



SALTY SOW

STARTERS

TRUFFLED DEVEILED EGGS 6.5

Salty Sow bacon bits

SALTY SOW CHARCUTERIE + CHEESE BOARD 19.75

all the fixin's, toasted baguette

ROASTED BONE MARROW 23

bacon + gruyere crust, toasted baguette

TRIPLE-FRIED DUCK FAT FRIES* 9

cold bearnaise, 110-minute egg

CHICKEN LIVER MOUSSE IN A JAR* 8.75

apple gelee, pickled red onion, toast

SALAD

BRUSSELS SPROUT CAESAR SALAD 9.5

candied almonds, dried cranberries, parmesan

ROASTED ORGANIC BEETS 9

goat cheese, pistachio vinaigrette

VEGETABLES

YUKON GOLD MASHED POTATOES 5.5

neck bone gravy

BBQ HOMINY 5.5

BROCOLINI 8.5

toasted pecan brown butter, pecorino

COLLARD GREENS 6.5

smoked ham hocks

CHEESE GRITS 6.5

QUINOA + LENTILS 7.5

CRISPY BRUSSELS SPROUT LEAVES 7.5

golden raisins, pecorino

MAINS

CRISP CHICKEN THIGHS 18

fried smashed potatoes, neck bone gravy

CANDIED PORK BELLY 19

collard greens, pot licker, soy balsamic syrup

RANGER CATTLE WAGYU CHEESEBURGER 21

add pork belly 3 · add egg 1

caramelized onions, gruyere cheese, pickles, Salty Sow special sauce, duck fat fries

SLOW COOKED BEEF SHOULDER* 24

mashed potatoes, glazed local carrots, fried egg

PETITE BONE-IN FILETS* 29

add third filet 14

mixed mushrooms, red wine sauce

SMOKED PORK CARNITAS 23

avocado, tomatillo salsa, torillas, bbq hominy

GENUINE BLACKENED REDFISH 29

quinoa + lentils, smoked tomato, chipotle tabasco lemon butter

DESSERT

CHOCOLATE TRUFFLE CAKE 8.5

whipped cream, raspberry sauce

BUTTERSCOTCH BUDINO 8

salted caramel, sweet crème fraîche

BANANA FOSTERS BEIGNETS 9

vanilla ice cream

INNISKILLIN VIDAL - ICE WINE 20

niagra peninsula, canada, 2019

RECCHIA 15

recchioto classico, veneto, italy, 2016

HAPPY HOUR

4:30pm - 6:30pm daily

TRUFFLED DEVEILED EGGS 5.5

Salty Sow bacon

TRIPLE-FRIED DUCK FAT FRIES* 5

cold bearnaise, 110-minute egg

CHICKEN LIVER MOUSSE 6.5

pickled onions, toast

SMOKED FISH RILLETTE 6.5

pickled onions, toast

CRISPY BRUSSELS SPROUT LEAVES 6.5

golden raisins, pecorino

PORK CARNITAS TACO 5

avocado, green tomato salsa, pickled red onion

PORK BELLY TACO* 5

cheddar grits, fried egg, chimichurri

CATFISH TACO 5

slaw, chipotle remoulade, corn tortilla

HONEY ROSEMARY DIPPED FRIED CHICKEN 7

Southern style biscuit

\$2 OFF DRAFT BEER + CRAFT COCKTAILS

ROTATING HOUSE WINES 6 (GL.) · 24 (BTL.)

