

JACK FRY'S

APPETIZERS

ESCARGOTS 17 Broiled in garlic butter with croutons and grated parmesan cheese.

CARPACCIO 19 Shaved beef tenderloin, capers, olive oil, black pepper, Dijon crema and fingerling potato chips.

SEARED SCALLOPS 21 Pan-seared and served with bourbon sorghum bacon jam, pickled Fresno chilis, fine herbs, and mint.

SPICY FRIED OYSTERS 19 Breaded and seasoned oysters, Weisenberger grits, country ham beurre blanc, and green onions.

WHIPPED RICOTTA V 18 Topped with hazelnuts, Mission figs, bourbon-smoked black pepper, honey, and pomegranate molasses with Blue Dog Bakery cranberry walnut bread.

SHRIMP & GRITS 19 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

SPRING SALAD DF GF V 13 Gem lettuce, English cucumber, radish, asparagus tips, and pickled shallots in a champagne vinaigrette.

BEET & BLUE CHEESE GF V 13 Roasted red beets, Gorgonzola crumbles, and spring mix greens in a sherry vinegar reduction with spiced candied pecans.

ROMAINE SALAD V 13 Creamy Parmesan dressing, bourbon-smoked black pepper, and crushed pine nuts with a garlic pecorino brioche crumble.

BRIE SALAD GF V 13 Bibb lettuce in basil-Dijon vinaigrette with melted brie and toasted almonds.

ENTRÉES

PORK TENDERLOIN* 42 Pan-seared Berkshire tenderloin, baby cauliflower, Swiss chard, toasted couscous, and cherry tomatoes over a wild ramp aioli, tangerine oil, and sherry gastrique topped with crispy shallots.

CIOPPINO 46 Lobster claw and market fish in a rich tomato, white wine, fennel-infused shellfish broth with potatoes, Laudemio olive oil and grilled Blue Dog baguette toast points.

GNOCCHI V 39 Sautéed in brown butter, tossed with fava beans, English peas and asparagus, in a Meyer lemon pesto, with tarragon and Grana Padano.

BOURBON-BRAISED SHORT RIB 53 Whipped goat cheese mashed potatoes, broccoli, sorghum bacon jam, and crispy tobacco onions.

SALMON* GF 40 Pistachio-encrusted Pacific salmon over risotto and sautéed spinach, served with tomato-chive beurre blanc.

CHABLIS POULET GF 40 Freebird Farms semi-boneless chicken breast with a spring vegetable medley and an herbed poulet jus.

BEEF FILET* 71 Grilled tenderloin over asparagus and crispy potatoes, with sage beurre blanc, Grana Padano cheese, and prosciutto.

PORK CHOP* 43 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.

LAMB CHOPS* GF 69 Frenched and grilled, served with provolone caramelized shallot potato gratin, haricots verts, and rosemary-Dijon glaze de veau.

JACK'S BURGER* 21 Eight ounce USDA prime beef patty with caramelized onions, lettuce, tomato, and house pickles on brioche, served with fries. Available with cheddar or Swiss.

Brie, blue cheese, pepper-jack, bacon, fried egg or bacon jam \$1.50

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

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

20% Gratuity added to all parties of 5 or more.

***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

Executive Sous Chef— KYLE THOMAS Sous Chef— SCOTT FINN

