



https://menulist.menu 1600 S Congress Ave Austin, TX 78704, United States (+1)5124473905 - http://www.trudysdelmar.com/

The place from Austin offers 244 different <u>dishes and drinks on the menu</u> at an average price of \$41.6. What <u>Allie</u> <u>Durgan</u> likes about South Congress Cafe:

The food was great as usual. We are regular and go once a month, but last Saturday night food was slow. We made open table reservations, which for some reason did not come to the restaurant and waited and then waited another 30 minutes for appetizers, then food finally 30 more minutes after. Eating was good, but huge peppercorns on duck and a little too much salt and pepper in most dishes. Fish Special was great and... read more. The diner is accessible and can therefore also be used with a wheelchair or physiological disabilities. What Josefa Molina doesn't like about South Congress Cafe:

We have always enjoyed brunch and bar scene in this restaurant and assumed that dinner would be an equally wonderful experience. We were disappointed. We had the Sea Bass dish that came with one side of something and white rice, of which we neither touched, because the Purée did not see particularly appetite, and the rice (which was not included in the Entree description) looked inconspicuous. The sea bass was the on... read more. A selection of **fine** <u>seafood</u> **dishes** is offered by the South Congress Cafe from Austin, Moreover, the delicious desserts of the house shine not only on children's plates and in children's eyes. In addition to sweet pieces, cakes, and small snacks, we also have **cold and hot drinks**, and you can indulge in tasty American menus like *Burger or Barbecue*.

Non alcoholic drinks

WATER

Soups GUMBO WITH DUCK OYSTERS

Pasta MAC CHEESE

Eggs & Pancakes

Salad

CAESAR SALAD

Sandwiches

Seafood PAN ROASTED SEA BASS

Breakfast SHORT RIB HASH*

Starters & Salads

SHRIMP

Vegetarian dishes

CARROT CAKE

Fish smoked salmon **Fingerfood** CALAMARES

Main Course

Weine Jim beam

Fresh Juices

Main LONE STAR MUSSELS

Veggies Spaghetti squash

Meat Dishes

Happy Hour – Classic Cocktails

BLOODY MARY

Dips & Dressings

CAESAR DRESSING

Sandwiches & Baguettes CROQUE MADAME*



Pizza – Klein Ø 22cm

BELVEDERE

American pizzas

DENVER

VIP Drinks BOMBAY SAPPHIRE

Pizza jumbo Ø 42 cm

PATRON

Vodkas GREY GOOSE LE ORANGE

Brandy HENNESSEY VS

Huevos Migas enchiladas

Beverages Grand Marnier

Wines CAIN CUVEE

\$60.0

Poke Bowls

TRADITIONAL*



From the Garden Champagne poached pear salad

Mixology watermelon margarita

Red Wine

RAMON BILBAO CRIANZA TEMPRANILLO

\$26.0

\$33.0

Entree PAN ROASTED DUCK BREAST

Bubbles AVISSI PROSECCO

White COLOME TORRONTES \$25.0

Red EN ROUTE PINOT NOIR \$90.0

Merlot stags leap

\$85.0

Plates SEARED HAMACHI*

Handcrafted Cocktails

BLUEBERRY COCONUT MOJITO

Gin Tonic Gin und Thomas Henry Tonic Water

HENDRICKS

Modern Classics WATERMELON MARTINI

3rd Course

CORDIALS GODIVA WHITE

Spice up Your Coffee GODIVA DARK

Brandies

REMY MARTIN XO

Other Reds

\$78.0

Breakfast Plates

HUEVOS RANCHEROS

Bottled Wine To Go

FLOWERS PINOT NOIR

\$85.0

Liquor **CROWN ROYAL**

Blanco DON JULIO

Featured Cocktails

Cocktail FROZEN PEACH BELLINI

Small Batch Bourbon and RyeBLANTONS

Combinado de Gin

SEAGRAMS

Cold hors d'oeuvres SMOKED TROUT MOUSSE

From the Heart

Scotches craggamore

Seafood*

Burger Bowls & Filled Portobellos

TROUBLEMAKER





Dessert Cordials, Wines, Specialty Drinks, Liqueurs & Coffees

BAILEY'S IRISH CRÈME

BOURDON & RUE BASIL HAYDEN

Grapes

CLINE VIOGNIER

\$22.0

Whiskey -American/Bourbon

ROSES

Eggs Benedict South Congress Style

STEAK MIGAS

Migas (Vegetarian)

