

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

SWEET PEA TORTELLINI - 24 -
*Chanterelle mushrooms,
sunchoke & summer truffle*

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*

CHILLED CORN BISQUE & KING CRAB - 24 -
*caramelized white asparagus,
garlic oil & finger lime*

LOCAL LETTUCES & PEACHES - 12 -
*shaved fennel & candied pecans,
calamansi lemon vinaigrette*

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

HAMACHI CARPACCIO - 18 -
*green tomato & melon, golden roe, truffle,
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 -
Jolly Pumpkin - 12 - Ruta Maya Dark - 8 -

ON DRAFT

Austin Beerworks 'Pearl Snap Pils' - 7 -
Live Oak Brewing Co. 'Hefeweizen' - 7 -
Bell's 'Two Hearted Ale' - 7 -
Hi Sign 'Little Navigator IPA' - 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 -
*Union 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*