RED WINE

ask your server for our reserve wine list

BONNY DOON RED BLEND central coast, california 2020	12 · 48
PIKE ROAD PINOT NOIR willamette, oregon 2020	12 · 48
FINCAS DON MARTINO MALBEC mendoza, argentina 2021	12 · 48
VINUM CELLARS CABERNET SAUVIGNON paso robles, california 2018	12 · 48
KLINKER BRICK SYRAH lodi, california, 2019	13 · 52
OPOLO MERLOT paso robles, california 2020	12 · 48
KUHLMAN CELLARS BARRANCA, RED BLEND high plains, texas, 2017	60
REVA NEBIOLO nebiolo d' alba, Italy, 2018	64
ILLAHE PINOT NOIR willamette, oregon, 2018	72
WEATHER PINOT NOIR sonoma, california 2018	72
WESTSIDE CROSSING CABERNET SAUVIGNON sonoma, california, 2017	60
BUEHLER CABERNET SAUVIGNON napa, california, 2018	75
NOVELTY HILL MERLOT columbia valley, washington 2020	65
CAYMUS & WAGNER FAMILY EMMOLO MERLOT napa, california, 2019	99
CAIN CUVÉE NV 17 BORDEAUX BLEND napa, california, 2019	85
TURNBULL CABERNET SAUVIGNON napa, california, 2019	90
RECCHIA RECCHIOTO CLASSICO veneto, Italy, 2016	15/GL

WHITE WINE

ELY BY CALLAWAY CELLARS SAUVIGNON BLANC napa, california, 2019	12 · 48
PONZI VINEYARDS PINOT GRIS willamette, oregon, 2018	13 · 50
ORO BELLO CHARDONNAY sonoma, california, 2017	12 · 48
TERRA D'ORO CHENIN BLANC + VIOGNIER clarksburg, california, 2019	11 · 44
SIMONE CAPECCI "CIPREA" PECORINO marchese, italy, 2021	12 · 48
MARTIN CODAX ALBARINO rias baixas, spain 2021	12 · 48
SCHUG SAUVIGNON BLANC sonoma, california, 2019	60
HUGL WEINE GRUNER VELTLINER (LITER) austria, 2018	50
ROMBAUER CHARDONNAY carneros, california, 2020	90

BUBBLES + ROSÉ

RODNEY STRONG ROSÉ russian river valley, california 2020	12 · 48
AIMERY CREMANT limoux, france	12 · 48
GRAHAM BECK BRUT ROSÉ south africa, nv	13 · 50

COCKTAILS

DAY OF THE DEAD 14 mg mezcal gin, contratto vermouth bianco, solerno blood orange, freshly juiced lemon + tangerine	
YES PLEASE! 13 los cuerudos mezcal, tequila, freshly juiced watermelon, ginger, lime, falernum	
MEZPAL 13 los cuerudos mezcal, aperol, freshly squeezed grapefruit + lime, smoked salt rim	
BLANCHE 9 house blood orange frozen margarita	
LITTLE LARRY 10 the blanche topped with grand marnier	
WALLOW 10 the blanche drenched in burro's breakfast mexican lager	
SOW'RITA 13 lunazul reposado, lime, agave, grand marnier upgrade to casamigos - \$3	
PIGRONI 12 st. george dry rye reposado gin, grand poppy liqueur, sweet vermouth	
ROSEMARY'S PIGLET 10 pomegranate juice, rosemary syrup, sparkling wine	
MR. SHAW 12 high west double rye, jasmine liqueur, honey, lemon	
SALTY SOW'R 12 tx whiskey, agave, lime, tamarind	
PORCH SWING 12 green chartreuse, fruit lab ginger liqueur, marfa gin, lime	
MAPLE GLAZED OLD FASHIONED 13 balcones pot still bourbon, maple syrup, pomegranate, blood orange bitters, amarena cherry	
THE PETEY 10 deep eddy's grapefruit vodka, mint, orange, agave, sparking water	
RASPBERRY MULE 10 deep eddy vodka, ginger brew, raspberry purée, lime	
DESERT PIÑA 12 señor sotel, pineapple, jalapeno, lime	

BEER

AUSTIN BEER WORKS FIRE EAGLE IPA 7	
AUSTIN BEER WORKS PEARLSNAP PILSNER 7	
CIRCLE BREWING ENVY AMBER ALE 7	
(512) PECAN PORTER 7	
(512) JUICY IPA 7	
LIVE OAK HEFEWEIZEN 7	
PINTHOUSE PIZZA BURRO'S BREAKFAST LAGER 7	
ZILKER BREWING PARKS & RECREATION PALE ALE 7	
LONE PINT YELLOW ROSE IPA 8	
SEASONAL GUEST TAP - ASK YOUR SERVER	
JESTER KING ROTATING 750ML BOMBER 35	