

Dinner Menu

STARTERS

JL Bar Nacho's

Bowman Bros Bourbon BBQ Smoked Brisket, Smoked Queso Blanco, House Pickled Serrano Chile, Black Beans, Slaw Avocado and Pico
\$12

Crispy Pork Belly

with Candied Sweet Potatoes and Sauteed Baby Kale
\$12

Fried Green Tomatoes

with Tabasco Aioli, Roasted Corn, Cilantro, Piquillo Peppers and Cotija
\$10

BBQ Shrimp

with Smoked Cheddar Grits and a Buttered Biscuit
\$14

SALADS

Simple Greens

Baby Lettuces, Pickled Red Onions, Candied Texas Pecans, Heirloom Tomatoes, Cucumbers and White Balsamic Vinaigrette
\$8

JL Bar Caesar

Crisp Romaine Hearts, Shaved Parmesan, Buttermilk Combread Croutons and Creamy Caesar Vinaigrette
\$9

Hill Country "Chopped"

Market Greens, Chopped Farm Eggs, Black Beans, Avocado, Charred Corn, Heirloom Baby Tomatoes, Hoffman Smoked Cheddar and House Dressing
\$10

Top Your Salad

Grilled Chicken Breast \$4 - Grilled Salmon \$6 - Grilled Shrimp \$7

MAINS

Rotisserie Style 1/2 Chicken \$21

Blaekened Texas Bay Redfish \$29

7oz *Pan Seared Scottish Salmon Filet* \$25

6oz *Grilled Texas Akaushi Beef Tenderloin* \$30

12oz *Grilled Texas Akaushi Ribeye Steak* \$36

12oz *Pan Seared Butter Basted Texas Akaushi New York Strip* \$34

14oz *Cider Brined Double Cut Pork Chop* \$25

All mains are served with your choice of two sides

Top It

JL Bar Steak Sauce, Green Peppercom Demi or Blue Cheese Brulee

FAMILY STYLE SIDES

\$6 EA

Garlic Braised Broccolini with Heirloom Tomatoes & *Crispy Fried Brussel Sprouts*

Smoked Cheddar Loaded Mac n' Cheese & *Buttermilk Whipped Potatoes*

Fried Green Tomatoes & *Stone Ground Homestead Mill Grits*