

# Forthright

WINTER

## COFFEE, TEA, JUICE

Drip Coffee <i>inclusive of refills</i>	3.25	Iced Cashew Milk Latte	5
French Press Coffee	3.5	Cold Brew Coffee Iced Cubes with Cashew Milk	5
Cold Brew 12oz / 16oz	3/3.5	Chai Tea Latte	4.5
Espresso	2.75	Matcha Latte	4.5
Americano	3	Hot Tea	2.75
Latte	4.25	Hot Chocolate	3.25
Cappuccino	4	Fresh-squeezed Orange Juice	3
Cortado	3.5	Black or Peach Iced Tea	2.5
Macchiato	3.5	Fresh-squeezed Lemonade	3
		Maine Root <i>Mexicane Cola / Root Beer / Ginger Brew</i>	2.5

+ flavors: vanilla, chocolate, peppermint, caramel +.50

Proudly serving Mill-King Creamery low-temp pasteurized, organic milk

## BRUNCH

ORGANIC CHIA PUDDING (GF) Chia seeds, fresh berries, maple syrup, coconut milk	6.5
QUINOA BRÛLÉE (GF) Quinoa, oats, brûléed banana, chopped walnuts, coconut milk, brown sugar	9.5
AVOCADO TOAST Thick-cut toast, smashed avocado, 2 poached eggs, pepitas <i>w/GF toast +1</i>	12.5
WILD MUSHROOM TOAST <i>w/2 poached eggs +3 w/GF bread +1</i> Thick-cut toast, wild mushrooms, crème fraîche, chives	9.5
FULL BREAKFAST Fried eggs, Sausage, smoked bacon, potatoes, toast with jam <i>w/GF toast +1</i>	12.5
PORK BELLY HASH Maple glazed Pork belly, sweet potato, pickled poblano, fried eggs	12.5
BUTTERMILK WAFFLES Maple syrup, salted caramel butter, fresh berries <i>w/GF waffle +2</i>	11.5
FORTHRIGHT WAFFLE SANDWICH Smoked bacon, gruyère, over easy egg, maple syrup <i>w/GF waffle +2</i>	13
SEASONAL FRENCH TOAST Ask server for details <i>w/GF toast +2</i>	12.5
EGGS BENEDICT House-made English muffin, poached eggs, hollandaise, crispy pork belly	12.5
CHICKEN BENEDICT House-made English muffin, poached eggs, hollandaise, pickled poblano, fried chicken	14
CHICKEN AND WAFFLES Buttermilk waffles, crispy fried chicken, salted caramel butter, maple syrup	15
KALE CAESAR Kale, caesar dressing, Parmesan, cherry tomatoes, croutons, pepitas <i>w/chicken +4</i>	11
CROQUE-MONSIEUR Roasted ham, whole grain mustard, gruyère, sourdough, with fries or side salad <i>w/fried egg +1</i>	14
VEGGIE BURGER Black bean patty, whole grain mustard aioli, avocado, fried shallots, sprouts, challah bun, with fries or side salad <i>w/fried egg +1</i>	12
GRASSFED BRUNCH BURGER Ask server for details. Served with fries or side salad <i>w/fried egg +1 w/bacon +3.5</i>	14

## A LA CARTE

Two Eggs Any Style	3
Smoked Bacon	3.5
Sausage	3
Breakfast Potatoes	3
Toast, Butter and Jam	3
Fruit Cup	4

## FRESH-BAKED + SWEETS

Zucchini Bread (gf) <i>a la mode +3</i>	3.5
Chocolate Walnut Brownie (gf) <i>a la mode +3</i>	3
House Ice Cream <i>seasonal flavor</i>	3



FARMS RANCHES AND LOCAL VENDORS WE SOURCE FROM: A Better Way Beef, Beeler's Pure Pork, Butters and Wood, Constanzo Farms, Coyote Creek Farm, Growthus Farms, J & B Farms, Joe Garza Farms, Johnson's Backyard Garden, Martinez Farms, Mill-King Creamery, Texas Farm Patch, Texas French Bread, Zenner Farms.

ALLERGY DISCLAIMER: We endeavor to provide gluten free and dairy free options for our customers. However, we cannot guarantee that cross-contamination does not occur in our from-scratch kitchen. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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## COCKTAILS

MIMOSA	Fresh squeezed orange juice and Cava	4.5
BLOODY MARY	Classic bloody mix with Volstead vodka	8
FRENCH 75	Aviation Gin, lemon, simple syrup, Cava	9
MARGARITA	Milagro Silver Tequila, muddled cucumbers, Cointreau, fresh lime juice, agave	9
CRANBERRY GINGER MARGARITA	Milagro Silver Tequila, Cointreau, vanilla, ginger simple syrup, cranberry juice	9
DUBLIN ICED COFFEE	Tullamore DEW Irish Whiskey, Guinness, cold brew, simple syrup, cream	9
PEPPERMINT WHITE RUSSIAN	Volstead Vodka, Kahlua, cream, peppermint simple syrup	9
WHISKEY GINGER	TX Whiskey, ginger simple syrup, lime, fresh ginger, soda	9

## SPARKLING

CANELLA	Prosecco (Italy)	8/30
MERCAT	Brut Cava (Spain)	10/39
CHARLES BOVE	Vouvray (France)	42
LA VIDA AL CAMP	Cava (Spain)	41

## WHITE WINE

MOULIN DE GASSAC	Grenache Blanc (France)	8/29
TRANQUILO	White Cuvee (Texas)	8/30
HAY MAKER	Sauvignon Blanc (New Zealand)	9/37
WAITSBURG	Chenin Blanc (Washington)	48
TATOMER VANDENBERG	Riesling (California)	54

## BEER ON TAP

LIVE OAK	Primus	6
FRIENDS AND ALLIES	'NOISY CRICKET' IPA	5
ABW	'PEARL SNAP' Pilsner	5
ABW	Seasonal	5
AUSTIN EASTCIDERS	'ORIGINAL'	5

## ROSÉ

PIGMENTUM	Malbec (France)	8/29
HUBER HUGO	Zweigelt + Pinot, sparkling	12/42

## RED WINE

LES HERETIQUES	Syrah Blend (France)	7/29
LE COEUR DE LA REINE	Gamay (France)	9/39
CHILENSIS RESERVA	Cabernet Sauvignon (Chile)	8/32
CEDRUS	Malbec (France)	8/36
DONKEY AND GOAT	'GALLIVANTER' Pinot Noir, Syrah, Granache Gris (California)	59
WIND GAP	Syrah (California)	68
CHANIN	'DUVARITA' Pinot Noir (California)	76

## PACKAGED BEER

LIVE OAK	HEFEWEIZEN 12 oz can	4.5
ESTRELLA	Mexican Lager	4
ABW	'FIRE EAGLE' IPA 12 oz can	4
ABW	'PEACEMAKER' EXTRA PALE ALE 12 oz can	4
ABW	'BLACK THUNDER' Schwarzbier 12 oz can	4
AUSTIN INDEPENDENCE	Amber	5
LONE STAR	16 oz can	3
GUINNESS	Extra Stout 16 oz can	6



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