

WHO NEW?

THESE BUSINESSES ARE GROWING RIGHT IN OUR BACKYARD

By Cindy Brzostowski

With so many new businesses continuing to sprout up across Austin, it can be difficult to keep track. We're spotlighting three here. They may not be on your radar yet, but they are working to make Austinites' lives a little better. And maybe they're just what you've been looking for.



LO SALVAJE

The next time you make your way out to Desert Door Distillery in Driftwood for some drinks, don't miss your chance to try the new food truck on the premises. Lo Salvaje, which opened in April 2021, is the creation of Chef Jesse Griffiths of Dai Due and Josh Crumpton of Spoke Hollow Outfitters. Stephanie Stackhouse, who previously worked with Griffiths at Dai Due, is the food truck's chef.

Meaning "The Wild," Lo Salvaje is bringing a finer touch to Austin's standard food truck grub with unique, Mexican-inspired haute cuisine that spotlights wild game. That means dishes like duck tinga tacos with wild boar chorizo, a hamburger with antelope-bacon patties and a fried quail sandwich.

"We really wanted to present game and locally-raised meats in a comfortable, casual way," says Griffiths. "Hopefully, familiarity with game can lead to other conversations about conservation, sustainability and food culture."

Lo Salvaje is open Thursday through Saturday (check the hours on the website).

losalvajetruck.com >>



Lo Salvaje Quail Taco





Stephanie and Josh



Lo Salvaje Fried Quail Sandwich



Lo Salvaje Wild Boar Nacho





Cour Collaborative

Anyone launching a small business knows it's not easy to get the expert support you need to grow while the finances are tight. In comes Cour Collaborative to the rescue. Targeting startups and micro-businesses with limited budgets, they consult on business strategies, project management and DIY marketing.

"We aim to bridge the gap for startups and micro-businesses that need growth guidance but can't afford an agency," says founder Paula Knight. "We're not an agency, and we don't accept referral fees, so we're not motivated to recommend anything our clients don't need."

Knight was inspired to start the company after working for marketing agencies for more than a decade when she had to turn away business owners who needed the help but just couldn't afford it. Something else that Knight, a mother of two, has incorporated that sets the business apart is its Kid Kollaborative program, which provides free advice to child-owned businesses.

To get an estimate for services, contact Cour Collaborative through their website. [courcollab.com](https://www.courcollab.com)

Farmhouse Delivery

If you prefer to buy and eat local, Farmhouse Delivery makes it easy by delivering locally-sourced produce and meat right to your door. And if you want to make your home cooking a little more convenient, the company also offers meal kits that contain ingredients that are all from Texas farmers and ranchers.

“Farmhouse Delivery has developed trusted relationships with farmers and ranchers across Texas for over 10 years,” says Stephanie Scherzer, the founding CEO. “Without ever leaving your home, customers can trust the Farmhouse team to find the freshest produce and Texas meats, groceries from trusted artisans and meal kits that equip every person with ingredients and recipes to create a flavorful meal in 30 minutes or less.”

“Local first” and community are the concepts that lie at the heart of Farmhouse Delivery’s mission. “We work to inspire a deeper connection through food to the natural world, to our families and friends, and to our community,” says Scherzer.

Produce boxes start at \$28, and rancher boxes start at \$70. Meal kit subscriptions are \$50 for four servings and \$87.60 for eight servings.

farmhousedelivery.com



Shrimp Avocado Spring Roll Bundle



Produce Box



Stephanie Scherzer



Chicken Fajita, Wings and Cowboy Burger

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