

JACK FRY'S

LUNCH

STARTERS

SOUP DU JOUR 7/10 Chef's whim

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

TOMATO & ARTICHOKE TART 16 V Marinated artichoke hearts and heirloom tomatoes baked into a buttery puff pastry with creamed spinach mornay and crispy Vidalia onions.

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

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

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

BEEF & TOMATO SALAD 12 GF V Oven-roasted red and golden beets and heirloom tomatoes with mixed greens in a white balsamic vinaigrette over whipped goat cheese, topped with crushed pistachios and lavender honey.

ENTREES

RICOTTA GNOCCHI 19 V Zucchini, summer squash, red peppers, cherry tomatoes, caramelized leeks, and garlic tossed in brown butter and drizzled with aged balsamic finished with shaved Pecorino Toscano.

CRAB & SHRIMP CRÊPE 22 House-made crêpe stuffed with crab and shrimp salad in a Meyer lemon bechamel with shaved asparagus and citrus gremolata.

CHICKEN SALAD 17 Roasted chicken breast tossed in crème fraîche with apples, sundried cranberries, currants, celery, and red onion. Served with cranberry-walnut toast and spicy pecans.

SALMON 19 AKA "Don Craig L" Honey-Dijon glazed and served with sautéed snap peas, roasted heirloom carrots, and radishes finished with pomegranate Saba and crispy basil.

COBB SALAD 18 GF Grilled chicken breast with a stacked salad of Dijon vinaigrette-dressed Romaine lettuce, bacon, hard-cooked egg, tomatoes, scallions, avocado, and buttermilk blue cheese.

SHRIMP & GRITS 19 Sautéed shrimp in red eye gravy with Broadbent country ham, cremini mushrooms, and tomatoes. Served over Weisenberger grits and finished with parmesan.

SANDWICHES

Served with your choice of Fries or Wheatberry salad.

PORK SLIDERS 18 Crispy pork tenderloin, white cheddar pimento cheese, mixed greens, and house-made green tomato chow-chow served on sweet Hawaiian sliders.

LAMB & SHORT RIB PITA 19 Bourbon-braised lamb and short rib with feta cheese, shaved radish, and watercress with green goddess dressing and cashew hummus.

CHICKEN SANDWICH 18 Buttermilk-battered and fried, served on brioche bun with Kenny's Kentucky Rose Boursin and Napa cabbage-Fresno chili slaw.

FISH SANDWICH 17 Panko-breaded and fried Atlantic Cod on toasted pullman bread with Sriracha aioli, Habagardill pickles, red onion, tomato, and lettuce.

JACK'S BURGER* 20 Local dry-aged chuck with caramelized onions, lettuce, tomato, and Habagardill pickles on brioche. Available with cheddar or Swiss.

Add brie, blue cheese, or pepper-jack cheese for \$1.50. Add bacon or fried egg for \$2. Add pimento cheese \$3

V = Vegetarian

GF = Gluten-Free

DF = Dairy-Free

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

******PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES******

Executive Chef – DUNCAN WILLIAMS
Chef de Cuisine – CHRISTIAN JOHNSTON
Sous Chef – SCOTT FINN