MIGAS DIAS

Liqueurs / Digestifs

DISARONNO AMARETTO

Sauces

SAUCE

Blancos (Aged up to 2 months)

CORZO

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE

Sweet Whites | Blush CAYMUS CONUNDRUM \$65.0

Worldly Digestifs

OLD VINE ZINFANDEL

\$41.0

Herbals and Tisanes

SECRET GARDEN

Sparkling Wines by the bottle (50% Off)

VOVETI PROSECCO

\$25.0

Our Milanesas

BEEF MILANESA*

Main courses

CALAMARI CRAB

Toast FRENCH TOAST TOAST

Side dishes Garlic gruyere mashed potatoes mashed potatoes





Drinks

GLASS OF WINE DRINKS

Dessert

KEY LIME PIE CHOCOLATE GANACHE

Cocktails

CUCUMBER MARTINI MOSCOW MULE

Wodka

KETEL ONE ABSOLUT VANILLA

Whiskey

COINTREAU MACALLAN YEAR

Coffee

ESPRESSO MARTINI COFFEE

First Course

MARAMICHI BAY, NEW BRUNSWICK FRENCH KISS OYSTERS

PECAN AND MUSTARD CRUST FRIED ASPARAGUS SPEARS

Liqueurs

CHAMBORD

TIA MARIA

Omelets

GOAT CHEESE AND BACON SPINACH PORTABELLA ARTICHOKE

Blancos cazadores herradura

Scotch

DEWARS GLENLIVET

Infused Liquors

BLUEBERRY HABAÑERO INFUSED CAZADORES SILVER TEQUILA

Condiments and Sauces

SAUCE PRAWNS

Appetizers

BAKED BRIE CEVICHE* SOUP DU JOUR

Sauces

MARINARA SAUCE MARINARA SAUCE GUACAMOLE

Bourbon Makers Mark

KNOB CREEK WOODFORD RESERVE

Second Course MANHATTAN SCALLOP CHOWDER **FENNEL BISQUE** SLIVERED RADISHES, SUNCHOKE, **CHIVE AND RAINBOW CARROTS**

Third Course

WILD RICE STUFFED QUAIL **CRISPY PORK JOWL CARROT-CAULIFLOWER-LEEK TERRINE**

Craft Cocktails

POMEGRANATE MARTINI MEXICAN MARTINI FIRE AND ICE

These types of dishes are being served

FISH SALAD **TOSTADAS**

Salads



WARM GOAT CHEESE SALAD VERY BLUE SALAD SALAD

TACOS

Alcoholic Drinks

TANQUERAY



SANGRIA



BUTTERNUT SQUASH BISQUE SMOKED BRUSSELS SPROUTS SALSA SAMPLER **VENISON CARPACCIO**

Full, Luscious Whites

OLEMA CHARDONNAY	\$31.0
SONOMA-CUTRER RUSSIAN RIVER RANCHES CHARDONNAY	\$42.0
TREANA WHITE	\$42.0
NICKEL NICKEL VINEYARD CHARDONNAY	\$85.0

Light & Medium Red

PERRIN FILS CÔTES DU RHÔNE	\$26.0
MACMURRY PINOT NOIR	\$40.0
LAETITIA PINOT NOIR	\$48.0
VAN DUZER PINOT NOIR	\$58.0

Spirits



SMIRNOFF FRANGELICO

SAMBUCA

KAHLUA JACK DANIELS

Vodka **GREY GOOSE**



GREY GOOSE LE CITRON GREY GOOSE LA POIRE TITO'S STOLICHNAYA MONOPOLOWA

Bubbly

VEUVE DU VERNAY BRUT ROSÉ	\$20.0
POEMA BRUT CAVA	\$24.0
SCHARFFENBERGER SPARKLING WINE	\$34.0
MONTESEL PROSECCO	\$40.0
SCHRAMSBERG BLANC DE NOIRS	\$70.0

