

JACK FRY'S

APPETIZERS

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

YORKSHIRE PUDDING 21 Seared beef tenderloin, roasted heirloom carrots, and braised celery in a mushroom demi-glace atop a rich, eggy dough.

SCALLOP CRUDO 18 *GF DF* Meyer lemons, blood oranges, pickled Fresno chiles, olive oil, mint, and chives.

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

WHIPPED RICOTTA 18 *V* Toasted and 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

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

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

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

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

ENTRÉES

NEW YORK STRIP* 62 Pan-seared over tallow-poached fingerling potato hash and wilted kale with gorgonzola cream sauce and crispy onions.

CIOPPINO 43 Lobster claw and market fish in a rich tomato, white wine, fennel-infused shellfish broth with Laudemio olive oil and grilled Blue Dog baguette toast points.

ORECCHIETE 36 *V* Tossed in a garlic parmesan brodo with roasted fall squash, baby kale, and sundried tomatoes finished with Pecorino Toscano and pepita pesto

BOURBON-BRAISED SHORT RIB 53 Over whipped goat cheese mashed potatoes, broccolini, sorghum bacon jam, and crispy tobacco onions.

POULET ROUGE 39 *GF* Honey-brined semi-boneless half chicken with roasted garlic, Brussels and heirloom carrots over a creamy rutabaga purée, finished with walnut parmesan crema.

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

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* 66 *GF* 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 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.

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

Executive Sous Chef— KYLE THOMAS Sous Chef— SCOTT FINN

