SUNDAY THRU
THURSDAY
4:00 PM - 9:00 PM

Salty Sow
AUSTIN, TX

FRIDAY AND
SATURDAY
4:00 PM - 10:00 PM

Starters

★ **TRUFFLE DEVILED EGGS** 11
salty sow bacon bits (GF)

★ **WHIPPED COW'S MILK RICOTTA** 15
pecan pesto, sun dried tomatoes, toasted baguette (V)

★ **SMOKED PASTRAMI SALMON*** 18
mustard-dill creme fraiche, pickled onions, pickles, toasted baguette

★ **DUCK FAT FRIES*** 12
cold béarnaise, 110 minute egg (DF)

★ **CHICKEN LIVER MOUSSE** 12
served with pickled onions and toasted baguette

SMOKED BONE MARROW 24
with toasted baguette, chimichurri (DF)

ALL BUTTER BISCUITS
molasses chili butter · 7.50

Salads

★ **CHICKEN AND BACON FARM SALAD** 18
kale, mixed greens, radish, red onions, toasted hazelnuts, roasted beets, and point reyes blue cheese tossed in sweet onion dressing (GF)

★ **BRUSSELS SPROUT CAESAR SALAD** 12
candied almonds, dried cranberries, parmesan cheese (GF/V)

★ **ROASTED BEET SALAD** 16
field greens, orange fillets, goats milk feta, red onions, toasted hazelnuts, champagne vinaigrette (GF/V)

Handhelds

★ **RANGER CATTLE WAGYU CHEESEBURGER*** 23
onions, gruyere cheese, pickles, salty sow special sauce, duck fat fries
+ $2 add an egg
+ $2 add bearnaise*

HOUSEMADE PASTRAMI 22
sauerkraut, gruyere cheese, spicy brown mustard on artisan bread with horseradish dip and fries

Mains

CRISPY CHICKEN THIGHS 19
fried smashed potatoes, neck bone gravy

KOREAN SMOKED PORK BELLY 24
collard greens, white beans, smoked ham hock, korean bbq sauce, sesame (DF)

SLOW-COOKED BEEF SHOULDER 26
yukon gold mashed potatoes, glazed carrots, fried egg (GF)

★ **HONEY ROSEMARY FRIED CHICKEN** 17
all butter biscuit, neck bone gravy

BLACKENED TEXAS REDFISH 38
quinoa & lentils, chipotle lemon butter (GF)

SMOKED PORK SHOULDER 26
cheese grits, pickled jalapenos & red onions, warm tortillas, BBQ jus

STEAK "POMME FRITES"* 44
12oz ribeye, duck fat fries, cold béarnaise

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness.

GF (Gluten Free), DF (Dairy Free), V (Vegetarian)
Inquire further with your server dishes that may be prepared DF or GF

Vegetables

YUKON GOLD MASHED POTATOES 8

BROCCOLINI 9
cashew chili crisp, sriracha honey, sesame seed (V)

CHEESE GRITS 8
stone ground white corn, cheddar (GF/V)

QUINOA & LENTILS 7
(GF/V)

★ **CRISPY BRUSSELS SPROUT LEAVES** 9
golden raisins, pecorino, agave (V)

COLLARD GREENS 7
white beans, smoked ham hock, salty sow bacon, pot liquor (GF/DF)



COCKTAILS

BLANCHE 12
house blood orange frozen margarita

+ $1 make it a little larry by adding a grand marnier float

+ $2 make it a wallow by drenching it in el bertolager

RASPBERRY MULE 14
three olives vodka, ginger brew, raspberry purée, lime

MR. SHAW 14
still Austin rye whiskey, violet crown jasmine, honey, lemon juice

PAPER PLANE 14
buffalo trace bourbon, averna siciliano, aperol, lemon

BLACK WALNUT OLD FASHIONED 14
old forester, black walnut bitters, brown sugar simple

TROPICAL MOCKING BIRD 13
cazadores pineapple tequila, campari, lime, pineapple, orgeat, splash of anejo tequila

PETEY 14
deep eddy grapefruit vodka, agave, lemon juice, orange, grapefruit, mint

MEZPAL 14
400 conejos mezcal, aperol, smoked salt rim, freshly squeezed grapefruit + lime

SOW'RITA 14
El Jimador Blanco 100% blue agave, lime, agave, jalisco orange liqueur

+ $3 upgrade to carabueno

ROSEMARY'S PIGLET 12
pomegranate juice, rosemary syrup, sparkling wine

SALTY SOW'R 14
Old Forester Rye 100 proof whiskey, agave, lime, tamarind

ELDER OLD FASHIONED 15
buffalo trace bourbon, honey-elderflower syrup, grapefruit bitters

BEE'S KNEES 15
ford's gin, ginger liqueur, honey, lemon

ANEJO TEQUILA OLD FASHIONED 14
gran centenario anejo tequila, agave, grapefruit bitters

MOCKTAILS

VERO MANGO FIZZ 12
ritual zero proof tequila alternative, mango purée, lime, sparkling water, tajín rim

NADA RITA 12
ritual zero proof tequila, lime juice, agave, orange juice

PHONY NEGRONI SPRITZ 12
phony negroni alcohol-free apertif, club soda, lemon, orange

LIGHT & STORMY 10
orgeat, ginger beer, lime, tabasco

NACHO CUBA LIBRE 10
ritual zero proof rum, lime, mexican cola

HAND SQUEEZED LEMONADE 7
flavors: strawberry, lavender, cucumber shrub

DRAFT BEER

ROTATING SEASONAL DRAFT BEERS ..... ASK SERVER
AUSTIN BEER WORKS PEARLSNAP PILSNER 7
(512) PECAN PORTER 7
ST ELMO HEFEWEIZEN 7
HI SIGN BREWING EL BERTO LAGER 7
MEANWHILE BREWING TENDER ROBOT HAZY IPA 8
CELIS WHITE 8
MEANWHILE SECRET BEACH IPA 8

RED WINE

VIBERTI LA GEMELLA BARBERA D' ALBA ..... 14 / 54
piedmont, italy, 2023

HARDPRESS RED BLEND ..... 14 / 54
texas high plains, 2019

MARQUES DE RISCAL RESERVA TEMPRANILLO ..... 15 / 58
rioja, spain 2020

REDDY WINES CABERNET SAUVIGNON ..... 14 / 54
texas, high plains, 2023

BEZEL BY CAKEBREAD CABERNET SAUVIGNON ..... 18 / 70
paso robles, california 2022

CAYMUS SUISUN VALLEY WALKING FOOL ..... 20 / 78
north coast, california, 2023

DOMAINE DE FONT-SANE GSM 72
rhone valley, france, 2021

BELLE GLOS BALADE PINOT NOIR 80
sonoma, california 2023

CAIN CUVEE 85
napa, california, NV

TURNBULL CABERNET SAUVIGNON 90
napa, california 2022

CHATEAU BELREGARD-FIGEAC BORDEAUX 90
saint emilion grand cru, 2018

WHITE WINE

VINA ROBLES SAUVIGNON BLANC ..... 12 /46
paso robles 2023

CRAGGY RANGE SAUVIGNON BLANC ..... 16 / 62
marlborough, new zealand, 2024

SYDNEY ANN PINOT GRIGIO ..... 12 / 46
veneto, italy organic 2024

REDDY WINES VIOGNIER RESERVE ..... 16 / 60
texas high plains 2019

PROSPER MAUFOUX MACON-VILLAGES CHARDONNAY ..... 14 / 54
burgundy, france

MARTIN CODAX ALBARINO ..... 13 / 50
rias baixas, spain 2023

ANNE PICHON SAUVAGE ROSE ..... 13 / 50
rhone, france, 2024

DUCHMAN FAMILY VERMENTINO ..... 13 / 50
texas high plain, usa 2023

SPIRITUS MALVASIA ORANGE WINE ..... 13 / 50
abruzzo, italy, 2021

TULLIA PROSECCO ..... 13 / 50
treviso, italy nv

BELLE GLOS CHARDONNAY 18/65
santa rita hills, california 2021

PEJU CHARDONNAY 95
carneros, california 2023