

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.

FRIED BURRATA V 18 Panko-crusted with mixed spring greens and green goddess dressing.

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

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 golden and 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.

ENTREES

PORK TENDEROIN GF 21 English peas, zucchini, squash, red-bell peppers, and roasted fingerling potatoes with Saba and a lemon crème fraîche.

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.

GNOCCHI V 20 House-made Parmesan Ricotta gnocchi with Fava beans, asparagus, and English peas in a Meyer lemon pesto with tarragon and Grana Padano.

RUBY RED TROUT 22 Served with a medley of toasted couscous, Swiss chard and blistered cherry tomatoes with tangerine oil and a wild ramp aioli topped with buttermilk crispy shallots.

COBB SALAD GF 21 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 chilled vegetable couscous

SHORT RIB BLT 17 Bourbon-braised short rib on sourdough with bacon, white cheddar, lettuce, tomato, and horseradish crema.

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

HOT HONEY FRIED CHICKEN BISCUIT 19 Crispy honey-glazed breast, whipped feta and creamy slaw on a house-made buttermilk biscuit.

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

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.

Add brie, blue cheese, or pepper-jack cheese, bacon, fried egg or bacon jam for 1.50

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

