

JACK FRY'S

APPETIZERS

ESCARGOTS 16 Broiled in garlic butter with croutons and grated parmesan cheese.

DUCK CONFIT SWEET POTATO 18 *GF* Crispy duck confit atop a twice baked yam finished with chile oil and saba.

SPICY FRIED OYSTERS 18 Breaded and seasoned oysters, Weisenberger grits, country ham beurre blanc, and green onions.

AGNOLOTTI 18 *V* House-made pasta filled with fall-spiced butternut squash in a sage cream sauce drizzled with brown butter and topped with hazelnut gremolata and micro mustard greens.

BURRATA EN CROÛTE 17 *V* Baked in crispy puff pastry served with Fresno pepper jam, macerated stone fruit, and Chablis infused honey.

SHRIMP & GRITS 18 Sautéed shrimp in red eye gravy with Broadbent country ham, cremini mushrooms, and tomatoes. Served over Weisenberger grits and finished with Grana Padano cheese.

SALADS

BLUE CHEESE SALAD 12 *GF* Leaf lettuce, shaved radish, charred spring onion, applewood smoked bacon, and parsley in Gorgonzola dulce vinaigrette.

BABY KALE CITRUS SALAD 12 *V* Blood orange segments, puffed farro, and marinated beets in a black pepper maple vinaigrette.

CAESAR SALAD 12 Romaine lettuce in a creamy black pepper-parmesan dressing, topped with hazelnut gremolata, croutons, and crispy capers.

BRIE SALAD 12 *GF* *V* Bibb lettuce in basil-Dijon vinaigrette with melted brie and toasted almonds.

ENTRÉES

PORK SHANK 44 *GF* Slow braised and served with creamy baby butter beans and wilted kale finished with IPA vinegar, fines herbs, and Burgundy jus.

BEEF FILET* 67 Grilled tenderloin over asparagus and crispy potatoes, with sage beurre blanc, Grana Padano cheese, and prosciutto.

ROASTED CHICKEN 37 Free Bird Farms chicken breast wrapped in Italian ham over gruyere polenta with garlic-roasted Brussels sprouts, cranberries, pecans, and aged balsamic.

SALMON* 39 *GF* Pistachio-encrusted Pacific salmon over risotto and sautéed spinach, served with tomato-chive beurre blanc.

BOURBON-BRAISED SHORT RIB 52 Over whipped goat cheese mashed potatoes, broccolini, sorghum bacon jam, and crispy tobacco onions.

PORK CHOP* 42 Herbed breadcrumb-encrusted bone-in loin chop with asparagus and a compote of new potatoes, smoked bacon, roasted garlic and mushrooms in rosemary-vermouth glaze.

DUCK CAVATELLI 42 Duck confit, sundried tomatoes, roasted red peppers, garlic, and arugula tossed with house-made cavatelli topped with ricotta salata and pine nut crumble.

GRILLED COBIA 44 *GF* Served with butter poached shrimp, garlic roasted spaghetti squash, and shaved heirloom carrots in a Meyer lemon aioli and carrot top chimichurri.

LAMB CHOPS* 65 *GF* Frenched and grilled, served with provolone caramelized shallot potato gratin, haricots verts, and rosemary-Dijon glaze de veau.

JACK'S BURGER* 20 Eight ounce USDA prime beef patty with caramelized onions, lettuce, tomato, and Habagardill pickles on brioche, served with fries. Available with cheddar or Swiss. Add brie, blue cheese, or pepper-jack cheese for \$1.50. Add bacon or fried egg for \$2. Add bacon jam for \$3.

A charge of \$5 will be applied to all split entrées.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

***Consuming raw or undercooked foods may increase the risk of food-borne illness.**

V = Vegetarian

GF = Gluten-Free

DF = Dairy-Free

Executive Chef – DUNCAN WILLIAMS

Chef de Cuisine – CHRISTIAN JOHNSTON

Sous Chef – SCOTT FINN

