



SVANTE'S

From our Ranch to You

—Starters—

Fried Green Tomatoes 8 v
Pepper jelly, watercress, goat cheese

Deviled Eggs-6
Bacon, pickles, smoked paprika

House Cured Gravlax-12
Dill potatoes, grilled radicchio, pickled onion,
crème fraiche

Meat, Cheese, and Pickles- 10
rye bread

Beef Tenderloin Skewers-12
Chimichurri, pickled watermelon rind

Beef Broth-5
Chervil, lavash

Chicken Soup- 4/8
Local vegetables, fried sage,

—Salads—

Marinated Steak-13
Napa cabbage, peanuts, cilantro lime
vinaigrette

Cobb Salad-10 GF
Mixed greens, bacon, chopped eggs,
avocado, goat cheese, cherry tomato,
pickled onion, citrus vinaigrette

Iceberg Wedge-9
Scallions, tomato, bacon, blue cheese

Svante's Caesar-9 GF/DF
Parmesan, croutons

Add:
NY Strip-7, Chicken-6

—Burgers—

Served with shoestring fries and local greens.
All Burgers can be made gluten free upon request

Space Jam Burger-14
Bacon onion jam, pepper jack, garlic aioli,
greens

Veggie Burger-8
3 beans, olives, jalapeño, oats, tomato, garlic aioli,
greens

SMS Burger-10
Lettuce, tomato, onion
Add: Bacon-2, Farm egg-3
Swiss/Cheddar/Gorgonzola-2

—Entrées—

Skirt Steak-25 GF/DF
Shoestring potatoes, grilled red onion, red
wine demi glace

NY Strip Steak-32 GF
Potato gratin, green peppercorn jus, super
food greens

Tri Tip Steak- 26 GF
Red beet, sunburst squash, oregano cream

Hellström Swedish Beef Stew-14
Vegetables, mashed potatoes

Grilled Pork Loin-17 GF
Potato rösti, pearl onions, sherry

—Sides—

Sweet Potato Fries-5 GF*/DF

Potato Puree-5 GF

Mac & Cheese-5

Shoestring Fries-5 GF*/DF

Add: Space Jam-4 GF*
Bacon onion jam, pepper jack, aioli

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

*All fried items may have trace amounts of gluten

—Sandwiches—

Served with shoestring fries and local greens.

Roast Beef-14

Onion roll, avocado, cheddar, sprouts, horseradish, crispy red onion

Pastrami-14

Sauerkraut, Mustard, Swiss cheese, Rye Bread

Grilled Vegetable-12

Summer squash, eggplant, roasted red pepper, mozzarella, basil pesto

Grilled Chicken-13

Creamy basil pesto, red onion, tomato

—Dessert—

Chocolate Peanut Butter Cheesecake-7

Bread Pudding-6

Chess Pie-6

Mocha Mud Cake-7

Toffee Sundae-5

Austin Scoops Ice Cream and Sorbets-3

—Svante's History—

Our family has been raising cattle on the prairies of West Texas for over 150 years. In 1838 Svante Magnus Swenson, our great, great grandfather, was the first Swedish immigrant to Texas. His uncle, Svante Palm, who was only one year older, landed in Texas in 1844 and the two became business partners, moving from LaGrange to Austin in 1850. Svante Magnus began buying and trading land mostly in Travis and Williamson counties. At one point, Swenson owned much of Brushy Creek, Palm Valley and the land under this building and historic downtown Round Rock. Much of Swenson's holdings in this area were given or sold to fellow Swedish immigrants. The land surrounding Palm Valley Lutheran Church was donated by Swenson so his aunt, Anna Palm, could have a burial site for her youngest son. The Nelson building where our restaurant is located today was built by J.A. Nelson, Swenson's cousin and Svante Palm's nephew.

Swenson also began buying open prairieland in the north central Texas frontier in the early 1850's. In 1882 Svante's two sons fenced the land and began ranching operations. The beef that is sold in our restaurant today comes from a portion of that original ranch land that is still owned and operated by our family. Much of the first cattle and horses on the ranch came from Round Rock and were driven up the Chisolm Trail in the mid 1880's.

Our goal here at Svante's is to bring you the highest quality beef and other fine foods in the hope that you will experience the joy and legacy of the Swenson Ranches as part of our extended family.

—Other Svante's Services—

Svante's is pleased to offer other services including

Our award winning food truck

Catering services

Our grass fed beef, baked goods, gift baskets and take out at our retail counter around the corner from the restaurant on Lampasas or at the Barton Creek farmers market on Saturday mornings.

