



**SALTY SOW**  
swine + wine + beer

## White & Rosé

**SAUVION**, Rosé D'Anjou, France 36, 9 glass  
**JABOULET PARALLELE 45**, Rosé, Rhône, France 40, 10 glass  
**ALEXANDER VINEYARDS**, Rosé, France 44, 11 glass  
**KUNG FU GIRL**, Riesling, Washington 33, 9 glass  
**SHAYA**, Verdejo, Castilla y Leon, Spain 40, 10 glass  
**LAGER de CERVERA**, Albarino, Rias Biexas, Spain 40, 10 glass  
**PINE RIDGE**, Chenin-Viognier, California 36, 9 glass  
**MONTINORE**, Pinot Gris, Willamette Valley, OR 44, 11 glass  
**CABERT**, Pinot Grigio, Italy 32, 8 glass  
**OPP**, Pinot Grigio, Willamette Valley, Oregon 48, 12 glass  
**WHITE DOE**, Viognier, Sonoma, California 40, 10 glass  
**FALL CREEK**, Sauvignon Blanc, Texas 32, 8 glass  
**FOUR VINES**, Unoaked Chardonnay, California 28, 7 glass  
**STEPHEN VINCENT**, Chardonnay, Sonoma, CA 32, 8 glass  
**MORGAN**, Chardonnay, Santa Lucia Highlands, CA 60, 15 glass

**DUCKHORN**, Sauvignon Blanc, Napa Valley, California 60  
**FRANK FAMILY**, Chardonnay, California 60  
**FARM**, Chardonnay, Napa Valley, California 64  
**QUPÉ**, Chardonnay, Santa Maria Valley, California 66  
**LANDMARK**, Chardonnay, Sonoma, California 52  
**CAKEBREAD**, Chardonnay, Napa Valley, California 83  
**PAHLMEYER**, Chardonnay, Sonoma Coast, CA 133

## Bubbles

**GRUET**, Brut, New Mexico 44, 11 glass  
**LOUIS de VERNIER**, Cava, Spain 32, 8 glass  
**SECCO ITALIAN BUBBLES**, Moscato, Italy 36, 10 glass  
**BOSCO del MERLO**, Prosecco, Italy 40, 10 glass  
**SCARPETTA**, Rosé, Italy 56, 14 glass

Ask your server to see our reserve wine list.

## Craft Drafts \$6

**SEASONAL GUEST TAP**  
**(512) PECAN PORTER**  
**AUSTIN BEER WORKS PEARL SNAP**  
**CIRCLE BREWERY ENVY AMBER**  
**LIVE OAK LIBERATION IPA**  
**LIVE OAK HEFEWEIZEN**  
**PINTHOUSE PIZZA ELECTRIC JELLYFISH IPA**

**KARBACH WEEKEND WARRIOR PALE ALE**  
**TWISTED X TEX MEX LAGER**  
**AUSTIN BEER WORKS FIRE EAGLE**  
**RAHR UGLY PUG BLACK LAGER** *served by the bottle \$5*  
**OMISSION GLUTEN-FREE PALE ALE** *served by the bottle \$5*  
**AUSTIN EASTCIDERS** *16oz can \$6*

wine

## Red

**TIAMO**, Barbera, Italy 32, 8 glass  
**CODICE**, Blend, Spain 24, 6 glass  
**TROUBLEMAKER**, Blend, Paso Robles, CA 48, 12 glass  
**LES VIGNES de BILA-HAUT, Cotes du Roussillon**, FR 36, 9 glass  
**MAIPE**, Malbec, Mendoza, Argentina 40, 10 glass  
**AMALAYA**, Malbec, Salta, Argentina 36, 9 glass  
**BOOM BOOM**, Syrah 48, 12 glass  
**HAHN**, Pinot Noir, Monterrey 36, 9 glass  
**KENWOOD YALUPA**, Pinot Noir, Sonoma, CA 44, 11 glass  
**SEAN MINOR**, Pinot Noir, Oregon 48, 12 glass  
**THE SHOW**, Cabernet Sauvignon, California 36, 9 glass  
**DECERO**, Cabernet Sav., Mendoz, Argentina 40, 10 glass  
**RANCH 32**, Cabernet Sauvignon, Monterey, CA 40, 10 glass  
**EDUCATED GUESS**, Cabernet, Napa, CA 52, 13 glass  
**SEVEN FALLS**, Merlot, Washington 44, 11 glass  
**KLINKER BRICK**, Zinfandel, Lodi, California 52, 13 glass

