



Lunch Menu

11AM - 3PM Thurs - Sat
11AM - 2PM Sunday

SOUPS & STARTERS

CREAMY TOMATO BASIL SOUP

This is NOT canned Campbell's Soup. Simple - DELICIOUS.
Mug 5.00 Bowl 7.00

Marinated tomatoes, basil red onion and mozzarella with a balsamic glaze, served on jalapeno bread. OMG!

BRUSCHETTA 12.00

CHEESY DOUBLE DIP 12.00

A serving of blue cheese dip made with red onions, cilantro, olive oil, garlic, red wine vinegar and lemon juice and a serving of our homemade Pimento Cheese made with two cheeses- pimento, spice and mayo. Served with crackers. OMG!

TINY CAJUN'S FRIED GREEN TOMATOES 14.00

Served on a bed of spring mix with pimento cheese and topped with a Cajun Aioli

CRAB CAKES 22.00

Jumbo lump crab meat, mixed peppers & onions, battered in panko and served with a Cajun remoulade sauce.

SIDES

CAFE'S FRENCH FRIES

Not available on Sunday.

With Sandwich 2.50 Basket 4.00

SPECIALS & OTHER YUMMY STUFF

NASHVILLE SHRIMP TACOS 15.00

Jumbo shrimp coated in Nashville sauce on corn tortillas with cilantro ranch and blue cheese cabbage slaw.

Served with a dinner salad.

Available grilled or fried.

ULTIMATE FISH TACO 14.00

Two corn tortillas filled with grilled Pangasius, shredded cabbage tossed in tangy Cajun sauce, Cilantro Ranch, and red wine vinegar marinated onions. Served with a dinner salad.

HALF GRILLED CENTER CUT PORK CHOP 15.00

A 7 oz pork chop topped with grilled onions & served with a side of Raspberry Chipotle Sauce. Served with your choice of 2 veggies.

TODD'S PORK TENDERLOIN 15.00

A 5oz grilled pork tenderloin topped with our peach and pepper glaze. Served with your choice of 2 veggies.

NOTE: Please let us know if you have any special dietary needs before you place your order. We'll do our best to accommodate your needs. Consuming raw or undercooked meats may increase your risk of food borne illness.

Our cafe is small - we prefer to not separate your check due to limited space and craziness in the dining room. One check = one payment! Your math is better than ours. There is a 3% processing fee on all credit card payments.

BURGERS & SANDWICHES

THE CAFE BURGER 12.00

Truly a FINE BURGER!! A half pound handmade burger made with LOCAL BEEF with all of the trimmings on a toasted bun.

Add Cheese 1.00 Add Jalapenos 1.00 Add Bacon 2.00

THE GREAT BUD BURGER 14.00

A half pound handmade burger made with LOCAL BEEF topped with bacon, blue cheese crumbles and all the trimmings on a toasted bun.

THE GRILLED SHRIMP BLT 16.00

AN UNBELIEVABLE TASTE PROFILE! Quarter pound of grilled shrimp with bacon, lettuce, purple onion and tomato served with a smokey mesquite mustard on a sourdough hoagie. (This is best eaten as a sandwich to get the full impact of all the flavors and NOT PICKED APART - TRUST ME!) OMG!

THE NASHVILLE 14.00

Fried chest of chicken coated in spicy Nashville hot sauce with pickles and blue cheese slaw on a homemade toasted bun.

BEEF TENDERLOIN SANDWICH 13.25

Grilled beef tenderloin sandwich topped with grilled onions and melted swiss cheese, mayo, horseradish cream sauce, lettuce and tomato.

FRIED FISH SANDWICH 14.00

Hand battered and lightly fried filet of pangasius served on a jalapeno cheese hoagie with Gretchen's spicy Cajun sauce, cabbage slaw, and guacamole.

PIMENTO GRILLED CHEESE 13.00

Homemade pimento cheese with crispy bacon grilled cheese on a homemade bun.

Add Gluten Free Bun 2.00

SALADS

Extra Dressing 0.50

SHRIMP BLT SALAD OMG! 16.50

Fresh spring mix, grilled bacon, a quarter pound of grilled shrimp, tomatoes, red onions, and sourdough croutons served with our smokey mesquite mustard vinaigrette.

BIG CAFE SALAD

Fresh spring mix, cucumbers, carrots, tomatoes, onions and cheddar cheese. Homemade / Handmade Dressings: Ranch, Cilantro Ranch, Honey Mustard, Balsamic Vinaigrette and Blue Cheese

By itself 8.00

With Grilled Chicken 14.00

With Chicken Fingers 14.00

With Grilled Snapper 23.25

With Beef Tenderloin 16.00

With Salmon 23.95

With Grilled Shrimp 16.50

BUD'S SALAD 16.25

Funky salad greens, tomatoes, red onions, grilled beef tenderloin and bacon. Topped with lots of our blue cheese crumbles and blue cheese dressing on the side! (No you can't have it any other way or it wouldn't be a Bud's SALAD!)



Bud, “the Pieman” Royer, the funky founding father of Royers Round Top Café, and Royers mail order pies, along with his wife, Dr. Karen, and their four children, moved to Round Top in 1987. They took over the tiny 40-seat Round Top Café and the entire Royer family & their loyal patrons aka “extended family”, have built the café into a well-recognized Texas institution.

You’ll feel right at home in this café based in Southern Hospitality, now owned & operated by JB & Jamie-Len Royer....it feels like you’ve just been invited into their own, personal dining room at their home! You’ll quickly find out why, people drive from all over the US, to eat at this small, little café. Instead of the typical country fare, you’ll find a Texas country bistro serving gourmet comfort food. Although Round Top is a town of only 77 people about an hour’s drive from both Austin and Houston, word of mouth has traveled far.

The story of this iconic Texas bistro has drawn the attention of many regional and national news publications, such as Food Network, CBS Sunday Morning, Garden & Gun Magazine, and Texas Country Reporter. The cafe seats about 40 people, so give us a call on the day when you want to come in and we’ll put your name on our “Priority Seating List” and you’ll be that further up on the list if there is a wait.

If you can’t come and see us, we also have catering which we can bring to you for birthdays, weddings, family reunions and more. We also ship our famous pies, right to your doorstep here in the US or Canada. Whether it’s online or in person, we can’t wait to meet you!