

LAMBERTS

LUNCH



THE SMOKEHOUSE

PICK ONE MEAT — WITH ONE SIDE 24
OR ADD A SMALL WEDGE SALAD + \$1

PICK TWO MEATS — WITH ONE SIDE 28
OR ADD A SMALL WEDGE SALAD + \$1

SLOW SMOKED MEATS

PRIME TEXAS BRISKET
CHIMICHURRI LEG OF LAMB
PRIME TOP SIRLOIN
AJI AMARILLO CRUSTED PORK RIBS
ACHIOTE & LIME RUBBED CHICKEN
TEXAS PORCHETTA
PORK CHEEK
OXTAIL BURNT ENDS

HOUSEMADE SIDES

CLASSIC NEW POTATO SALAD
BAKED MAC AND CHEESE
CASHEW LIME COLESLAW
HERBED WAFFLE FRIES
CIDER BRAISED COLLARDS
RANCH STYLE BORRACHO BEANS

THE BARBECUE PLATE

119

PRIME BRISKET, COUNTRY PORK RIBS, WHOLE HEN,
SEASONAL PICKLES, ONION RINGS, PARKER HOUSE ROLLS

FOR THE TABLE

CHIPOTLE QUESO WITH BURNT ENDS 16
AVOCADO, PICO DE GALLO, FLOUR TORTILLAS,
HOUSEMADE CORN CHIPS

CRISPY ZUCCHINI 15
SPICY REMOULADE

HILL COUNTRY PATE 17
SWEDISH HILL BRIOCHE, PICKLED GREEN TOMATO,
GRAPEFRUIT HABANERO MARMALADE

PICNIC DEVEILED EGGS 11
JALAPEÑO RELISH, HOUSE HOT SAUCE

HAMACHI CRUDO* 21
SMOKED TOMATO, HABANERO, SHALLOT, OLIVE

CRISPY WILD BOAR RIBS 24
HONEY & SAMBAL GLAZE, BUTTERMILK BLUE
CHEESE DRESSING, CELERY & DAIKON SLAW

SALADS

LAMBERTS ICEBERG WEDGE 16
TEXAS CHERRY TOMATO, SPRING ONION,
CRISPY BACON, BLUE CHEESE DRESSING,
POINT REYES BLUE CHEESE

SOUTHWEST CHOPPED SALAD 16
LITTLE GEM, AVOCADO, BLACK BEANS
GRILLED CORN, COTIJA LIME DRESSING

FIELD GREENS 14
FENNEL, SHALLOTS, TARRAGON VINAIGRETTE

ADD ACHIOTE & LIME SMOKED CHICKEN +6

SANDWICHES — WITH CHOICE OF ONE SIDE

PORK RIB SANDWICH 21
AJI AIOLI, ESCABECHE SLAW

CLASSIC BEEF BRISKET 17
WHITE ONION, PICKLE, PICKLED JALAPEÑO,
MAYONNAISE, MUSTARD BBQ SAUCE,
BUTTERMILK WHITE BREAD

PULLED CHICKEN SANDWICH 19
TEXAS TOAST, JALAPEÑO AIOLI,
CILANTRO, ONION, WHITE BARBECUE

CHIMICHURRI LEG OF LAMB 24
PICKLED SHALLOT, WHIPPED LOCAL FETA, DILL,
BABY KALE, TOASTED SOURDOUGH

SMOKED AND CARVED STEAK MELT 23
CREAMY HORSERADISH, GRILLED RED ONION
LOCAL PECORINO, PICKLED FRESNO, WATERCRESS, JUS

TEJANO 22
PORCHETTA & PORK CHEEK, PICKLED RED ONION,
LOCAL GOUDA, HABANERO MUSTARD

LUNCH PLATES

OAK GRILLED GULF POMPANO 41
CREOLE MUSTARD BUTTER, GRILLED OKRA, GRILLED LEMON

BABY BACK RIBS 36
1/2 A RACK, HONEY HABANERO GLAZE, MUSTARD
HOT SAUCE, CRUSHED PEANUT, WAFFLE FRIES

BLACK ANGUS BEEF HANGER STEAK* 41
CHOLULA BUTTER, AVOCADO SALSA VERDE
BROILED JALAPEÑO & CHEDDAR RELLENO

WOOD GRILLED CHEESEBURGER* 24
IRISH CHEDDAR, WHITE ONION, DIJONNAISE
WAFFLE FRIES

*CONSUMING RAW, COOKED-TO-ORDER OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

LIVE MUSIC UPSTAIRS — LAMBERTSAUSTIN.COM