LINE & LARIAT

MODERN TEXAS CUISINE + COCKTAILS

Dinner Menu

Starters

CRAB CAKE Scallion Remoulade and Local Field Pea Salad *14*

SHRIMP REMOULADE Boiled Gulf Shrimp, Local Tomatoes, Scallion Remoulade and Brioche Toast Points *12*

VENISON SAUSAGE AND SMOKED BOUDIN w/ Pimento Cheese featuring Veldhuizen Farm Redneck Cheddar, House Made Pickles, Mustard and Crackers *12*

CAMPECHANA Blue Crab, Gulf Shrimp, Avocado, Pico de Gallo, Olives and Corn Chips *14*

CAULIFLOWER GRATIN w/ Green's Creek Gruyere Béchamel, Breadcrumbs, and Parmesan *9*

BEETS Preserved Turnips, Arugula Pesto, Malanga Chips and Whipped Feta *9*

BANDERA, TX QUAIL w/ Guajillo Chile Lime Butter, Queso Fresco and Sweet Corn Polenta *16*

KONIGSBERGER KLOPSE TX Wild Boar Meatballs, Mashed Potatoes, Sour Cream Sauce and Braised Red Cabbage *11*

ARTISAN CHEESES w/ Fredericksburg TX Peach Preserves, Spiced Pecans, Olives and Slow Dough Bread *14*

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

18% gratuity will be added to parties of six or more.

Soups & Salads

FILE GUMBO w/ Okra, Shrimp, Venison Sausage, Bryan Farms Chicken and Texmati Rice *7/9*

SOUP DU JOUR *5/7*

HEIRLOOM TOMATO SALAD English Cucumber, French Feta, Red Onion, Basil, Mint, Pepitas and White Balsamic-Olive Oil Dressing *8*

RADICCHIO AND ENDIVE SALAD w/ Asian Pear, Yuca Chips, Raisins, Candied Pecans and Champagne Vinaigrette *9*

ICEBERG SALAD w/ Bacon, Tomatoes, Red Onion, Scallions and Roquefort Ranch *8*

Entrées

BRYAN FARMS CHICKEN Lemon Garlic ½ Roasted Chicken with Butternut Squash, Swiss Chard and Natural Reduction *24*

SHRIMP AND GRITS Fried Jumbo Gulf Shrimp, Local Greens, Cheddar & Bacon Grits and Hot Sauce *25*

GULF RED SNAPPER w/ Smokey Local Field Peas, Tomato Confit, Pea Shoot & Crispy Shallot Salad and Paprika Oil *25*

GULF COBIA w/ Garlic Swiss Chard, Grapefruit, Hazelnuts and Beet, Radish Salsa *25*

SOUTH TEXAS ANTELOPE South Texas Nilgai Antelope with Braised Red Cabbage, Butter Roasted Fingerling Potatoes and Wild Berry Zinfandel Reduction MKT

MUSTARD ROASTED WILD BOAR CHOP Raised in South Texas with Yukon & Bacon Puree and Roasted Brussels Sprouts *32*

FILET MIGNON 8 oz Center Cut with Scallion Mashed Potatoes, Baby Carrots and Red Wine Reduction *35*

PRIME STRIP LOIN 12 oz Ranch Style with Karbach Beer Braised Onions, Roasted Poblanos, Pico De Gallo, Crispy Steak Fries and Maitre d 'Butter *38*

CHILE RELLENO Summer Squash, Oaxaca Cheese, Squash Blossoms, Mushrooms, Pecans and Roasted Tomato Sauce *18*

AKAUSHI BURGER w/ Green Chile-Onion Rajas, Green's Creek Gruyere, Seeded Bun and Fries *15*