

JACK ROSE DINING SALOON

BITES

- Chicken Skins**.....8
green goddess sauce
- Blistered Shishito Peppers**.....8
spicy mayo, hot-yaki
- Fried Mac & Cheese**.....10
truffle aioli
- Maryland Crab Deviled Eggs**.....11
togarashi, chives
- Wings**.....16
whiskey | cajun dry rub | garlic truffle parm | buffalo | Carolina

SMALL PLATES

- Cucumber Tomatillo Gazpacho**.....10
jalapeño, onion, ginger, chili oil
- Satsuma Mandarin Salad**.....13
add duck confit +5, Napa cabbage, mixed greens, turnip, toasted macademia, cucumber, blood orange vinaigrette
- Bison Sliders**.....17
pickled fresno chiles, harissa aioli, mixed greens
- Steak Tartare**.....14
egg yolk, toasted baguette
- Roasted Bone Marrow**.....17
herb butter, smoked maldon, plum sorrel

CHEF'S STEAK CUTS

- 16 oz. Roseda Farms Ribeye** 54
 - 24 oz. Roseda Farms Porterhouse** 92
- served with crisp smashed red potatoes,
braised spinach, mushroom bordelaise
- supplements*
maitre d'hôtel butter 3
fried shallots 3 | **bleu cheese** 4

SUPPER PLATE \$38

- SERVES 2 TO 4
- Mixed Nuts** 2
house-spiced almonds, pecans, peanuts
 - Domestic Cheese** 17
Point Reyes Bleu & Humboldt Fog Goat
apple butter, apricot & strawberry jam
lavash crackers
 - Charcuterie** 12
salami, breasola, soppressata
 - Ham & Pimento Biscuit** 11
prosciutto, housemade pimento cheese
 - Classic Shrimp Cocktail** 15
lemon, cocktail sauce

MAINS

- Orzo Spring Pasta**.....22
seasonal squash, blistered tomato, kale, barrel-aged feta
- Baked Green Circle Farm Chicken**.....27
swiss chard succotash, parsley root purée, truffle chicken jus
- Blackened Red Snapper**.....32
charred green tomato, Congaree Mills grits, smoked sausage gravy
- Chipotle Rubbed Pork Tenderloin**.....29
harissa coconut pork jus, bitter mustard greens, skillet combread
- Dijon Marinated Lamb Porterhouse**.....36
roasted parsnips and carrots, English purée
- Big Jack Burger (+2 Impossible Patty)**.....18
bacon, pimento cheese, fried shallots, aioli, house-cut fries

SIDES

- Buttermilk Biscuits & Honey Butter**.....8
with cured ham & pimento cheese.....18
- Salt & Vinegar Fried Brussels**8
- Grilled Chimichurri Asparagus**10
- Garlic Truffle Parmesan House-cut Fries**.....11