

# 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 DEVILED EGG	- 10 -
KING CRAB & AVOCADO TOAST	- 10 -
HAM & GRUYÈRE CROQUETTES	- 9 -
FOIE GRAS SANDIES	-10-
TARTS OF BEEF TARTARE	- 8 -

COUNTRY PÂTÉ - 16 -  
*with cornichons, tarragon mustard & rye bread*

WHITE TRUFFLE & CHESTNUT TORTELLINI - 34 -  
*shaved Alba white truffles,  
veal sweetbreads & parmesan*

DAILY CHEESE PLATE - 20 -  
*honey, housemade jam,  
Jeffrey's cracker*

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

KOHLRABI SOUP & ALASKAN KING CRAB - 22 -  
*caramelized green apple, ras el hanout,  
garlic oil & finger lime*

LOCAL LETTUCES & TEXAS PERSIMMONS - 12 -  
*shaved fennel & candied hazelnuts,  
calamansi dill vinaigrette*

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

HAMACHI CARPACCIO - 20 -  
*heart of palm & pear, grated horseradish,  
Marcona almonds, white soy vinaigrette*

BUCATINI BOLOGNESE - 28 -  
*with fresh ricotta & Parmigiano Reggiano*

PAN SEARED BAR STEAK - 34 -  
*prime tenderloin paillard, pommes purée,  
watercress & tomato salad*

DRY-AGED PRIME WAGYU BURGER - 26 -  
*mustard frisée, Cambozola, caramelized onion,  
horseradish & caper mayo, steak fries*

**beer—**

**BOTTLED**

Modelo Especial - 6 -	Hop Henge IPA - 7 -
Shacksbury Cider - 8 -	Ballast Point 'Victory at Sea' Porter - 7 -

**ON DRAFT**

Austin Beerworks 'Pearl Snap Pils'	- 7 -
Live Oak 'Oaktobefest'	- 7 -
Bell's 'Two Hearted Ale' IPA	- 7 -
Hi Sign 'Shamus' Red Ale	- 8 -

**cocktails—**

JEFFREY'S VODKA FIZZ - 14 -  
*Deep Eddy vodka, lemon, Pear & Vanilla shrub,  
Apple bitters, Richard's Rainwater*

**I DO NOT LOVE YOU**

EXCEPT BECAUSE I LOVE YOU - 14 -  
*Tapatio Reposado, Amaro Montenegro, Stumptown  
Cold Brew, lime juice, rich simple syrup*

MY HEART'S IN THE HIGHLANDS - 14 -  
*Famous Grouse scotch, lemon,  
cinnamon honey, Malbec float*

A LIGHT IN THE ATTIC - 14 -  
*Italicus Bergamotto, Marolo Moscato Grappa,  
Cocchi di Torino vermouth*

**DO NOT GO GENTLE INTO**

THAT GOOD NIGHT - 14 -  
*Botanist gin, Bodegas Yuste "Aurora" Manzanilla,  
Peychaud's bitters, rich simple syrup*

THIS IS JUST TO SAY - 14 -  
*Rittenhouse rye, Marolo Barolo Chinato Suze,  
Vieux Pontalier Absinthe, Grenadine*

A DRINKING SONG - 14 -  
*Wathen's MMH Select bourbon, Ancho Reyes,  
Cynar 70, Liber & Co. Pineapple gum*

I WANDERED LONELY AS A CLOUD - 14 -  
*Martin Miller Westbourne gin, Gran Classico,  
Persimmon syrup, lemon juice*

MAY I FEEL SAID HE - 14 -  
*Appleton Estate rum, Cappaletti Apertivo,  
Amaro Nonino, Mezcal Union, Bittermen's Coffee  
bitters*

**STOPPING BY A WOODS**

ON A SNOWY EVENING - 14 -  
*El Dorado 12 yr rum, Sainte Louise brandy,  
whole egg, demerara syrup*