**QUPÉ**, Syrah, Central Coast, California 49  
**ELOUAN**, Pinot Noir, Oregon 50  
**ARGYLE**, Pinot Noir, Willamette, Oregon 52  
**STAGS LEAP**, Petite Syrah, Napa, California 56  
**TREANA MERITAGE**, Blend, California 60  
**NV9 CAIN**, Cuvée, St Helena, California 72

beer

## Hors d'oeuvres

- WARM OLIVES** with orange & spices 6  
**TRIPLE FRIED DUCK FAT FRIES\*** 110-minute egg, cold béarnaise 8  
**BACON & GRUYÈRE ROASTED BONE MARROW** with parsley purée 17  
**TRUFFLED DEVEILED EGGS** with Salty Sow bacon, chives 6.5  
**PASTRAMI SALMON\*** mustard-dill crème fraîche, toast 12  
**OYSTER BOUDIN FRITTERS\*** chipotle remoulade 9  
**SALTY SOW CHARCUTERIE & CHEESE BOARD** with all the fixin's 18

## Things in a Jar

- CHICKEN LIVER MOUSSE** apple gelée, pickled onions 8  
**FRESH & SMOKED SALMON RILLETTE** caviar, crème fraîche 9.5

## Salads & Vegetables

- BRUSSELS SPROUT CAESAR SALAD** candied almonds, dried cranberries, Caesar dressing 8.50 **ROASTED ORGANIC BEETS** goat cheese & pistachio vinaigrette 8  
**FRIED SMASHED POTATOES** with neck bone gravy 6  
**CAULIFLOWER & WILD RICE CASSEROLE** almonds, parmesan, garlic cream 8  
**YUKON GOLD MASHED POTATOES** with neck bone gravy 6  
**COLLARD GREENS** smoked ham hocks, pot licker 7  
**CRISPY BRUSSELS SPROUT LEAVES** golden raisins, Pecorino 7  
**GLAZED TURNIPS** 6  
**GREEN CHILE GRITS** 7

## Ovens, Plancha, Etc, Etc, Etc...

- CRISP CHICKEN THIGHS** all-natural chicken, fried smashed potato, neck bone gravy 15.5  
**DUCK BREAST\*** turnips, oil-cured olives, cardamom orange sauce 21  
**CANDIED PORK BELLY** collard greens, soy balsamic syrup 15.5  
**SLOW-COOKED BEEF SHOULDER** Yukon Gold mashed potatoes, glazed root vegetables, fried egg 19.5  
**GENUINE BLACKENED REDFISH** quinoa, lentils, smoked tomatoes, chipotle Tabasco lemon butter 24  
**MILK-BRAISED PORK BUTT** white beans, escarole, Pecorino 17.5  
**PETITE BONE-IN FILETS\*** mushroom, bone marrow red wine sauce 23 add a third filet 33  
**CHEF'S VEGETABLE ANTIPASTO** a selection of the freshest local organic & other vegetables simply prepared 14

## Desserts, Ice Creams & Sorbets

- BUTTERSCOTCH BUDINO** salted caramel, sweet crème fraîche 8  
**MEXICAN VANILLA BEAN CRÈME BRÛLÉE** with fresh fruit 7  
**DARK CHOCOLATE TRUFFLE CAKE** 8  
**BANANAS FOSTER BEIGNETS** cane syrup, honey & nutmeg ice cream 7  
**ICE CREAMS** nutmeg, vanilla bean 6  
**BLOOD ORANGE SORBET** 6

PROUD SUPPORTER *of the*  
JAMES BEARD FOUNDATION

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We politely decline to separate checks. For parties of 7 or more a 20% gratuity will be added.

Our non-gluten, vegetarian & vegan menus are available on request.