



LUNCH

MENU



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 Cornbread 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

⇒ HOUSE REUBEN ⇒

House Cured Brisket Pastrami, Fried Farm Egg, Slaw,
Baby Swiss, Roasted Jalapeno 1000 Isle Dressing
on Thick Cut Rye
\$12

⇒ BBQ BEEF BRISKET SANDWICH ⇒

House Smoked Brisket, Rebecca Creek Bourbon BBQ,
Smoked Porter Cheddar, Slaw on Buttered Brioche
\$12

⇒ SMOKED CHICKEN CLUB ⇒

Thin-Sliced Grilled Chicken, Apple Wood Smoked Bacon,
Avocado, Sprouts, Pickled Onions, Heirloom Tomatoes,
Herb Aioli on Rustic Sour Dough
\$12

⇒ OPEN FACED SALMON SANDWICH ⇒

Toasted Thick Cut Whole Grain Bread, Crisp Market Greens,
Heirloom Tomatoes, Cilantro Lime Mayo
\$12

⇒ TEXAS WAGYU BURGER ⇒

Choice of Cheese, All the Fixin's on Buttered Brioche
\$12

All sandwiches come with your choice of
House Fries * House Made Chips * Market Fruit

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.