**FARM to TABLE**  
Local Produce

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### CLASSICS

**Breakfast Platter**  
Two eggs, choice of bacon, sausage, ham, or homemade veggie sausage, skillet fries, sourdough or wheat toast, fresh fruit. $13.95

**Vegetarian Platter**  
Two eggs, homemade veggie sausage, skillet fries, sourdough or wheat toast, fresh fruit. $13.95

**Fried Egg Sandwich**  
Challah bun or toast, bacon, cheddar, mayo, skillet fries, fresh fruit. $7.95

**French Toast Platter**  
Strawberries, vanilla cream, two eggs, choice of bacon, sausage, ham, or homemade veggie sausage, fresh fruit. $10.95

**Oatmeal**  
Steel-cut Irish oats, cream, apple chutney, brown sugar. $6.95

### HASH

**Homemade skillet fries, onions, peppers, served with two eggs with sourdough or wheat toast and fresh fruit.**

**24 Hash**  
Bacon, cheddar, sausage, jalapeno. $8.95  
Add chili. $1.95 Small. $6.95

**Veggie Hash**  
Cheddar, mushrooms, red peppers. $8.95  
Add chili. $1.95 Small. $6.95

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### WAFFLES

**Made from yeast-risen dough with butter, bourbon vanilla and raw sugar. Grade A dark amber Vermont maple syrup.**

**Chicken & Waffle**  
Boneless fried chicken, brown sugar butter. $11.95

**Waffle Breakfast**  
Two eggs, choice of bacon, sausage, ham or homemade veggie sausage, brown sugar butter, fresh fruit. $10.95

**Waffle Sandwich**  
Scrambled eggs, country ham, maple syrup, fresh fruit. $10.95

**Chef’s Waffle**  
Ask your server. $7.95

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### FRITTATAS

**Country Ham & Gruyère**  
Caramelized onion. $9.95

**Applegwood Bacon & Cheddar**  
Pickled jalapeno. $9.95

**Goat Cheese**  
Cherry tomatoes, spinach, olives. $9.95

**Feta**  
Cherry tomatoes, spinach, olives. $9.95

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### BREAKFAST SIDES

**One egg** $5.00

**Applewood-smoked bacon** $2.95

**Homemade breakfast sausage** $2.95

**Ham** $2.95

**Homemade veggie sausage** $2.95

**Small oatmeal** $3.95

**Skillet fries** $2.95

**Wheat or sourdough toast** $1.50

**French toast** $6.95

**Half waffle** $2.95

**Waffle** $5.90

**Fresh fruit cup** $2.45

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### WORKDAY SPECIALS  
Monday through Friday only.

<table>
<thead>
<tr>
<th>Small Hash &amp; Drip Coffee</th>
<th>Chili Breakfast &amp; Drip Coffee</th>
<th>Small Chicken &amp; Waffle</th>
<th>Mealfloaf Sandwich &amp; Fries</th>
<th>Half Chicken Salad Sandwich &amp; Side Salad</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choose 24 Hash or Veggie Hash</td>
<td>Two eggs, sourdough or wheat toast</td>
<td>Two eggs, choice of bacon, sausage, ham, or homemade veggie sausage, brown sugar butter, fresh fruit.</td>
<td>Mustard, ketchup, red onion, pickles</td>
<td>$7.95</td>
</tr>
</tbody>
</table>

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### MILKSHAKES

| Vanilla | $4.95 |
| Chocolate | $4.95 |
| Chocolate Cherry | $5.95 |
| Peanut Butter & Chocolate | $5.95 |
| Coconut Cream | $5.95 |
| Strawberry | $5.95 |
| Maple | $5.95 |
| Roasted Banana & Brown Sugar | $5.95 |
| Espresso | $5.95 |

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### DRINKS

| Coffee | Hot or iced. Choose skin, whole, half & half or soy milk. Add a shot of espresso for 85¢.  
Drip (free refills) | $2.95 |
| Espresso | $2.95 |
| Macchiato | $2.65 |
| Americano | $2.45 |
| Cappuccino | $3.45 |
| Latte | $3.45 |
| Mocha Latte | $3.95 |
| Chai Latte | $3.95 |
| Tea | Hot Organic Mighty Leaf (spring jasmine, green tea tropical, orange dulce, Earl Grey, chamomile citrus, rainforest mate). $2.20  
Iced Organic Black Tea | $2.45 |
| Iced Hibiscus-Chamomile | $2.45 |
| Soda | Cake, Diet Coke, Cake Zero, Sprite & Dr Pepper (free refills). $2.45 |
| Juice | Orange $2.45/16oz  
Grapefruit $2.25/16oz  
Lemonade $2.25/16oz |

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**Take home some 24 coffee.**

Free-trade organic Ethiopian, Kenyan and Brazilian blend roasted exclusively for 24 Diner from Owl Tree Roasting.  
Whole beans $12.95 per pound.

