

ANNIES CAFÉ SXSW ALL DAY MENU

BREAKFAST Featuring local cage free eggs and organic produce

FULL ENGLISH BREAKFAST* 2 eggs, bacon, charred tomato, potatoes, artisan bread and jam 15.95

FRIED EGG SANDWICH* bacon, tomato, aged white cheddar, on grilled sourdough 13.95

BRIOCHE FRENCH TOAST* natural pork-sage sausage, strawberries, syrup 14.95

MORNING CRUNCH house-made granola, low-fat yogurt, banana, berries, local honey 13.95

CHORIZO MIGAS* eggs, pico de gallo, crispy tortilla, aged cheddar 15.95
served with warm flour tortillas, fresh housemade salsa, breakfast potatoes add 1/2 avocado +6

MAINS

FLATIRON STEAK FRITES* green onion butter 25.95 add 2 vital farms eggs +5.50 add 1/2 avocado +6

SEARED ATLANTIC SALMON johnson's backyard organic vegetables, lemon-thyme aioli 22.95

CARNITAS TACOS cilantro, escabeche, avocado mash 18.95

BISTRO CHEESE BURGER* 16.95 add a vital farms egg +3 add bacon + 3.95 add 1/2 avocado + 6
caramelized onions, white cheddar, lettuce, tomato, aioli, served on brioche with pommes frites

CHICKEN ROYALE* 16.95 add a vital farms egg +3 add bacon + 3.95 add 1/2 avocado + 6
white cheddar lettuce, tomato, aioli, honey mustard, served on brioche with pommes frites

CHEF'S VEGETABLE PLATE johnson's backyard organic vegetables 17.95

SALADS

FARMER'S MARKET SALAD 13.95
arugula, carrots, beets, radish, chèvre, horseradish dressing
add chicken* +5.50 add salmon* +7.50 add 1/2 avocado +6

THAI CHICKEN SALAD 15.95
baby greens, carrots, cabbage, green onion, wontons, spicy peanut dressing
substitute salmon* +7.50 add 1/2 avocado +6

FRENCH FIELD SALAD 14.95
field greens, arugula, grapes, chèvre, sunflower seeds, raspberry vinaigrette
add chicken* +5.50 add salmon* +7.50 add 1/2 avocado +6

ARTISAN SANDWICHES 13.95

served warm or cold on levain bread side organic field greens +5.25 side fries +6 side fruit +5.95

ITALIANO ham, salami, capicola, provolone, Italian relish

TURKEY BRIE basil, spinach, tomato, herbed mayonnaise

CAPRESE roma tomatoes, fresh mozzarella, sweet basil, pesto

COMPLEMENTS

1/2 AVOCADO 7

ORGANIC FIELD GREENS 5.25

FRENCH FRIES 6.50

TRUFFLE FRIES 7.50

POTATOES 5.25

HARDWOOD SMOKED BACON 5.95

PORK & SAGE SAUSAGE 5.25

FRESH FRUIT 5.95

ARTISAN BREAD & JAM 5.95

ORGANIC COFFEE

HOUSE BLEND 4.25

ESPRESSO 4.25

AMERICANO 4.25

CAPPUCCINO 5.25

LATTE 5

ADD A FLAVOR +.95

vanilla, caramel or swiss chocolate

LOCAL DRAFT BEERS 7

Independence Brewing Co., IPA, "Liberty Lunch"

Franconia Brewing Company, Hefeweizen

Live Oak Brewing Company, Amber Lager, "Big Bark"*

Austin Beerworks, Pilsener, "Pearl Snap" *

PICK-ME-UPS

Mimosa 6 // carafe 25

Bellini 10// carafe 29

Bloody Mary or Maria 10

WINE BY THE GLASS

Bubbles

Cava, Poema Extra Dry, Penedes, Spain 10/ 39

Prosecco, Rive della Chiesa Brut, Treviso, Italy 10 / 40

White

Pinot Grigio, Angelini '13, Veneto, Italy 10 / 38

Chardonnay, Cinquante-Cinq '13, France 11 / 39

Sauvignon Blanc, Casas del Bosque '13, Chile 12 / 40

Red and Rose

Bordeaux Rosé, Chât. Haut Bessac '13, Fr 11 / 40

Bordeaux Blend, Hauts de Lagarde '13, France 10 / 38

Pinot Noir, Terre Gaie, "Stema" '12, Italy 12 / 39

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness