WEBSITE | 24DINER.COM
INSTAGRAM | @24DINERATX

CHEF | ANDREW CURREN
EXECUTIVE CHEF | ROBERT AVALOS
SOUS CHEF | ANGELA VALENCIA

BREAKFAST 24 DINER

ALWAYS AVAILABLE

CLASSICS

BREAKFAST PLATTER GF
Two eggs*, choice of bacon, sausage, ham or veggie sausage, house-cut skillet fries, choice of fruit or toast | 16.95
SUB BISCUIT | 2 SUB HALF WAFFLE | 3.95

FRENCH TOAST PLATTER
Seasonal fruit topping, citrus cream, powdered sugar, candied nuts, two eggs*, choice of bacon, sausage, ham or veggie sausage | 19.95

EGG SANDWICH
Brioche bun, avocado, two eggs*, bacon, smoked aioli*, house-cut skillet fries | 16.95

WAFFLE SANDWICH
Scrambled eggs, bacon, brown sugar butter, maple glaze, skillet fries | 18.95

BISCUIT & GRAVY
Buttermilk biscuit, two eggs*, sausage gravy, scallions, fruit | 16.95
ADD A BISCUIT | 2

BAGEL & LOX
Rosen's everything bagel, smoked salmon, shmear, arugula, pickled onions, lemon vinaigrette | 22.95

STEAK & EGGS GF
8-10oz Butcher's cut Wagyu steak*, chimichurri, two eggs*, house-cut skillet fries | 27.45

FRIED CHICKEN BISCUIT
Buttermilk biscuit, choice of white or dark meat, Calabrian chili honey, brown sugar butter, fruit | 16.95

EGGS BENEDICT
EVERY DAY - 8 AM 'TIL WE'RE OUT
Buttermilk biscuit, spinach, champagne poblano hollandaise*, skillet fries, choice of bacon, sausage, ham or veggie sausage | 18.95

AVOCADO TOAST
Toasted wheat, avocado, jalapeño, cilantro, arugula, pickled red onion, feta | 9.95 ADD AN EGG | 1.95

CITRUS HONEY PARFAIT
Greek yogurt, local honey, housemade granola, strawberries, lemon | 9.95

OATMEAL
Homestead Gristmill oats, apple-raisin chutney, strawberry | 11.95

HASH

House-cut Burbank potatoes sautéed with onions & jalapeños, served with two eggs any style and choice of toast or fruit.*

24 HASH* GF
Bacon, sausage, scallions, cheddar | 17.95

VEGGIE HASH* GF
Caramelized onions, spinach, local mushrooms, roasted broccoli, avocado, scallions, swiss | 17.95

SWEET POTATO HASH GF
House-cut sweet potatoes, sausage, charred poblanos, scallions, monterey jack | 18.95

FRITTATAS

Local cage-free eggs soufflé into a light and fluffy Italian omelette, topped with arugula tossed in lemon vinaigrette. Served with choice of toast or fruit.*
SUBSTITUTE EGG WHITES | 1.95

MEAT LOVERS* GF
Sausage, ham, bacon, cheddar | 18.95

VEGGIE* GF
Burst cherry tomato, local mushrooms, caramelized onion, spinach, garlic, sweet peppers, goat cheese | 18.95

BELGIAN WAFFLES

Classic Belgian-style yeast-risen waffles with Madagascar vanilla and brown sugar. Served with Milligan's maple syrup and brown sugar butter.

CHICKEN & WAFFLE
Fried, marinated, boneless, skinless chicken breast & thigh, brown sugar butter

SM (choice of white or dark meat) | 16.95
LG (choice of white, dark or mixed) | 19.95

WAFFLE BREAKFAST
Waffle, two eggs*, choice of bacon, sausage, ham or veggie sausage, house-cut skillet fries, brown sugar butter | 17.95

BREAKFAST SIDES

Applewood-smoked bacon | 4.95
Housemade breakfast sausage | 4.95
Smoked ham | 4.95
Housemade veggie sausage | 4.95
Skillet fries | 3.45

One local, cage-free egg* | 1.95
Two local, cage-free eggs* | 3.45
Seasonal fruit | 2.95
Homestead Gristmill cheddar grits | 4.95

Rosen's everything bagel | 5.50
Buttermilk biscuit | 2.95
Waffle | 8.95 Half waffle | 5.95
Toast (sourdough, wheat, or rye) | 2.45

SOUP & SALAD

ROOT VEGETABLE SOUP GF
Butternut squash, carrot, sweet potato, coconut milk, ginger, crème fraîche, chili lime pepitas | 12.95

CHOPPED
Romaine, spinach, radicchio, cherry tomato, cucumber, pulled chicken, bacon, ham, gorgonzola, hard-boiled egg, avocado, croutons, ranch | 17.95

CAESAR
Romaine, parmesan, anchovy, black pepper, garlic, lemon, croutons, house Caesar dressing*
SM 9.45 | LG 15.95

ROASTED BEET & CARROT GF
Arugula, beets, carrots, chili lime pepitas, crème fraîche, feta, lemon vinaigrette | 18.95

