

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.

ARTICHOKE & TOMATO TART 16 V Marinated artichoke hearts and heirloom cherry tomatoes baked into a buttery puff pastry with 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.

BABY KALE CITRUS SALAD 12 V DF Blood orange segments, puffed farro, and marinated beets in a black pepper maple vinaigrette.

ENTREES

COTTAGE PIE 19 Prime ground beef, roasted carrots, charred onions and celery in a bourbon sorghum jus topped with creamy goat cheese whipped potatoes and crispy tobacco onions.

CANNELLONI 22 Filled with braised pork, butternut squash and ricotta over a sage cream sauce with blistered rapini, shallots and brûléed fontina topped with crispy sage.

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 20 GF AKA "Don Craig LI" Roasted with creamy butter beans, sundried tomatoes, roasted garlic, rapini, leeks and 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 Garlic Roasted Brussels Sprouts.

SHORT RIB PANINI 18 Caramelized onions, Tillamook sharp and white cheddar, and whole grain mustard on a pressed pullman loaf.

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

TURKEY GOUDA MELT 17 Oven roasted turkey breast, caramelized green apples and pears, bourbon sorghum bacon jam, black pepper aioli, and gouda on wheatberry toast.

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 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 or fried egg for \$2. Add bacon jam \$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

