tomato, salami, mozzarella, genoese basil

Classico 12

red sauce & mozzarella

The Absolem 16

white sauce, spinach, roasted mushrooms, gorgonzola, crispy garlic

Virgil 16

white sauce, dino kale, calabrian chiles, caramelized onions, mozzarella, feta, kalamata olive dressing

Verdant *vegan* 16

green garlic sauce, snap peas, pea tendrils, shaved fennel

Additional Toppings

pepperoni, salami, anchovies, mushrooms 3

mozzarella, parmesan, fontina, feta 2

basil, calabrian chiles, jalapeños, kalamata olives, tomatoes, garlic confit, caramelized onions 1

Dipping Sauces

buttermilk dressing, marinara sauce 1.5

Insalata

Winter Salad *gluten free* 9

roasted beets, mixed lettuce, citrus vinaigrette, pure luck chevre, roasted pepita

Bakery & Desserts

Barrel Butter Cookie 2

Rye Sourdough Chocolate Chip Cookie 4

Focaccia Loaf 13

Hill Country Sourdough Loaf 9

sourdough batard leavened w/ jester king house culture, made with 100% Texas flour from Barton Springs Mill (Dripping Springs, TX)

Strawberry & Black Pepper Jam *vegan, gluten free* 6

Lemon & Poppyseed Sorbet *vegan, gluten free* 8

Cookies & Cream Ice Cream 8

Vanilla Bean Ice Cream 7.5

To-Go Orders can be made through the link that can be found [here](#) or by giving us a call between 12pm-8pm at (512)-661-8736