

YE KENDALL INN

TEXAS HILL COUNTRY

Est. 1859

FAMOUS FOR Good Food & Historic Accommodations Since 1859....

LUNCH MENU

EXECUTIVE CHEF: LOUIS HALFANT

* GLUTEN FREE MENU AVAILABLE*

TAVERN 128

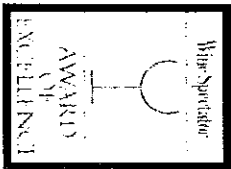
BEER

DOMESTIC: BUDWEISER, BUD LIGHT,
MILLER LITE, COORS LIGHT, MICHELOB
ULTRA, SAM ADAMS, O'DOULS, LONE STAR

SPECIALTY/IMPORT: DOS XX, CORONA,
SHINER BOCK, SHINER BLACK,
SHINER 102, FAT TIRE, WARSTEINER,
PAULANER, HEINEKEN,
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

SWEETS

PEACH COBBLER \$6
HILL COUNTRY PEACHES + VANILLA ICE
CREAM

KEY LIME TART \$7
GRAHAM CRACKER MACADAMIA NUT CRUST

CREME BRULEE \$7
PASTRY CREAM, FRESH BERRIES,
CARAMELIZED SUGAR

CHOCOLATE MOUSSE CAKE
FUDGE SAUCE & RASPBERRIES \$7

BERRIES MASCARPONE
FRESH BERRIES, AGAVE & RICH MASCARPONE \$6

* SPLIT PLATE CHARGE \$3 *

PLATES FOR SHARING

FLASH FRIED CALAMARI \$10
CRISP CALAMARI, SWEET & SOUR SAUCE, WASABI AIOLI

FRITTO MISTO \$11
CRISPY TEMPURA SUMMER VEGGIES, SEA SALT, PONZU DIPPING SAUCE

PARMESAN CRUSTED EGGPLANT FRITTES \$8
CRISP FRIED EGGPLANT, HERB AIOLI

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 \$12
HOISIN GLAZED CHICKEN, NAPA CABBAGE, CRISP VEGGIES, CILANTRO, BASIL, CRISP NOODLES,
TOASTED NUTS & SEEDS, ASIAN VINAIGRETTE

SMALL \$8 ENTRÉE \$12

WILD ARUGULA + WATERCRESS SALAD \$9
BACON, APPLES, BRIOCHE CROUTONS, CREAMY SHERRY MUSTARD VINAIGRETTE

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

SANDWICHES

CHEF LOUIS' GRIDDLED CHEESE \$8
HOUSEMADE PIMENTO CHEESE, ARUGULA, FRESH TOMATO, TOASTY GRIDDLED BREAD

CLASSIC REUBEN \$10
CORNED BEEF, SAUERKRAUT, RUSSIAN DRESSING, JARLSBERG SWISS CHEESE, SEEDED RYE BREAD

THE ½ POUND KITCHEN BURGER \$10

ANGUS BEEF, BRIOCHE ROLL, AGED CHEDDAR, JARLSBURG, SWISS OR BLEU CHEESE

THE ½ POUND LIMESTONE BURGER \$12

ANGUS BEEF, SAUTÉED MUSHROOMS & ONIONS, GORGONZOLA CRUST, WASABI AIOLI BRIOCHE ROLL

THE ½ POUND LIMESTONE TURKEY BURGER \$11

FETA CHEESE, WATERCRESS, TOMATO, TZATZIKI SAUCE, BRIOCHE ROLL

TURKEY SANDWICH \$9

MESQUITE SMOKED TURKEY BREAST, BACON, GOUDA, BLACK OLIVE MAYO, MULTIGRAIN BREAD

"OPEN FACE" PULLED PORK SANDWICH \$9

SMOKED PORK, HOUSEMADE BBQ SAUCE, PICKLED ONION SLAW

TEXAS GULF SHRIMP WRAP \$11

CORNMEAL FRIED SHRIMP, FLOUR TORTILLA, SRIRACHA COLE SLAW

LARGE PLATES

PAPPARDELLE PASTA \$11 * ADD SHRIMP \$4 * * ADD CHICKEN \$3 *

OVEN ROASTED EGGPLANT, TOMATOES, FRESH MOZZARELLA & PINE NUTS

CHICKEN & PENNE \$12

ROAST CHICKEN, SUMMER VEGETABLES, GLUTEN FREE PENNE PASTA, LEMON THYME BROTH

PAN ROASTED CHICKEN \$13

MUSTARD JUS, BUTTERMILK WHIPPED POTATOES, HERB SALAD

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

TUSCAN SALMON \$13

CRISPY SHALLOTS, HERB PESTO, WARM WHITE BEAN PANCETTA SALAD

BISTRO STEAK \$15

8OZ GRILLED TOP SIRLOIN, CHIMMICHURRI SAUCE, FRENCH FRIES, HERB SALAD

FLAT BREAD PIZZA

MARGHERITA * TOMATO, FRESH MOZZARELLA, BASIL \$10

PULLED PORK FRESH MOZZARELLA, CARAMELIZED ONIONS, BBQ SAUCE \$11

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