

# 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*

BLACK TRUFFLE TORTELLINI - 24 -  
*black trumpet mushrooms, sunchoke & Gruyère cheese*

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

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

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

LOBSTER & FENNEL BISQUE - 16 -  
*fava beans, jalapeño brioche, coriander & orange crème*

CHICORIES & LOCAL LETTUCES - 12 -  
*strawberries & candied pecans, calamansi lemon 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 - 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 -
Jolly Pumpkin	- 12 -	Ruta Maya Dark	- 8 -

**ON DRAFT**

Austin Beerworks 'Pearl Snap'	- 7 -
Live Oak Brewing Co. 'Hefeweizen'	- 7 -
Bell's 'Two Hearted Ale'	- 7 -
Left Hand Milk Stout	- 8 -

**cocktails—**

JEFFREY'S VODKA FIZZ - 14 -  
*Deep Eddy vodka, Chateau Aloe liqueur, Melon, ¡Salud Satsuma bitters, lemon, Topo Chico*

ZODIAC - 14 -  
*St. George Absinthe, mint, simple syrup, lemon wheel*

GIRL WITH A PEARL EARRING - 14 -  
*Bols Genever gin, Cardamaro, Hibiscus Honey Syrup, orange, grapefruit, Topo Chico*

GRAND BUDAPEST HOTEL - 14 -  
*Plymouth gin, Dolin dry vermouth, Royal Tokaji, Regan's orange bitters*

ISLAND OF DR. MOREAU - 14 -  
*Appleton Estate rum, Cappelletti aperitivo, Amaro Nonino, Mezcal, Bittermen's coffee bitters*

COAL MINER'S DAUGHTER - 14 -  
*Orange rosemary bourbon, lemon, simple syrup*

THE MAGNIFICENT SEVEN - 14 -  
*Reyes y Cobardes mezcal, Fennel/Coriander seed syrup, Bitter Truth celery bitters, Bittermen's Hellfire bitters, lime, orange*

BANDE À PART - 14 -  
*Schlaterer Kirschwasser, Cocchi Americano, Suze, Lucky Falernum, Prosecco*

MAN OF LA MANCHA - 14 -  
*Sandeman Amontillado Sherry, dry Curaçao, Tapatio Reposado, mint bitters*

THUNDERBOLT & LIGHTFOOT - 14 -  
*George Dickel rye, Braulio amaro, Yellow Chartreuse*