

Menus and pricing subject to change due to availability and seasonality of items.

JASPER'S AUSTIN BRUNCH MENU

WOOD ROASTED BREADS

Thick Crust Tomato-Mozzarella Pizza 9.
Choice of Italian or Vegetarian Mushroom Sausages

Jasper's Three Cheese Focaccia 9.
Caramelized Shallots, Portobellos, Sweet Basil

Grilled Shrimp Margherita Pizza 9.
Brazos Valley Mozzarella, Sweet Basil

Basket of Homemade Breads 3.
Garlic Focaccia, Baguette, Daily Biscuit

APPETIZERS

Maytag Blue Cheese Potato Chips 5./9.

Polenta Crusted Fried Green Tomatoes 10.
Peppercorn Chevré, Ancho-Thyme Round Rock Honey

Crispy Chicken Strips and Onion Rings 9.
Whole Grain Mustard Ranch, Spicy Catsup

Crispy Calamari 12.
Toasted Orange-Cilantro Soy Sauce

Texas Style Blue Crab Cakes 15.50
Tomatillo-Poblano Cream, Jicama-Tortilla Slaw

SOUPS AND SALADS

Aztec Style Tortilla Soup 6.

Today's Soup Selection 6.

Jasper's Greens 6.5
Candied Pecans, Maytag Blue Cheese

Jasper's Caesar Salad 6.5
Grana Padano, Focaccia Croutons

Priscilla's "Sink" Salad 6.5
Feta Vinaigrette, Crisp Pita Chips

"Chopped Wedge" 8.5
Apple Smoked Bacon, Maytag Blue, Crispy Onion Ring

Add Chicken or Shrimp to any Salad 4./9.

CAST IRON SIDES

Bourbon Creamed Corn 7.

Loaded Baked Yukon Potatoes 8.

Hickory Grilled Asparagus 9.

Herb Roasted Mushrooms 9.

Chunky Yukon-Garlic Potatoes 8.

Haricot Verts, Caramelized Onions 7.

Creamy Baked Potato Salad 8.

Aged Gouda-Ham Mac 'n' Cheese 9.

House Cut Fries or Onion Rings 5.

Wilted Spinach, Crispy Shallots 7.

Chile-Lime Biscuits and Gravy 6.

Potato-Leek Hashbrown 6.

Wood Grilled Sausage 4.



JASPER'S

— GOURMET BACKYARD CUISINE —

SANDWICHES

Prime Cheeseburger 10.
Sharp Cheddar, Jalapeno Jack, or Swiss Cheese

Apple Smoked Bacon Prime Cheeseburger 12.
Shiner Bock Braised Onions, Pepper Jack Cheese

Hickory Grilled Chicken Breast 10.
Jarlsberg Swiss, Garlic Aioli

Cajun Grilled White Fish Sandwich 10.
Caper Remoulade, Toasted Kaiser Bun

ENTREES

White Truffle-Aged Gouda Omelette 12.
Cured Ham, Three Onion Home Fries

Smoked Brisket Eggs Benedict 14.
BBQ Hollandaise, Potato-Leek Hashbrowns

Scrambled Egg-Fajita Chicken Burrito 13.
Cilantro Rice, Ancho Ranchero Sauce, Grilled Onion Guacamole

Vanilla French Toast 10.
Caramelized Honey-Banana Syrup, Applewood Smoked Bacon

Wood Grilled Flat Iron "Steak and Eggs" 18.
Chile-Lime Biscuits, Applewood Smoked Bacon Gravy

Gramma Minnie's Fried Chicken 16.
Chunky Garlic Whippers, Black Pepper-Maple Gravy

Prosciutto Wrapped "Shrimp 'n' Grits" 14.
Lemon-Thyme Butter Sauce

Pecan Crusted Rainbow Trout 16.
Molasses Sweet Potatoes, Jim Beam Butter Sauce

Pan Seared Salmon 18.
Grilled Asparagus, Creamy Mascarpone Polenta

Slow Smoked Baby Back Ribs 21. / 29.
Creamy "Baked Potato" Salad, Ancho Barbeque
**Named One of Bon Appetit's Top 3 Choices
for "America's Best Ribs"**

Rotisserie Free Range Lemon Chicken 15.
Oyster Mushroom-Parmesan Risotto, Rosemary Jus

Texas Peach Barbecued Pork Tenderloin 16.
Bourbon Creamed Sweet Corn

Side Dishes Can be Substituted for a \$3.00 Charge
Entrees can be split for an additional \$3.00
20% Gratuity added for parties of 8 or more

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness. Please discuss any food allergies with your server prior to placing your order.

Kent Rathbun, Executive Chef / Partner

Dustin Pustka, Chef

Paul Sepulveda, General Manager