

Bites

Deviled Eggs 11
pickled jalapeño

Chicken Skins 8
green goddess sauce

Blistered Shishito Peppers 8
spicy mayo, hot-yaki

Fried Mac & Cheese 10
truffle aioli

Classic Shrimp Cocktail 15
lemon, cocktail sauce

Wings 14
*whiskey | mezcal lime | buffalo
apricot jalapeño | old bay*

Small Plates

Chopped Salad 13
*bacon, cucumber, sunflower seed,
smoked corn, tomato, deviled egg, fancy
ranch*

Apple Salad 16
*apples, asian pear, pepitas, blue
cheese, dried cherry, balsamic*

Rhode Island Calamari 16
*old bay flour, calamari, arugula, hot
pepper slices, crispy capers, lemon
caper aioli*

Bone Marrow 17
*herb butter, smoked maldon, plum
sorrel*

Steak Tartare 15
egg yolk, toasted baguette

Bison Slider 18
*pickled fresno chiles, harissa aioli,
mixed greens*

Seasonal

Honeynut Feta Dip 14
whipped feta, honeynut squash, toasted pecan, oregano, honey

Mushroom Scallop Risotto 26
dayboat scallops, beech mushroom, chèvre, parmesan

Lamb Bolognese 36
*red wine braised lamb shank, rigatoni,
parsnip, carrot, cippolini*



From the Grill

Spatchcocked Cornish Game Hen 23
dijon chandon marinade

Bone-in Berkshire Pork Chop 36
apple bourbon glaze

Grilled Swordfish 34
charred tomatillo & poblano verde sauce

Big Jack Burger (+2 substitute Impossible Patty) 18
bacon, pimento cheese, fried shallots, aioli, house-cut fries

Steaks

16oz New York Strip 46
mushroom bordelaise

14oz Bison Ribeye 62
horseradish butter

*supplements
fried shallots 3 | maître d'hôtel butter 3 | bleu cheese 4*



Sides

Buttermilk Biscuits & Honey Butter 8
with cured ham & pimento cheese 18

Salt & Vinegar Fried Brussels 8

Creamed Spinach 12

Cauliflower Gratin 11
cream, parmesan, persillade breadcrumb

Pomme Purée 10

Roasted Seasonal Vegetables 10
delicata squash, bell pepper, cauliflower