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**FARM to TABLE**  
Local Produce

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**24 Diner**  
Served all day. Certified humane, cage-free eggs from Gonzales, TX. Veggie sausage made in-house with beets, mushrooms, lentils, rice, pumpkin seeds and golden flaxseeds. Pork sausage ground and made in-house; bacon is Wright Brand Applewood Smoked; ham is Niman Ranch Applewood Smoked Uncured Petite; country ham is Luter’s Genuine Smithfield from Virginia.  
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APPETIZERS

Deviled Eggs
Bacon, smoked paprika, chives.......................... $5.95

French Fries
House-cut potatoes, smoked aioli, honey mustard, ketchup.......................... $6.45

Chili Cheese Fries
House-cut potatoes, chili, cheddar, red onion, jalapeno.......................... $7.95
Small............................................. $5.95

Cheese Plate
Ask your server........................................ $mkt

Swiss Chard & Artichoke Gratin
Greens, artichoke hearts, cream cheese, Parmesan, bread crumbs............... $8.95

Mussels
Smoked paprika, onion, sherry, lemon, scallions, fregola, baguette.............. $9.95

SALADS

Buttermilk, Caesar, vinaigrettes: roasted shallot, lemon, roasted tomato. Add pulled chicken breast for $2.75.

Chopped
Romaine, turkey, chicken, country ham, bacon, avocado, Gorgonzola, egg, tomato, croutons, buttermilk dressing.............. $11.95

Caesar
Romaine, Parmesan, anchovy, black pepper, garlic, lemon, croutons.............. $9.95
Small............................................. $5.95

Chicken Salad
Almonds, apricots, celery, red onion, ginger, mixed greens, lemon vinaigrette, wheat toast.......................... $10.95

Mixed Greens
Greens, dried cranberries, goat cheese, pistachios, shallot vinaigrette.............. $9.95
Small............................................. $5.95

Charred Bitters
Radicchio, mushrooms, Gorgonzola, walnuts, roasted shallot vinaigrette........ $11.95

ENTREES

All-natural Angus beef and all-natural Texas chicken. Add a fried egg for 50¢.

Ribeye
Whipped potatoes, bacon-braised greens, Swiss chard & artichoke gratin........ $19.95

Roasted Chicken
Half chicken, whipped potatoes, daily vegetable, shallot jus.......................... $12.95

Stuffed Swiss Chard
Swiss chard, veggie rice, arugula, wheat berries, cucumber, lemon vinaigrette, yogurt........................................ $10.95

BURGERS

Ground in-house from all-natural brisket, prepared medium and served with choice of side. Sub homemade veggie patty made with beets, mushrooms, lentils, rice, pumpkin seeds and golden flaxseeds for $1.25. Add a fried egg for 50¢; add chili for $1.95.

Bacon Gorgonzola
Challah bun, applewood-smoked bacon, Gorgonzola, caramelized onion........... $12.95

Bacon Avocado
Challah bun, applewood-smoked bacon, avocado, charred poblano, smoked aioli........................................ $12.95

Cheddar
Challah bun, cheddar, pickles, red onion, tomato, smoked aioli........................ $10.95

Mushroom
Challah bun, roasted mushrooms, goat cheese, arugula, lemon vinaigrette......... $12.95

Patty Melt
Sourdough toast, Gruyère, caramelized onion........................................ $10.95

Lamb
Challah bun, goat cheese, cucumber, arugula, black olive & roasted pepper tapenade................................ $13.95

Veggie Po’Boy
Baguette, goat cheese, charred squash, roasted pepper, portobella, caramelized onion, arugula.......................... $9.95

Blackened Tuna Steak
Challah bun, cabbage, cilantro, cucumber, jalapeno remoulade...................... $14.95

Veggie
Challah bun, goat cheese, roasted tomato, arugula, lemon vinaigrette......... $11.95

SIDES

House-cut fries...................................... $2.95
Whipped potatoes.................................. $2.95
Mashed sweet potatoes.......................... $2.95
Macaroni & cheese................................ $2.95
Bacon-braised greens............................. $2.95
Daily vegetable...................................... $mkt

SANDWICHES

All-natural Texas chicken and all-natural turkey breast prepared in-house; all-natural beef hot dogs. Served with choice of side. Add bacon for $1.50; add a fried egg for 50¢.

Pulled Chicken Breast
Baguette, goat cheese, avocado, arugula, roasted tomato vinaigrette............. $10.95

Turkey Breast
Baguette, Camembert, apple chutney, fresh apple, arugula, lemon vinaigrette........ $10.95

Chili-Cheese Dog
No-bean chili, cheddar, red onion, house-cut fries........................................ $10.95

R.J. Club
Sourdough, turkey breast, bacon, country ham, fontina, avocado, romaine, aioli.......................... $11.95

Egg Salad
Wheat toast, applewood-smoked bacon, arugula, lemon vinaigrette............ $10.95

M’s Grilled Cheese
Sourdough, cheddar, fontina, roasted tomato........................................ $8.95

Veggie's Grilled Cheese
Sourdough, cheddar, fontina, roasted tomato........................................ $8.95

ENTRIES

All natural Angus beef and all natural Texas chicken. Add a fried egg for 50¢.

Meat Loaf
Whipped potatoes, bacon-braised greens, sweet onion gravy....................... $12.95

No-Bean Chili
Brisket, chuck roast, poblano, cheddar, jalapeno, red onion, corn bread........... $9.95

Ribeye
Whipped potatoes, Swiss chard & artichoke gratin................................ $19.95

Roasted Chicken
Half chicken, whipped potatoes, daily vegetable, shallot jus.......................... $12.95

Pork Tenderloin
Maple glaze, bacon-braised greens, mashed sweet potatoes......................... $15.95

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