

HILLSIDE FARMACY



FRESH OYSTERS DAILY SELECTION • EAST + WEST M/P



SNACKS HALF PRICE HAPPY HOUR 3PM-6PM

farmacy plate	12
<i>house made pâté de campagne*, cheeses, local honey, seasonal pickles</i>	
chilled roasted corn chowder	6
<i>corn, onion, avocado, tomato, optional bacon garnish</i>	
pimento cheese	7
<i>cheddar cheese, aioli, celery, crostini</i>	
malt vinegar fries	7
<i>house aioli*, malt vinegar gastrique, smoked salt & pepper</i>	
mac & cheese (add pancetta +4, poached egg +2, broccoli +2)	10
<i>talleggio, aged white cheddar, bread crumbs</i>	
beer battered fish & chips (entrée size +4)	10
<i>fries, malt vinegar gastrique, smoked salt & pepper</i>	
classic crab cakes	13
<i>pea tendrils, cucumber pickles, remoulade</i>	
peel & eat shrimp	8/14
<i>gulf shrimp, house made cocktail sauce, pickled onions</i>	

SANDWICHES add: side fries +4, side salad +5, gf bread +4

fried egg* sandwich (bacon +5)	10
<i>over easy farm egg*, avocado, aioli*, sprouts, fried green tomatoes</i>	
eastside club	12
<i>ham, roasted chicken, provolone, lettuce, tomato, mustard & aioli*</i>	
italian dip	14
<i>roast beef*, tomato tapenade, provolone, aioli*, onions, jus</i>	
cooks sandwich	12
<i>house made pâté de campagne*, bacon, pickles, chevre, dijon mustard</i>	
numba six	12
<i>house made mozzarella, tomato, arugula, basil & roasted garlic aioli*</i>	

SALADS add: chicken or shrimp +5, cheddar +2, avocado +2

organic market lettuce	8
<i>tomato, parmesan, cucumber, red onion, balsamic</i>	
kale caesar	9
<i>kale, tomato, shaved parmesan, lemon, crostini</i>	
melon & herb	9
<i>basil, mint, red onion, cucumber, ricotta salata, balsamic, olive oil</i>	

ENTRÉES

burger & fries \$12 during happy hour	14
<i>grassfed beef* (bastrop cattle co), lettuce, tomato, red onion, pickled cucumber, 77 sauce, malt vinegar fries.</i>	
<i>(make it a "mess" bacon, sunny farm egg & cheddar +5)</i>	
pasta alla checca (vegan & gf available)	15
<i>linguine, burrata, heirloom tomato, red onion, basil, texas olive oil</i>	
blue owl mussels	18
<i>bacon, garlic, blue owl berliner weisse, fresh herbs</i>	
roasted chicken	18
<i>roasted red potatoes, squash, zucchini, peppadew peppers, chevre cream sauce, lemon</i>	
pork loin paillard	20
<i>fig, marinated peach, red onion, lettuce & arugula (agua dulce), dijon red wine vinaigrette</i>	
texas steak & fries	22
<i>angus beef (44 farms ranch), hand cut french fries, mustard seed demi-glace & microgreens</i>	

SIDES \$6

- grilled broccoli whole roasted garlic • roasted red potatoes
- sautéed greens • sauteed squash, zucchini & peppadew peppers

THANK YOU TO ALL OF OUR LOCAL FARMS & BUSINESSES: STRUBE RANCH, 44 FARMS, DURHAM RANCH, BASTROP CATTLE CO., SPRINGDALE FARM, JBG, FRUITFUL HILL, RINGGER FAMILY FARM, HAPPY CHICK, BORN FREE FARM, ANTONELLI'S CHEESE SHOP, FARM TO TABLE, TEXAS FRENCH BREAD, EASY TIGER, MISTY MORNING BAKERY, SMOKEY DENMARK, WICKED BEE HONEY, LICK HONEST ICE CREAM, SOUTHERN STYLE SPICE.

Please tell your server if you have any food allergies or dietary restrictions & we will do our best to accommodate them. *Consuming raw or under cooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. Additional charges may apply for substitutions or modifications. We do not split checks for parties larger than 6 guests.