Restaurant Category

ITALIAN ITALIANA DESSERT FRENCH BAR

Entrees

MEXICAN

STEAK FRITES* RABBIT LEG CARROT CAKE FRENCH COAST SOUTH CONGRESS BURGER SCC TACOS BLACKENED REDFISH TACOS* SHRIMP AND GRITS

Fascinating Whites

WITHER HILLS SAUVIGNON BLANC	\$28.0
ANGOVE NINE VINES MOSCATO	\$25.0
PIERRE SPARR ONE	\$25.0
WILLAMETTE VALLEY PINOT GRIS	\$28.0
TERREGAIE CLARIS PINOT GRIGIO	\$28.0
DASHWOOD SAUVIGNON BLANC	\$30.0
DECOY SAUVIGNON BLANC BY DUCKHORN	\$30.0

Specialty Drinks

KENTUCKY CLOVER CUBAN MARTINI MANGO GINGER MIMOSA SILVERFIRE MARGARITA HABENBERRY RITA FROZEN BLACKBERRY MOJITO CUCUMBER PEAR LEMONADE SCOTTISH JIVE SOUTH CONGRESS RED SANGRIA

Medium Luscious Reds

BULA MONTSTANT	\$28.0
VITIANO ROSSO BLEND	\$28.0
MAZZONI TOSCANA ROSSA	\$30.0
MARTIN ULISSE MONTEPULCIANO D'ABRUZZO	\$32.0
ROSENBLUM PETITE SYRAH	\$36.0
WORK HORSE	\$37.0
CHATEAU GOUDICHAUD ROUGE BLEND	\$38.0
HEREDAD SOLITERA PRIORAT	\$38.0





LINCORT PINOT NOIR

\$40.0

Dishes are prepared with



Shrimp Potatoes Fruit

BROCCOLI

CHEESE

DUCK

SEAFOOD

CHICKEN

BACON

MANGO

Uncategorized

ANTONELLI'S MEAT AND CHEESE BOARD*
COLD SMOKED BEEF TARTARE*
CURED HAMACHI*
VERY BLEU SALAD
SOUTH CONGRESS CAESAR*
BEET AND BABY KALE SALAD
MUSHROOM FILET*
MESQUITE GRILLED HAMACHI COLLAR
ALE-BRAISED SHORT RIB
JALAPEÑO VENISON MEATLOAF

SOUTHERN BRAISED COLLARD GREENS WITH BACON

ROASTED MUSHROOMS, PARMESAN, POACHED EGG

HAND-CUT FRENCH FRIES, CHIPOTLE FIG STEAK SAUCE

INFUSED BLOODY MARY

Full, Luscious Reds

RACINES DE LA TERRE MALBEC	\$24.0
BRECA GARNACHA	\$28.0
JOSEPH CARR CABERNET SAUVIGNON	\$30.0
CANOE RIDGE MERLOT (THE EXPEDITION)	\$32.0
ALBA ROSSA PRIMITIVO	\$33.0
MASI PASSO DOBLE MALBEC	\$33.0
TERAZAS RESERVA MALBEC	\$38.0
KATHERINE GOLDSCHMIDT CABERNET SAUVIGNON	\$39.0
INCOGNITO ROUGE	\$40.0
PEDRONCELLI ZINFANDEL	\$41.0
FARRIER PRESSHOUSE	\$42.0
MONTES ALPHA CABERNET SAUVIGNON	\$44.0
CONN CREEK CABERNET FRANC	\$57.0
TREANA RED	\$59.0
TIKAL MALBEC	\$60.0





1600 S Congress Ave Austin, TX 78704, United States **Opening Hours:** Sunday 05:00-05:15

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