

Jester King makes food uniquely tied to a time, place and people. Our kitchen uses farm, fermented or foraged ingredients wherever possible. Our dough is made with 100% Texas grains from Barton Springs Mill & leavened with indigenous yeast and bacteria from our land. Anything with the JK tag was made or grown here.

Starters

Burrata local carrot, green cardamom, coffee, JK mead vin	10
With Prosciutto Americana Add Focaccia	14 1.5
Green Salad mixed local greens, toasted sunflower seeds, goat feta, JK Atrial Rubicite vin w/ JK focaccia	8
JK Levain sourdough bread, house cultured butter, orange marmalade	6
Charcuterie Board Veldhuizen sheep tomme, jalapeño cheddar and Eagle Mountain granbury gold La Quercia cured pork: coppa, lomo, and JK lardo	20
JK Focaccia olive oil, farm herbs, parmesan, pizzaiola sauce	4
Foudreweizen Pretzel House made seeded pretzel, beer cheese	8
El Cedro Tartare Texas wagyu, charred leek relish, anchovy emulsion, roasted shallot vin	15
Al Forno cooked in our wood oven	
Coq Au SPON Inspired by SPON day, for sharing farm vegetables, kriek reduction, local chicken	28
Wood Fired Vegetables farm herb buttermilk dressing, parsley oil	8
Desserts	
Peaches and Cream Shortbread Cookie Inspired by our SPON Estate Peach almonds, white balsamic, white chocolate	2.5
Jester King Cookies -House Made, Baked Daily Orange Snickerdoodle, Ginger Molasses, Chocolate Chip, Cranberry & Chocolate Oatmeal	2.5



Pizzas - 12"

charred tomato, JK picadillo, queso fresco, creme fraiche, cilantro	13
Turino comte, fontina, leek, oyster mushrooms, JK pancetta	17
Cali white sauce, fontina, mozzarella, parmesan, tomato marmalade, prosciutto, merlot syrup	17
Emelia white sauce, ricotta, lacinato kale, red onion, chili vinaigrette	14
Jardin JK arugula pesto, charred tomato, JK farm fennel, fresh tomato, JK farm herbs ⊛	14
Calabrese	16
red sauce, pepperoni, sausage, mozzarella, caramelized onions, calabrian chilies Napoli red sauce, anchovy, olive, caramelized onion	15
Classico	12
red sauce & mozzarella	
Add pepperoni, jk chorizo or jk italian sausage	14
Additional Toppings	
pepperoni, JK pancetta, oyster mushrooms fontina, goat feta, mozzarella, parmesan, JK picadillo, JK italian sausage arugula, basil, calabrian chilies, jalapeño, kalamata olives, red onion, fresh tomatoes,	$\begin{matrix} 3 \\ 2 \end{matrix}$
caramelized onions	1
Non-alcoholic Beverages	
Draft Lemonade	3
Dublin Root Beer	2.5
Buddha's Brew Kombucha Yaupon Iced Tea (Green/Black)	4 3
Busy Bee Yerba Mate	2.5
Laster Vina Dottles	
Jester King Bottles We offer the following full cold bottles, draft options available as well	
Soul Conduit - gin barrel-aged table beer w/ thai limes & thyme	13
Snörkel - ale fermented w/smoked sea salt & oyster mushrooms Kollaborationsbier- pilsner wort brewed at Live Oak Brewing fermented w/ JK mixed	13
culture	13
Colonel Toby - a hoppy little farmhouse ale Bière de Coupage - blend of barrel-aged saison and spontaneously-fermented beer	9
Figlet - farmhouse ale w/smoked figs from Franklin Barbecue	24