



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

## *Starters*

<b>Burrata</b>	<b>10</b>
vine ripe tomato relish, Atrial Rubicite vin, JK basil, truffle essence	
<i>With Prosciutto</i>	<b>14</b>
<b>Green Salad</b>	<b>8</b>
mixed local greens, toasted sunflower seeds, JK Atrial Rubicite vin w/ JK focaccia	
<b>JK Levain</b>	<b>6</b>
sourdough loaf, whipped lardo, house cultured butter, orange marmalade	
<b>Charcuterie Board</b>	<b>20</b>
Veldhuizen sheep tomme, jalapeño cheddar and basque blue La Quercia cured pork: coppa, nduja, and JK lardo	
<b>Toby Tartare</b> <i>-Limited Availability</i>	<b>12</b>
Peeler Ranch sirloin, egg yolk, mustard seed and vinaigrette, farm pickles	
<b>Buddha's Brew Shrimp</b> <i>-Limited Availability/ Inspired by our recent release</i>	<b>12</b>
poached in lemon balm vin, radishes, preserved lemon	

## *Al Forno* *Cooked in our wood oven*

<b>Braised Short Rib</b>	<b>25</b>
Peeler Ranch Texas-wagyu, farm peas, crispy okra	
<b>Shishito Peppers</b> <i>-Limited Availability</i>	<b>8</b>
parmesan reggiano, house cultured herbed buttermilk dressing	

## *Desserts* *House Made, Baked Daily*

<b>Sarah's Cookies</b>	<b>2.5</b>
Orange Snickerdoodle, Ginger Molasses, Chocolate Chip, Cranberry & Chocolate Oatmeal	

*All prices include tax*  
*Please alert us at time of ordering to any food allergies or dietary restrictions*



## *Pizzas 12"*

<b>Flores</b> green tomato, JK chorizo, queso fresco, jalapeno, cilantro, red onion	15
<b>Snörkel</b> <i>Inspired by our recent release</i> roasted garlic, fontina, raclette, oyster mushrooms, pickled garlic	15
<b>Cynthia</b> white sauce, fontina, mozzarella, parmesan, tomato marmalade, prosciutto, merlot syrup	16
<b>Isabella</b> white sauce, parmesan, mozzarella, fontina, spinach, tomatoes, kalamata, goat feta	16
<b>Jeffries</b> arugula pesto, charred tomato, JK farm fennel, fresh tomato, JK farm parsley ♡	14
<b>Dexter</b> red sauce, pepperoni, sausage, mozzarella, caramelized onions, calabrian chilies	16
<b>Penelope</b> red sauce, JK pancetta, mozzarella, arugula, cherry tomatoes	15
<b>Li'l Heifer</b> red sauce & mozzarella	12
<i>Add pepperoni, jk chorizo or jk italian sausage</i>	14

## *Additional Toppings*

pepperoni, JK pancetta, mushrooms	3
fontina, goat feta, mozzarella, parmesan, JK chorizo, JK italian sausage	2
arugula, basil, calabrian chilies, jalapeño, kalamata olives, red onion, tomatoes, roasted tomatoes, caramelized onions	1

## *Jester King Bottles*

We offer the following full cold bottles, draft options available as well, ask for a draft menu

<b>Soul Conduit</b> - gin barrel-aged table beer w/ thai limes & thyme	13
<b>Snörkel</b> - ale fermented w/smoked sea salt & oyster mushrooms	13
<b>Das Wunderkind!</b> - biere de coupage	14
<b>Kollaborationsbier</b> - pilsner wort brewed at Live Oak Brewing fermented w/ JK mixed culture	13
<b>Meowzah!</b> - English bitter inspired ale	14
<b>Correlation</b> - Muscat barrel-aged beer refermented w/Gala apples & chamomile	24
<b>Vulgar Affectation</b> - ale brewed w/dried chamomile & holy basil flowers	13
<b>Bière de Miel</b> - ale refermented w/Texas wildflower honey	13
<b>Colonel Toby</b> - a hoppy little farmhouse ale	9
<b>Bière de Coupage</b> - blend of barrel-aged saison and spontaneously-fermented beer	24
<b>Figlet</b> - farmhouse ale w/ smoked figs from Franklin Barbecue	14

*All prices include tax*  
*Please alert us at time of ordering to any food allergies or dietary restrictions*



*All prices include tax*  
*Please alert us at time of ordering to any food allergies or dietary restrictions*