

Hello, Sunshine.

OUR MENU IS 100% GLUTEN, CORN, PEANUT AND SOY FREE

ANYTIME PLATES

Harvest Hash (vf) roasted sweet potato . spinach . brussels sprouts . grass-fed beef breakfast sausage . currant . onion . sage . apple . toasted pecan . chile flake . maple vinaigrette . poached egg*	\$16.50
Pesto & Goat Cheese Scramble (vg) eggs . broccolini . snap peas . fresno chile . asparagus . kale . basil pesto . whipped goat cheese	\$13.50
French Toast (vg) ● ★ ▲ house-baked bread ● ★ ▲ . cherry-berry pomegranate jam . mascarpone drizzle ● . blueberries . strawberries . maple syrup	\$13.00
Pancakes (vg) ▲ cassava flour batter ▲ . butter . maple syrup choose: plain . blueberry . chocolate chip ▲	\$12.00
Salted Caramel Banana Pancakes (vg) cassava banana batter ▲ . candied pecan . mascarpone drizzle ● . caramelized banana . salted caramel ■ . maple syrup	\$13.75
Avocado Toast (vg) (v) ★ fermented sourdough ★ . mashed avocado . hemp seed . radish . chile flakes . micro-greens + poached egg* + chopped bacon	\$10.25 \$1.50 \$1.50
Superfood Muesli (vg) (vf) raw rolled oats . goldenberries . mulberries . currants . golden raisins . apricots . hemp seed . coconut . cinnamon . berries . pomegranate . local honey drizzle choose: cashew milk (v) or whole milk	\$9.25

BREAKFAST TACOS

Eggs and Bacon eggs . sugar-free bacon . raw cheddar . tomatillo salsa	\$6.95
Meatlovers pastured pork chorizo . grass-fed beef breakfast sausage . sugar-free bacon . eggs chipotle aioli*▲	\$7.50
Black Bean, Potato & Avocado (v) black bean puree . marble potatoes . avocado . pico de gallo + chopped bacon	\$6.95 \$1.50
Add Extras? + cheese : raw cheddar + loaded guacamole (v) + pico de gallo (v) + sweet potato (v)	\$1.00 \$1.00 \$0.75 \$0.50

no tortilla? no problem : extra egg upon request

DRINKS

Ginger Turmeric Cooler ginger . honey simple syrup . turmeric . lemon . topo chico	\$5.00
Hibiscus Cooler hibiscus honey simple syrup . mint . lime . topo chico	\$5.00
Picnik Palmer blueberry rooibos iced tea . limeade	\$4.75
Berry Basil Booch blackberry . basil . ginger . raw local honey . lime . botanical kombucha	\$6.00
Blueberry Rooibos Iced Tea	\$3.75
Hot Tea	\$2.00

SIDES

Two Poached Eggs*	\$3.00
Sugar-Free Bacon	\$3.00
Seasonal Muffin (vg) ▲	\$2.95
Fresh Fruit Bowl (vg) (v) house-choice fruit . orange-honey . mint	\$5.95
Smashed Fried Potatoes (vg) (v) garlic-herb . himalayan sea salt	\$4.00

WE HEART OUR PRODUCERS

Conscious Meats

Bastrop Cattle Company . Bastrop, Texas . Beef
Cobb Creek Farm . Hillsboro, Texas . Chicken
Mary's Organic . Sanger, California . Chicken
Tender Belly . Denver, Colorado . Pork
Roam Ranch . Fredericksburg, Texas . Bison

Wild-Caught Fish

Quality Seafood . Austin, Texas
Austin Seafood . Austin, Texas

Pasture-Raised Eggs

Yonder Way Farm . Fayetteville, Texas
Vital Farms . Austin, Texas

Ice Cream

Lick Honest Ice Creams . Austin, Texas

Local Produce

Johnson's Backyard Garden . Austin, Texas
Farm to Table . Austin, Texas

Tortillas

Siete Family Foods . Austin, Texas

Cheese & Dairy

Antonelli's Cheese Shop . Austin, Texas
Pure Luck Farm & Dairy . Austin, Texas
Mill King Market & Creamery . McGregor, Texas

Honey + Maple

Good Flow Honey . Austin, Texas
Tree Hive . Maple . Vermont

Coffee & Tea

Olympia Coffee . Olympia, Washington
Tea Embassy . Austin, Texas
Zhi Tea . Austin, Texas

● contains dairy ■ contains nuts ▲ contains eggs ★ contains rice (v) vegan (vf) can be modified vegan (vg) lacto-ovo vegetarian

symbols are only featured if the listed item cannot be omitted

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

Real Food, Y'all.

