JACK FRY'S

LUNCH

STARTERS

SOUP DU JOUR 7/10 Chef's whim.

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

FRITTATA 16 ***V*** Goat cheese, artichoke hearts, and sundried tomato mini frittatas served with fresno chile jam and lightly dressed baby kale.

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

CAESAR SALAD 13 Romaine lettuce in a creamy black pepper-parmesan dressing, topped with hazelnut gremolata, croutons, and crispy capers.

BABY KALE SALAD 13 ***GF DF V*** Shaved honey crisp apples, roasted fall squash, spiced pepitas in a maple apple cider vinaigrette.

BLUE CHEESE SALAD 13 ***GF*** Leaf lettuce, shaved radish, charred spring onion, applewood smoked bacon, and parsley tossed in a Gorgonzola dulce vinaigrette.

ENTREES

ORECCHIETE 19 V Tossed in a garlic parmesan brodo with roasted fall squash, baby kale, and sundried tomatoes finished with Pecorino Toscano and pepita pesto.

MEATLOAF 20 Served with rustic Yukon Gold mashed potatoes, sauteed broccolini, and Henry Bain sauce.

CHICKEN SALAD 18 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 21 ***GF*** *AKA "Don Craig LI"* Roasted with creamy butter beans, sundried tomatoes, roasted garlic, rapini, leeks and basil.

COBB SALAD 21 ***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 20 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 honey glazed sweet potatoes

LOBSTER ROLL 24 Butter-poached lobster tossed in crème fraiche, lemon, and herbs on brioche.

CROQUE MONSIEUR 20 Melted brie, fontina, and gruyere cheeses with a trio of prosciutto, speck, and country ham on a toasted pullman dressed with dijonnaise and topped with a gruyere mornay.

CHICKEN SANDWICH 18 Parmesan-crusted and pan fried with house-made garlic herb Boursin and piquillo peppers on ciabatta.

FISH SANDWICH 18 Panko-breaded and fried Atlantic Cod on toasted pullman bread with Sriracha aioli, Habagardill pickles, red onion, tomato, and lettuce.

JACK'S BURGER* 21 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, fried egg or bacon jam for $2.

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
Executive Sous Chef– KYLE THOMAS Sous Chef – SCOTT FINN

Kentucky Proud