

DINING SALOON

BITES

BBQ Almonds	4
allspice, star anise, coriander	
House Cut Fries	6
Jack Rose Sauce	
Fried Chicken Skins	6
paprika, lime	
Liver & Onions	7
chicken liver, shallot rings, green onions	
Clam Dip	9
horseradish & lemon sour cream, housemade potato ruffles	
Oysters on the 1/2 Shell	14
mignonette & housemade cocktail	

ENTRÉES

Swiss Chard Agnolotti	20
royal trumpets, crimini, cipollini onions, parmesan	
Atlantic Red Grouper	26
shiitake mushrooms, ginger, fresh snap peas, shaved celery	
Ale Brined Half Chicken	22
local ramps, dumplings, chicken & thyme jus	
Ribeye	28
green beans, radish, charred scallions, preserved lemon vinaigrette	
Big Jack Burger	15
JR sauce, Kerrigold Irish cheddar, sauteed onions, fries	

SUPPER PLATE

serves 2 to 4
chef's daily offering of snacks before dinner

Spiced Nuts & Kettle Corn
garlic & rosemary, bbq, brown butter

Marinated Olives
castelvetro, cerignola, lucques

Pickled Vegetables
beets, baby carrots, green beans, ramps

Deviled Eggs

mayo, sea salt, cayenne

Pimento Cheese

Kerrygold Irish cheddar, roasted red pepper

Fried Pork Head Cheese

garlic, herbs, dijon, panko crust

24

CHEF SPECIALS

Shrimp Hushpuppies 7

old bay aioli

Steak Tartar 14

shallots, chives, Jack Rose sauce, mixed greens

Bone In Pork Chop 20

creamy polenta, roasted sunchoke, braised collards

APPETIZERS

Baby Kale Salad.....

10

heart of palm, toasted sesame, garlic tahini dressing

Pacific Shrimp Cocktail.....

13

slaw, lemon zest, fresh horseradish

Fried Chesapeake Oysters.....

14

stewed tomatoes, fried collards

Diver Scallops.....

14

white navy beans, smoked ham, fried ciabatta

Braised Pork Belly.....

12

spicy slaw & cilantro

Smoked Whiskey Wings.....

11

honey, garlic, apple cider vinegar, smoked Old Crow bourbon

SIDES

English Pea Risotto.....

10

lardon, parmesan, arborio

Fried Brussels Sprouts.....

8

roasted garlic

Cauliflower Gratin.....

8

coriander, bechamel, cheddar & parmesan

Peas & Carrots.....

8

ginger, pea shoots

Skillet Cornbread with Honey Butter.....

6

add housemade bacon jam +2

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS