

J E F F R E Y ' S

Jeffrey's of Austin was founded in 1975 by
Ron & Peggy Weiss and Jeffrey Weinberger

as a Clarksville bistro serving classic
French food. Over the years it evolved and
expanded into a neighborhood fine dining
institution. In 2012, we acquired the iconic
Austin restaurant, renovated and updated
the spaces, and re-opened with aspirations
to be a great restaurant. We hope you will
enjoy our simple cooking, carefully selected
wines and friendly Austin hospitality.

Thanks for coming!
Larry McGuire & Tom Moorman



SNACKS & DRINKS

bar fare—

WARM OLIVES & SALAMI	- 8 -
TRUFFLED DEVEILED EGG	- 10 -
KING CRAB & AVOCADO TOAST	- 10 -
DEVILS ON HORSEBACK	- 8 -
LOBSTER & TROUT ROE BLINI	-18-

COUNTRY PÂTÉ - 14 -
with cornichons, tarragon mustard & rye bread

GRUYERE TORTELINI - 22 -
*morel mushrooms, sunchoke pureé,
fava beans*

DAILY CHEESE PLATE - 20 -
honey, housemade jam, Elizabeth Street baguette

CRISPY FRIED GULF OYSTERS - 18 -
*spicy melted leeks, apple cider emulsion,
chervil & fennel fronds*

SAVORY SOUFFLE - 14 -
*talleggio, caramelized onion,
mushroom & leeks*

CAULIFLOWER SOUP - 14 -
*cardamom glazed pears, crème fraîche,
pickled beets*

LOCAL LETTUCES & BABY KALE - 14 -
*Texas tangerines, shaved roots, aged white
cheddar, balsamic honey vinaigrette*

LITTLE GEM CAESAR SALAD - 14 -
*white anchovy, Parmigiano Reggiano,
sourdough bread crumbs*

HAMACHI CARPACCIO - 18 -
*green tomato & Asian pear, golden roe, truffle,
marcona almonds, white soy & yuzu vinaigrette*

BUCATINI BOLOGNESE - 24 -
with fresh ricotta & parmigiano reggiano

PAN SEARED BAR STEAK - 30 -
*prime tenderloin paillard, pommes purée,
watercress & tomato salad*

DRY-AGED PRIME WAGYU BURGER - 24 -
*mustard frisée, cambozola, caramelized onion,
horseradish & caper mayo, steak fries*

beer—

BOTTLED		
Budweiser	- 5 -	Alpine Duet IPA - 7 -
Modelo Especial	- 6 -	Flensburger - 7 - Hefeweizen

ON DRAFT		
Austin Beerworks 'Pearl Snap'		- 7 -
Live Oak Brewing Co. 'Hefeweizen'		- 7 -
Green Flash 'Soul Style' IPA		- 7 -
Left Hand Milk Stout		- 8 -

cocktails—

JEFFREY'S VODKA FIZZ - 12 -
*deep eddy vodka, brennivin, campari,
grapefruit juice, rosemary syrup*

THE MARIGOLD - 12 -
*ransom old tom gin, dolin blanc vermouth,
lemon juice, salud! aromatic bitters*

ATTABOY - 12 -
*hendricks gin, french vermouth, grenadine,
cucumber*

LE BARON ROUGE - 12 -
*sazerac rye, marolo barolo chinato, suze,
vieux pontillier absinthe*

CATBIRD SEAT - 12 -
*appleton estate rum, amontillado sherry,
apricot liqueur, lemon juice*

CHARTREUSE SWIZZLE - 14 -
*green chartreuse, pineapple juice, lime juice,
velvet falernum, nutmeg*

THE TUCO - 12 -
*tapatio reposado, amaro montenegro,
alipus san balthazar mezcal*

HIDDEN FORTRESS - 12 -
*buffalo trace bourbon, lucky falernum, allspice
dram, honey syrup, chinese five spice bitters*