NICOISE SALAD GF
Bibb lettuce, arugula, yellowfin tuna*, Burbank potatoes, Kalamata olives, pickled red onion, cherry tomato, lemon vinaigrette | 19.95

CHICKEN SALAD
Bibb lettuce, almonds, apricots, celery, red onions, ginger, wheat toast | 15.95

SIDE SALAD
Romaine, spinach, radicchio, cherry tomato, cucumber, croutons, lemon vinaigrette | 6.95

DRESSINGS

Caesar*, ranch, Green Goddess, balsamic vinaigrette, lemon vinaigrette, roasted tomato vinaigrette, roasted shallot vinaigrette

APPETIZERS

CORN FRITTERS
Creamed corn, bacon, cheddar,
jalapeño remoulade, scallions | 15.95

HUMMUS & CRUDITE GF
Chickpeas, tahini, Calabrian chili honey, celery,
roasted carrots, watermelon radish,
toasted pita | 14.95

MEATBALLS & BURRATA
Fresh mozzarella, pork and beef meatballs,
tomato sauce, olive oil, fresh herbs, crostini | 19.95

CHILI CHEESE FRIES
House-cut fries, no-bean chili, pickled jalapeños,
red onion, cheddar, scallions | 14.95

FRIED MAC & CHEESE
Elbow pasta, Cheddar, panko, ranch | 14.95

FRIED PICKLES
Cereal bread crumb, dill spears, ranch | 14.95

CRISPY BRUSSELS SPROUTS GF
Housemade peanut butter, sambal,
candied nuts, lemon vinaigrette | 14.95

RED BIRD LOLLIPOPS GF
Citrus-marinated drumsticks, lemon pepper,
crudité, ranch | 15.95

CHOICE OF SAUCE: CLASSIC BUFFALO,
LEMON PEPPER, HONEY CHIPOTLE

SANDWICHES

Fresh baked Kraftsmen breads, served with
choice of side.

MEATLOAF
Griddled sourdough, mustard, ketchup,
red onion, pickles | 18.95

FRIED CHICKEN
Brioche bun, chicken breast, buffalo sauce,
pickles, side of blue cheese dressing | 18.95

CHICKEN CLUB
Ciabatta, pulled chicken, bacon, avocado,
lettuce, tomato vinaigrette, aioli* | 18.95

BLACKENED TUNA*
Brioche bun, yellowfin tuna*,
cucumber jalapeño slaw, jalapeño remoulade | 20.95

24 VEGGIE BURGER
Brioche bun, havarti, spicy pepper relish,
avocado, smoked aioli* | 18.95

*Housemade veggie patty: beets, mushrooms,
lentils, bread crumbs, rice, pumpkin seeds, flaxseeds*

BURGERS

Ranger Cattle pasture-raised Wagyu beef from
East Austin, served with choice of side.

CHEESY SKILLET | 5 VEGGIE PATTY | 95¢
FRIED EGG*| 1.95 BACON | 1.95 AVOCADO | 2.95

CHEDDAR*
Brioche bun, cheddar, pickles, red onion,
roasted tomato, smoked aioli* | 19.95

BACON AVOCADO*
Brioche bun, bacon, avocado,
charred poblanos, smoked aioli* | 20.95

MUSHROOM SWISS*
Brioche bun, swiss, local mushrooms,
smoked aioli* | 20.95

PATTY MELT*
Rye toast, swiss, caramelized onions,
smoked aioli* | 19.95

BORDER BURGER*
Bolio, chorizo, pepperjack, fresh chile sauce,
avocado, pickled red onions, cilantro | 19.95

JOSH'S BURGER*
Brioche bun, american cheese | 17.95

LETTUCE, TOMATO & ONION | 1.95

SIDES

HOUSE-CUT FRIES GF | MASHED POTATOES GF | MAC & CHEESE | CUCUMBER JALAPEÑO SLAW GF | SIDE SALAD
DAY VEG GF | BACON-BRAISED GREENS GF | SWEET POTATO MASH

5.50

ENTRÉES

RANGER CATTLE WAGYU GF
8-10oz Butcher's cut Wagyu steak*, chimichurri, garlic Burbank potatoes | 31.45

24 MEATLOAF
Housemade beef and pork meatloaf, mashed potatoes, bacon-braised greens, sweet onion gravy, scallions | 24.95

CHICKEN FRIED CHICKEN
Choice white or dark meat, mashed potatoes, bacon-braised greens, sausage gravy, scallions | 23.95

ROASTED RED BIRD CHICKEN GF
Airline breast, mashed potatoes, day veg, pan jus, scallions | 23.95

CHICKEN & DUMPLINGS
Poached chicken, buttermilk & chive dumplings, carrots, onion, celery, fresh herbs | 18.95

PORK CHOP GF
Smashed sweet potatoes, bacon-braised greens, bacon maple glaze | 24.95

NO-BEAN CHILI
Brisket, chuck roast, poblanos, Lone Star beer, cheddar, pickled jalapeños, red onion, scallions,
jalapeño-cheddar cornbread | 19.95

CHICKEN POT PIE
Poached chicken, carrots, celery, onion, peas, fresh herbs, puff pastry | 19.95

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