

JACK ROSE
DINING SALOON

BRUNCH 11AM-4PM

SNACKS **Deviled Eggs 7**
benne, chili flakes, crispy garlic

Shrimp Hushpuppies 10
old bay mayo

Whiskey Wings | Harissa Buffalo Wings 14
honey habanero bourbon | feta dip

SOUP & SALADS **Gazpacho 8**
Path Valley heirloom tomatoes | +6 add jumbo lump crab

Grilled Baby Romaine 12
corn, avocado, cherry tomato, red onion, cilantro lime vinaigrette

Watermelon Feta Salad 10
balsamic glaze, red onion, mint

SANDWICHES **Fried Green Tomato BLT 15**
green goddess, grilled sourdough

Open Faced Kentucky Hot Brown 16
smoked turkey breast, bacon, tomato, mornay sauce

Jumbo Lump Crab Cake 20
"Baltimore Style" with heirloom tomatoes & Old Bay mayo

Big Jack Burger 16
bacon, pimento cheese, fried shallots, aioli, pickle | +3 add fries

PLATES **Seasonal Buttermilk Pancakes 14**
fresh fruit, pecan maple syrup

Spinach & Feta Frittata 15
cherry tomato, Path Valley torpedo onion, basil

Sausage & Egg Breakfast Burrito 16
cheddar, mushrooms, green peppers, caramelized onion

Shrimp & Grits 23
hickory bacon, peppers, shallots, sherry, cheddar

10oz Flat Iron Steak & Eggs 28
P.O.M. hash browns

SIDES **Smoked Bacon 7**
Link Sausage 6
P.O.M. Hash Browns 6
Cheddar Grits 6
Biscuits & Gravy 7

BEER **Coors Light (can)** *American Lager, 4.2 %* **6**
Stone Tangerine Express (can) *Tropical IPA, 6.7 %* **7**
Austin EastCiders Watermelon (can) *Cider 4.2 %* **7**
Allagash White *Wheat Beer, 5.1%* **8**
Cigar City Guayabera *Citra Pale, 5.5%* **8**
Maine Lunch *American IPA, 7%* **8**
Single Cut Kim *Hibiscus Sour Lager, 4.2%* **8**
Tröegs Cranberry Blood Orange *Tart Ale, 4.5%* **8**
Manor Hill Porter *Porter, 5.5%* **7**

WINE **Sparkling 14/56**
Maison Vitteaut-Alberti, NV | Crémant de Bourgogne, France
Sparkling Rosé 14/56
Avinyó Reserva Brut Cava | Penedès, Spain
Melon (Muscadet) 12/48
Le Petit Cochonnet 2018 | Loire Valley, France
Chardonnay 12/48
Brutocao 2016 | Mendocino, California
Rosé (Garnacha) 11/44
Bodegas Breca 2019 | Aragón, Spain
Pinot Noir 13/52
Drouhin "LaForêt" 2018 | Burgundy, France
Cabernet Sauvignon 14/56
Dusted Valley "Boomtown" 2018 | Columbia Valley, Washington

COCKTAILS seasonal & classic brunch cocktails **13**

Summer Punch (12)
Bourbon, Lemon, Mint, Simple

P.O.G. Mimosa
Vins El Cep Cava "Kila Brut", Passion Fruit, Fresh OJ, Guava Puree

Bloody Mary
Vodka or Bourbon, JRDS Smoked Firewater, Zing Zang, Citrus, House Pickled Asparagus & Carrots, Celery

Snap for the Peas
Sugar Snap Pea Tito's Vodka, Fino Sherry, Matsika Liqueur, Lemon Grapefruit Oleo

Joe or Gin Rickey
Bourbon or Gin, Fresh Lime, Soda Water, Dash of Salt

Hawaiian Haymaker (communal! serves 3-5) 50
Old Overholt BIB Rye, Cocchi Rosa, Summer Cherry Grennagomme, Coconut Water, Banane du Brésil, Lemon

Bottomless Classic Mimosa 30 *per person
Choice of OJ or Grapefruit, Vins El Cep Cava "Kila Brut", REPEAT