

megg's cafe

lunch - fall 2019

STARTERS

crab dip 11.50
maine crab, jack pimento,
charred peppers, baguette

farm vegetables 4.95
salsa verde, quinoa

mac & cheese 4.95
breadcrumbs

soft pretzels 5.75
megg's queso

deviled eggs
warm bacon marmalade, crispy
shallots, smoked paprika
4 for 4.95 * 8 for 8.95 * 12 for 11.95

crispy brussels sprouts 6.95
tennessee sorghum – soy glaze

chicka-rones 5.25
fried chicken skin, texas pete hot
sauce, lime

avocado toast 8.75
hummus, salsa verde, radish, lemon,
everything spice

make it a meal: add two poached eggs
and side of potatoes 10.95 sub fruit 1.50

SOUP & SALADS

add a protein: chicken 3.00, sirloin steak 4.50, grilled shrimp 4.50, grilled salmon or crab cake 5.95

roasted pumpkin salad 10.50 / 8.50
shaved brussels, baby kale, toasted pumpkin seeds, dried
cranberries, pecorino, balsamic mustard vin

southwest chopped 10.95 / 8.95 **try as a wrap** 11.50
iceburg, sweet corn, cherry tomatoes, avocado, tx black
beans, bbq pork belly with buttermilk ranch

beets & bibb 10.25 / 8.25
roasted red beets, bibb lettuce, tx goat cheese, candied
pecans, balsamic vinaigrette

asian salad 9.95 / 7.95
baby lettuces, shaved apples, cauliflower, pickled radish,
sesame peanut crunch, soy-ginger vinaigrette

seasonal soup cup 4.50 bowl 8.25
megg's housemade soup, served with warm bread & butter

simple salad 3.95
spring mix, onions, cucumbers & carrots
your choice of housemade dressing: balsamic vinaigrette,
buttermilk ranch, soy- ginger vinaigrette, charred lemon
vinaigrette

soup & salad 11.95
cup of soup & any specialty small salad with warm bread &
butter

HOUSE FAVORITES

salmon tacos 14.95
grilled salmon, cilantro cabbage slaw, red tomato salsa
avocado lime ranch
*limited availability

salmon & quinoa bowl 16.25
grilled salmon, roasted broccoli, shaved brussels, pickled
radish, teriyaki vinaigrette
*limited availability

chicken & waffles 15.95
southern fried chicken breast, bacon braised veggies,
maple butter

southern style poutine 11.95
sausage gravy, fried eggs, cheddar cheese curds & fries

spaghetti 15.95
megg's bolognese, pecorino, baguette

BURGERS

all burgers served with a pickle and choice of chips, red onion cabbage slaw or house potatoes
sub fruit 1.50 or fries 1.00

add: avocado / fried egg 1.00, bacon 1.25, jalapeno bacon 1.50,
pickled jalapenos .50

classic double 11.25
lettuce, tomato, melted onion, aged cheddar

lamb burger 13.50
cucumber, farm tomato, pickled red onion, tx goat cheese,
arugula, mayo

butternut squash burger 11.95
red curry, cilantro, quinoa, red onion, roasted bell pepper,
spicy peanut sauce, hamburger bun

SANDWICHES

served with your choice of chips, red onion cabbage slaw or house potatoes & a pickle
sub fruit 1.50, fries 1.00 or simple salad 1.75

half sandwich 11.25
w/ choice of soup or simple salad, served with red onion
cabbage slaw & a pickle sub any specialty small salad for 2.95

roasted turkey 10.95
lettuce, bacon, avo, tomato, mayo on country bread

roasted chicken 11.25
arugula, country ham, mornay, everything spice on hoagie

pastrami reuben 11.25
house sauerkraut, swiss & russian on country rye

caprese 9.50 **chicken caprese** 10.95
tomato, mozzarella, tx olive oil, basil pesto on ciabatta

fried chicken wrap 11.25 sub grilled chicken
jalapeno bacon, lettuce, tomato, avocado lime ranch

bahn mi 10.95
grilled or fried chicken, pork belly or veggie patty
cucumber, pickled carrots, daikon, cilantro & spicy mayo on
hoagie roll

megg's melt 11.25
roasted turkey, country ham, bacon, melted onion, jack,
cheddar, bbq, & mayo on country bread

cheesesteak 11.95
44 Farms sirloin, megg's queso, crispy onions, jalapenos on
hoagie roll

*gluten friendly bread available .50
produced and assembled in same area as wheat products

megg's cafe

fresh. seasonal. local.

