

# ANNIES SXSW MENU

## **BREAKFAST** Featuring local farm 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. Served with potatoes 14.95

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

**MORNING CRUNCH** Annies granola, low-fat yogurt, banana, berries, local honey 13.95

**CHORIZO MIGAS\*** eggs, pico de gallo, crispy tortilla, aged cheddar 16.95  
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 eggs +6 add 1/2 avocado +6

**GRILLED ATLANTIC SALMON** farmstand vegetables, garlic aioli 22.95

**VERDE PORK TOSTADA** 19.95 add 1/2 avocado +6  
2 sunny-side up eggs, black beans, cotija cheese, crema, cilantro

**BISTRO CHEESE BURGER\*** 16.95 add an egg +3 add bacon +4 add 1/2 avocado +6  
caramelized onions, white cheddar, lettuce, tomato, aioli, served on brioche bun with pommes frites

**CHICKEN ROYALE\*** 16.95 add an egg +3 add bacon +4 add 1/2 avocado +6  
white cheddar, lettuce, tomato, aioli, honey mustard, served on brioche bun with pommes frites

**VEGETABLE PLATE** sautéed in olive oil, garlic, shallots (vegan) 17.95 add 2 eggs +6

## **SALADS**

**FARMER'S MARKET SALAD** 13.95  
arugula, carrots, beets, radish, chèvre, horseradish dressing  
add chicken\* +6 add grilled salmon\* +8 add 1/2 avocado +6

**THAI CHICKEN SALAD** 15.95  
baby greens, carrots, cabbage, green onion, wontons, spicy peanut dressing  
substitute grilled salmon\* +8 add 1/2 avocado +6

**FRENCH FIELD SALAD** 14.95  
field greens, arugula, grapes, chèvre, sunflower seeds, raspberry vinaigrette  
add chicken\* +6 add grilled salmon\* +8 add 1/2 avocado +6

## **ARTISAN SANDWICHES** 13.95

served 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 6

ORGANIC FIELD GREENS 5.25

FRENCH FRIES 6.50

TRUFFLE FRIES 7.95

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 4.50

ESPRESSO 4.50

AMERICANO 4.50

CAPPUCCINO 5.50

LATTE 5.75

ADD A FLAVOR +.95

vanilla, caramel or swiss chocolate

## **PICK-ME-UPS**

Mimosa 7 // carafe 25

Bellini 10// carafe 29

Bloody Mary or Maria 10

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

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## LOCAL DRAFT BEERS

Celis White, Witbier	7.50
Real Ale, Amber Lager, “Pinsetter”	7.50
Live Oak Brewing Company, Hefeweizen	7.50
Austin Beerworks, Pilsener, “Pearl Snap”	7.50
Karbach, Kölsch-Style, “Love Street”	7.50
Pinthouse Brewing, IPA, Electric Jellyfish	9

## WINE BY THE GLASS

### Bubbles

Cava, Segura Viudas Brut, Penedes, Spain	10 / 39
Prosecco, Rive della Chiesa Brut, Treviso, Italy	10 / 40

### White

Pinot Grigio, Angelini '16, Veneto, Italy	10 / 38
Chardonnay, Cinquante-Cinq '16, France	11 / 39
Sauvignon Blanc, Casas del Bosque '16, Chile	12 / 40

### Red and Rosé

Provence Rosé, “#Lou” '16, Ch. Peyrassol, France	11 / 40
Garnacha/Cariñena/Syrah, Bula '15, Spain	10 / 38
Pinot Noir, Terre Gaie, “Stema” '15, Italy	12 / 39

## WINES BY THE BOTTLE

### White

Sauvignon Blanc Blend, Château Goudichaud 2014, Graves de Vayres, Bordeaux, France	39
Friulano, Livon 2012, Collio, Friuli-Venezia Giulia, Italy	41
Verdejo, Naia, 2014, D.O. Rueda, Spain	42
Grillo, Cataratto, Chardonnay, “C'D'C' Terre Siciliane” 2012, Cristo di Campobello, Sicilia, Italy	48
Chardonnay, “Vieilles Vignes” 2013, Domaine Gerard Tremblay, Chablis, Burgundy, France	53
Chenin Blanc, “Silex d'Orfeuilles” 2012, Domaine d'Orfeuilles, Vouvray, Loire, France	61

### Red

Montepulciano d'Abruzzo, “Moda” 2014, Talamonti, Abruzzo, Italy	36
Merlot, Cabernet Sauvignon, Cabernet Franc, Les Hauts de Lagarde 2016, Bordeaux, France	38
Carménère, Casas del Bosque 2012, Rapel Valley, Chile	40
Barbera d'Asti, “Valmorena” 2015/16, della Rochetta, Piemonte, Italy	41
Cabernet Sauvignon, Château Gabaron 2012, Bordeaux, France	42
Malbec, “Estate” 2012, Casarena, Mendoza, Argentina	43
Cabernet Franc, “Baronnie Madeleine” 2011, Couly-Dutheil, Chinon, Loire Valley, France	43
Cabernet, Cabernet Franc, Merlot, Château Compassant 2006, Bordeaux, France	54
Grenache, Carignan, Mourvèdre, “Vieilles Vignes” 2012, Saint Damian, Côtes du Rhône, France	55

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