PICNIK = REAL FOOD + GOOD VIBES

At Picnik, we only use **high integrity ingredients** including local, grass-fed and pasture-raised meats, wild-caught fish, local and raw cheese, all-natural bacon, grass-fed butter, whey & collagen, pink himalayan sea salt, raw apple cider vinegar and we **never** use gluten, soy, peanuts or corn.

Avocado Oil is our cooking oil of choice at Picnik. Even though it's 800% more expensive than traditional cooking oil, we use it to fill our fryers and saute our foods because it's so good for your health. It's chock full of heart-healthy fats, Oleic Acid, Vitamin E and carotenoids. The only other oils we use are nutrient dense **Coconut Oil** and **Local Texas Olive Oil**. No fear here, buttercup!

AVAILABLE STARTING AT 11:00AM

SHAREABLES	MARKETPLATES
<p>Chicken Tenders ★▲ \$12.25 rice flour tempura . honey-mustard aioli*▲</p> <p>Fried Brussels Sprouts (vf) \$9.75 pork belly . raw parmesan . maple vinaigrette</p> <p>Loaded Guacamole (v) (vg) \$8.75 apple . kale . avocado . red onion . cilantro . almond flour tortilla chips■ + vegetable crudite \$3.00</p> <p>Creamy Queso (v) (vg)■ \$10.75 cheesy cashew creme . rajas . serrano . pico de gallo . almond flour tortilla chips■ + guacamole (v) \$1.00 + pastured pork chorizo \$2.50</p> <p>Three-Cheese Mac & Cheese ●★ \$10.75 brown rice pasta . three-cheese sauce . crunchy breadcrumb +chopped bacon and green onion \$1.50 +sub cauliflower for pasta even</p>	<p>Crispy Chicken Thighs \$21.50 crispy chicken thighs . lemon beurre blanc● . creamy mashed potato● . asparagus</p> <p>Turmeric-Crusted Cauliflower Steak (v) (vg)■ \$15.95 turmeric-pistachio crust■ . caper-raisin purée . chickpea-cauliflower hummus . fresno chile relish</p> <p>Thai Red Curry (vf) \$18.95 zucchini . carrots . pineapple . marble potatoes . red chile . ginger . lemongrass . broccolini . coconut milk . turmeric . cilantro . chive . local honey choose : chicken or shrimp + sub grass-fed steak* \$2.00 + jasmine white rice \$2.00 + veggie rice \$3.00</p> <p>Fish Tacos \$14.25 cassava flour tortillas . crispy black drum ★▲ . orange-sesame slaw . cilantro . pickled onion . lime . chipotle aioli*▲ + serranos \$0.50</p> <p>Greek Salad & Bison Meatballs ■▲ \$17.95 grass-fed bison ■▲ . quinoa . cucumber . kalamata olive . tomato . red onion . fresh dill . tzatziki . lemon-oregano vinaigrette</p>
ENTRÉE SALADS	SWEET TREATS
<p>Picnik Cobb \$18.95 chopped chicken tenders ★▲ . radicchio . kale . romaine . cherry tomatoes . crispy bacon . avocado . blue cheese . hard-boiled egg . green goddess caesar*▲</p> <p>Citrus-Fennel Salad (vf) (vg) ●■ \$13.25 arugula . blood orange . grapefruit . golden beet . fennel . pistachio dukkah . goat cheese . charred lemon vinaigrette</p> <p>Rainbow Chopped Salad (v) (vg) \$12.95 apricot . cucumber . broccolini . currants . radicchio . kale . romaine . pomegranate . sunflower seed . hemp seed . apple . spiced chickpea . creamy lemon-tahini</p> <p>Add Extras? + blackened salmon \$8.00 + crispy chicken★▲ \$6.00 + grilled chicken \$6.00 + salt & pepper shrimp \$6.95 + grass-fed steak* \$8.00</p>	<p>Blondie Ice Cream Sandwich ●■▲ \$7.25 world's best blondie . grass-fed vanilla ice cream . chocolate chip</p> <p>Fresh Fruit Bowl (vf) \$5.95 house-choice fruit . orange-honey . mint</p> <p>Key Lime Pots de Crème (vg) ■▲ \$6.95 "graham cracker" crumble■ . key lime custard▲ . coconut whipped cream . honey</p>

QUESTIONS? RESTRICTIONS? MODIFICATIONS? JUST ASK.

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 **PICNIKAUSTIN**