

# JACK FRY'S

## APPETIZERS

**ESCARGOTS 16** Broiled in garlic butter with croutons and grated parmesan cheese.

**DUCK CONFIT 20** With sweet potato and parsnip latkes, butternut squash crema, pickled shallots, fresh herbs, and tart cherry gastrique.

**SPICY FRIED OYSTERS 18** Breaded and seasoned oysters, Weisenberger grits, country ham beurre blanc, and green onions.

**AGNOLOTTI 18** *V* House-made pasta filled with fall-spiced butternut squash in a sage cream sauce drizzled with brown butter and topped with hazelnut gremolata and micro mustard greens.

**BURRATA EN CROÛTE 17** *V* Baked in crispy puff pastry served with Fresno pepper jam, macerated stone fruit, and Chablis infused honey.

**SHRIMP & GRITS 18** 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 12** *GF* Leaf lettuce, shaved radish, charred spring onion, applewood smoked bacon, and parsley in Gorgonzola dulce vinaigrette.

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

**CAESAR SALAD 12** Romaine lettuce in a creamy black pepper-parmesan dressing, topped with hazelnut gremolata, croutons, and crispy capers.

**BRIE SALAD 12** *GF* *V* Bibb lettuce in basil-Dijon vinaigrette with melted brie and toasted almonds.

## ENTRÉES

**PORK SHANK 44** *GF* Slow braised and served with creamy baby butter beans and wilted kale finished with IPA vinegar, fine herbs, and Burgundy jus.

**BEEF FILET\* 67** Grilled tenderloin over asparagus and crispy potatoes, with sage beurre blanc, Grana Padano cheese, and prosciutto.

**ROASTED CHICKEN 37** Free Bird Farms chicken breast wrapped in Italian ham over gruyere polenta with garlic-roasted Brussels sprouts, cranberries, pecans, and aged balsamic.

**SALMON\* 39** *GF* Pistachio-encrusted Pacific salmon over risotto and sautéed spinach, served with tomato-chive beurre blanc.

**BOURBON-BRAISED SHORT RIB 52** Over whipped goat cheese mashed potatoes, broccolini, sorghum bacon jam, and crispy tobacco onions.

**PORK CHOP\* 42** 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.

**DUCK CAVATELLI 42** Duck confit, sundried tomatoes, roasted red peppers, garlic, and arugula tossed with house-made cavatelli topped with ricotta salata and pine nut crumble.

**GRILLED COBIA 44** *GF* Served with butter poached shrimp, garlic roasted spaghetti squash, and shaved heirloom carrots in a Meyer lemon aioli and carrot top chimichurri.

**LAMB CHOPS\* 65** *GF* Frenched and grilled, served with provolone caramelized shallot potato gratin, haricots verts, and rosemary-Dijon glaze de veau.

**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 for \$3.

*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

Chef de Cuisine – CHRISTIAN JOHNSTON

Sous Chef – SCOTT FINN

