

STARTERS

Pan-Glazed Shrimp and Grits 14

Gulf-Shrimp, Andouille Sausage and Braised Greens

Austin Street Tacos 12

Choice of Adobo Chicken, Short Rib or Pulled Pork served with Corn Tortillas, Onions and Cilantro

SALADS

Southwestern Caesar 11

Romaine Lettuce, Charred Corn, Ancho Chili Croutons, Spiced Pepitas, Manchego Cheese and Avocado

Hill Country Spinach 12

Jicama, Pancetta, Pickled Onions, Goat Cheese and Candied Pecans served with a Balsamic Strawberry Vinaigrette

Market Greens 11

Artisanal Greens Tossed with Sun-Dried Tomatoes, Crumbled Gorgonzola Cheese and Applewood Smoked Bacon in a Champagne Dressing and Topped With A Deep-Fried Soft Poached Egg

Add to Any Salad

Add Chicken \$7 Add Salmon \$9

SANDWICHES

CHOICE OF FRESH SEASONAL FRUIT, POTATO CHIPS OR GARDEN SALAD

Barton B.L.A.T. 13

Maple Peppered Bacon, Bibb Lettuce, Oven Roasted Tomatoes, Avocado Smash and Garlic Herb Mayo served on a Toasted Pretzel Roll

Southwestern Club 14

House Smoked Turkey, Avocado, Maple Peppered Bacon, Pepper Jack Cheese, Cheddar, Roasted Tomatoes and Shaved Iceberg Lettuce served on a Toasted Pretzel Roll

BEVERAGES

Juice | small 5, large 12

Orange, Grapefruit, Tomato, Apple, Cranberry,
V-8 or Pineapple Juice

Iced Tea 4

Fresh Brewed Iced Tea or Signature
Fredericksburg Peach Tea

WINES BY THE GLASS

White

Kris, Pinot Grigio 12
Joel Gott, Sauvignon Blanc 13
Kendall-Jackson, Chardonnay 12

Red

Etude "Lyric," Pinot Noir 15
Hogue Cellars, Genesis Meritage 12
Trivento "Amado Sur," Malbec 13
Louis M. Martini, Cabernet Sauvignon 12

Sparkling

Chandon Rose, Brut 15
Maschio Prosecco, Brut 10

Mimosa 9

Bloody Mary 10

Half Bottles

Hess, Chardonnay, 20
La Crema, Pinot Noir 42

**Please allow 45 minutes to 1 hour for In-Room
Dining Services**