

YE KENDALL INN

Est. 1859 TEXAS HILL COUNTY
FAMOUS FOR GOOD FOOD & HISTORIC ACCOMMODATIONS SINCE 1859....

GLUTEN FREE LUNCH MENU

EXECUTIVE CHEF: LOUIS HALFANT

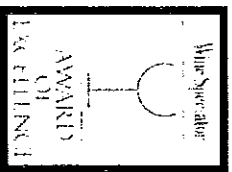
TAVERN 128

BEER

SPECIALTY/IMPORT:
RED BRIDGE (GLUTEN FREE BEER)

WINE

ASK OUR CELLAR MASTER FOR
OUR AWARD WINNING WINE
SELECTIONS



SPIRITS

SELECTIONS FROM THE WORLD

SIGNATURE COCKTAILS

LIMESTONE LEMONADE \$8
TITO'S VODKA, BLUE CURACAO, SWEET &
SOUR, SPRITE SPLASH

CHOCOLATE DECADENCE \$8
B&B (COGNAC & BENEDICTINE),
DISARRONO AMARETTO, BAILEY'S &
SHAVED CHOCOLATE

SUMMER FRUIT 'TINI \$8
MIDORI, APPLE PUCKER, APRICOT BRANDY,
PEACH VODKA, SPLASH OF ST. GERMAIN,
SHAKEN WITH FRESH LIME

SWEETS

CRÈME BRÛLÉE \$7
RICH PASTRY CREAM, FRESH BERRIES,
CARAMELIZED SUGAR
* GLUTEN FREE *

BERRIES MASCARPONE
FRESH BERRIES, AGAVE & RICH MASCARPONE
* GLUTEN FREE * \$6

SHORTBREAD COOKIE
FRESH BAKED SHORTBREAD COOKIE
(LIMITED AVAILABILITY)
* GLUTEN FREE * \$3

* ENTRÉE SPLIT PLATE CHARGE \$3 *

SOUP + SALAD

CREAMY WILD MUSHROOM + GORGONZOLA SOUP \$6
WILD MUSHROOMS, RICH CREAM, DECADENT GORGONZOLA CHEESE

LIMESTONE SALAD \$6
MIXED GREENS, CHERRY TOMATOES, CUCUMBER, CHIVE, TEXAS PECANS, BACON BLEU VINAIGRETTE

CHINESE CHICKEN SALAD
SMALL \$8 ENTRÉE \$12
HOISIN GLAZED CHICKEN, NAPA CABBAGE, CRISP VEGGIES, CILANTRO, BASIL, CRISP NOODLE MIX,
TOASTED SESAME SEEDS, ASIAN VINAIGRETTE

* *Omit Crisp Noodle Mix* *
WILD ARUGULA + WATERCRESS SALAD \$9
BACON, APPLES, BRIOCHE CROUTONS, CREAMY SHERRY MUSTARD VINAIGRETTE
* *Omit Brioche Croutons* *

SPINACH SALAD \$8
SLICED STRAWBERRIES, TOASTED ALMONDS, BLEU CHEESE, HONEY POMEGRANATE VINAIGRETTE

YELLOW FIN TUNA SALAD \$12
BLACKENED AHI TUNA (SEARED RARE), MIXED GREENS, CURRIED WONTONS, WASABI MAYO, GINGER
* *Omit Curried Wontons* *

SANDWICHES

THE ½ POUND KITCHEN BURGER \$10
ANGUS BEEF, BRIOCHE ROLL, AGED CHEDDAR, JARLSBURG, SWISS OR BLEU CHEESE
* *Omit Brioche Roll* *

THE ½ POUND LIMESTONE BURGER \$12
ANGUS BEEF, SAUTÉED MUSHROOMS & ONIONS, GORGONZOLA CRUST, WASABI AIOLI, BRIOCHE ROLL
* *Omit Brioche Roll* *

THE ½ POUND LIMESTONE TURKEY BURGER \$11
FETA CHEESE, WATERCRESS, TOMATO, TZATZIKI SAUCE, BRIOCHE ROLL
* *Omit Brioche Roll* *

LARGE PLATES

CHICKEN & PENNE \$12
ROAST CHICKEN, SUMMER VEGETABLES, GLUTEN FREE PENNE PASTA, LEMON THYME BROTH

PAPPARDELLE PASTA \$11
OVEN ROASTED EGGPLANT & TOMATOES, FRESH MOZZARELLA & PINE NUTS
* ADD SHRIMP \$4 * * ADD CHICKEN \$3 *

* *Omit Pappardelle, Add Gluten Free Penne Pasta* *
PAN ROASTED CHICKEN \$13
MUSTARD JUS, BUTTERMILK WHIPPED POTATOES, HERB SALAD
* *Omit Potatoes, Add Creamy Organic Jalapeno Cheddar Grits* *

TEXAS GULF SHRIMP & GRITS \$13
SAUTÉED SHRIMP, CREAMY ORGANIC JALAPENO CHEDDAR GRITS

SMOKE ROASTED BEEF SHORT RIBS \$15
MEATY FALL OFF THE BONE RIBS, CREAMY ORGANIC JALAPENO CHEDDAR GRITS
* *Omit Demi Glace & Onion Strings* *

TUSCAN SALMON \$13
CRISPY SHALLOTS, HERB PESTO, WARM WHITE BEAN PANCIETTA SALAD

BISTRO STEAK \$15
8oz GRILLED TOP SIRLOIN, CHIMMICHURI SAUCE, FRENCH FRIES, HERB SALAD
* *Omit French Fries, Add Creamy Organic Jalapeno Cheddar Grits* *

FLAT BREAD PIZZA * GLUTEN FREE SPECIALTY * \$10
MARGHERITA * TOMATO, FRESH MOZZARELLA, BASIL

BIANCO * FRESH MOZZARELLA, MUSHROOMS, ARUGULA, TRUFFLE OIL \$12