BEVERAGES

iced tea 2.50 unlimited refills
sweet tea 2.50 unlimited refills
coffee 2.95 unlimited refills
soda 2.50 unlimited refills
apple / cranberry sm 2.25 lg 2.90
milk / chocolate sm 2.25 lg 2.90

HOUSEMADE

fuzzy oj
hand squeezed oj, sprite 2.95
megg's hand squeezed oj
sm 3.25 lg 4.95

BOTTLED

mexican coke 2.25
topo chico lime/grapefruit 2.25
gold peak unsweet tea 2.50
gold peak sweet tea 2.50
dasani water 2.00

BEER

SELECTIONS ROTATE FREQUENTLY

southern star blonde bombshell,
5.25% 5
austin eastciders pineapple, 5% 4.5

nebraska eos hefeweizen, 5.25% 5
bud lite yup, that one 3.25

DRAFT BEER

Check our board for current
draft selections

COCKTAILS

be sure to check out our breakfast cocktails on our breakfast menu

bloody mary dripping springs vodka 7
housemade sangria seasonal selection 8
megg's margarita limeade, el jimador silver, cazanove,
agave nectar 8
prohibition lemonade honey lemonade, powers irish
whiskey 8
ginger apple sparkler deep eddy grapefruit vodka, sour
apple liqueur, fever tree ginger beer, bitters, cherry 8
gin & tonic white rock tonic, bombay sapphire, lime 8

the kanye (yes, that Kanye) Malibu coconut rum, grey goose,
lime 9.5 (limit two per customer)
chili lime vodka absolute lime with soda and chili rim 8
moscow mule fever tree ginger beer, dripping springs vodka,
lemon 8
grapefruit mule deep eddy grapefruit vodka, fever tree
ginger beer 8
the dude (or, his dudeness, duder, or el duderino, if, you
know, you're not into the whole brevity thing)
caffé del fuego, dripping springs vodka, cream 8

BUBBLY

mimosa 6.5
fresh squeezed oj, cranberry
or apple juice
mimosa trio 25
three juices, bottle of bubbly

cucumber mimosa 7
house infused vodka
elderflower fizz 7.5
st. germain's elderflower liquor
& vodka

bricco riella, moscato
d'asti 6.5 / 26
piedmont, italy

naveran, cava 9 / 30
penedes, spain
castellar, cava rose 9 / 30
penedes, spain

ROSE

henri bourgeois 7 / 28 rose de pinto noir loire valley, france

RED WINE

pannonica 7 / 28
blend
burgenland, Austria
chono 6.5 / 26
pinot noir
casablanca valley, chile

bonny doon 9.5 / 38
merlot
paso robles, ca
grayson cellars 7.5/30
cabernet sauvignon
california

cirque du vin 10 / 40
syrah, petite sirah, cab blend
paso robles, ca
ink works 8.5 / 34
cabernet sauvignon
california

ghostrunner 7.5 / 28
syrah, petite sirah, zinfandel
blend
lodi, ca
henri bourgeois 7 / 28
rose de pinto noir
loire valley, france

WHITE WINE

tolosa 10 / 40
chardonnay
ednay valley, california
canaletto 6.5 / 26
pinot grigio
delle venezia, italy

taonga 8 / 32
sauvignon blanc
marlborough, new zealand
apolloni 8.5 / 34
pinot gris
willamette valley

prescription 10 / 40
chardonnay
clarksburg, california
kendall-jackson 7.5 / 30
chardonnay
california

boundary breaks 9 / 36
riesling
finger lakes, ny
pannanica 7 / 28
blend
burgenland, austria

happy hour 3-6 thurs. & fri. 2 off glass of wine, 2 off draft beers, 3.75 bottled beers,
thursday 10.00 off wine bottles