



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 10
 local carrot, green cardamom, coffee, JK mead vin
With Prosciutto Americana 14
Add Focaccia 1.5

Green Salad 8
 mixed local greens, toasted sunflower seeds, goat feta, JK Atrial Rubicite vin w/ JK focaccia

JK Levain 6
 sourdough bread, house cultured butter, orange marmalade

Charcuterie Board 20
 Veldhuizen sheep tomme, jalapeño cheddar and Eagle Mountain granbury gold
 La Quercia cured pork: coppa, lomo, and JK lardo

JK Focaccia 4
 olive oil, farm herbs, parmesan, pizzaiola sauce

Foudreweizen Pretzel 8
 House made seeded pretzel, beer cheese

Al Forno *cooked in our wood oven*

Pozole Verde 16
 pork belly carnitas, fermented JK green tomato, hominy

Wood Fired Vegetables 8
 farm herb buttermilk dressing, parsley oil

Desserts

Pumpkin Pie 6
 basque blue, chantilly cream, milk jam

Sarah's Cookies *-House Made, Baked Daily* 2.5
 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"

Tejas Tomatillo, JK chorizo, queso fresco, jalapeno, cilantro, red onion	15
Turino comte, fontina, leek, oyster mushrooms, JK pancetta	15
Cali white sauce, fontina, mozzarella, parmesan, tomato marmalade, prosciutto, merlot syrup	16
Emelia white sauce, ricotta, lacinato kale, red onion, chili vinaigrette	16
Jardin JK arugula pesto, charred tomato, JK farm fennel, fresh tomato, JK farm herbs ⑤	14
Calabrese red sauce, pepperoni, sausage, mozzarella, caramelized onions, calabrian chilies	16
Napoli red sauce, anchovy, olive, caramelized onion	15
Classico 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, fresh tomatoes, caramelized onions	1

Non-alcoholic Beverages

Draft Lemonade	3
Dublin Root Beer	2.5
Buddha's Brew Kombucha	4
Yaupon Iced Tea (Green/Black)	3
Busy Bee Yerba Mate	2.5

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	13
Das Wunderkind! - biere de coupage	14
Kollaborationsbier - pilsner wort brewed at Live Oak Brewing fermented w/ JK mixed culture	13
Vulgar Affectation - ale brewed w/dried chamomile & holy basil flowers	13
Bière de Miel - ale refermented w/Texas wildflower honey	13
Colonel Toby - a hoppy little farmhouse ale	9
Bière de Coupage - blend of barrel-aged saison and spontaneously-fermented beer	24
Figlet - farmhouse ale w/ smoked figs from Franklin Barbecue	14

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