



BRUNCH



EGG VARIATIONS

(All egg dishes come with toast and seasonal house jam)

CHILI SCRAMBLE

House pit-style chili over two scrambled eggs, with onion, jalapeno, tomato, and Leicester cheese 12

SMELLY BREAKFAST

Smoked trout scramble with eggs, Leicester cheese, and green onions 12

EARLY BIRD

Two eggs any style, with potatoes and toast 6

ADD VEGAN BLACK OR COWBOY BEANS +4 ADD BACON, SAUSAGE, OR COUNTRY HAM +4
 ADD QUARTER POUND OF BRISKET +5 ADD 6 OZ BLACK ANGUS BAVETTE STEAK +10
 ADD BARBECUE HASH +6

ROOKS BENEDICT

Country ham and cheddar curd croquettes, two poached eggs, house mustard hollandaise 12

A LA PLANCHA

(From the Griddle)

BUTTERMILK PANCAKES

Berries, smoked cream, local maple 10 VEG

BANANA-PECAN FRENCH TOAST

Brandy-spice batter, fresh banana Cacao-pecan candy, smoked cream, local maple 12 VEG

JALAPEÑO-CHEESE PUPUSA

Masa Cakes, Leicester, fresh jalapeño, black bean sauce, salad, salsa fresca 11 VEG, GF

Q-BRANCH

POUTINE

Fried baked potatoes, mole gravy, pulled rib meat, cheddar curds 12 GF

TEXAS BARBECUE PLATE (AKA THE AUSTIN HANGOVER)

18-hour smoked meat and some accessories. Choice of pulled pork or brisket, with potato salad, pickles, and peasant bread HALF POUND 15 | FULL POUND 26

SALAD AND SANDWICH

COMPOSED SALAD

Changes weekly. Salad of pasta or grain with seasonal vegetables with vinaigrette 8 V

FRUIT

Seasonal mix, with yogurt and house granola 8 VEG

SAUSAGE SANDWICH

House sausage, brioche bun, whole grain mustard, grilled peppers and onions, Leicester cheese. 9 ADD EGG +2

BBQ Á LA CARTE

ADD A PROTEIN TO ANY DISH - PRICES ARE FOR 1/4 PD

Brisket 6 Pulled Pork Adobado 5 Smoked Chicken 5 House Hot Link 4 EA

Some vegetarian dishes can be made vegan, and some dishes can be made gluten-free. Feel free to ask your server for guidance. Because of the quality of ingredients we use across the board, substitutions/alterations may require up-charges.

 ROOKS FAVE V *vegan* | VEG *vegetarian* | GF *gluten-free*

Please alert your server of any known food allergies so we can help you make informed choices. While we take every precaution to minimize the risk of cross contamination, we cannot guarantee that some of our dishes are safe to consume for people with peanut, tree nut, soy, milk, egg, shellfish or wheat allergies.