



DINNER MENU | served nightly until 10pm

BITES & SMALL PLATES

- Jalapeño Deviled Egg 11**
togarashi, chives
- Chicken Skins 9**
green goddess sauce
- Fried Mac & Cheese 12**
truffle aioli
- Blistered Shishito Peppers 9**
spicy mayo, hot yaki
- Spring Vegetable Soup 10**
mirepoix, fennel, leek, fingerling potato
- Fried Green Tomatoes 10**
garlic spicy dijonnaise
- Harissa Carrot Dip 14**
feta, honey, crudité
- Grilled Peach Bruschetta 16**
honey ricotta, cherry tomato, balsamic
- Ham & Buttermilk Biscuits 17**
pimento cheese & seasonal jams
- Steak Tartare 15**
quail egg yolk, mixed greens
- Pork Belly 17**
grilled fig, ricotta, fennel pollen, togarashi, balsamic

SEAFOOD

- Classic Shrimp Cocktail 18**
lemon, cocktail sauce
- Fried R.I. Calamari 18**
arugula, fried peppers, caper aioli
- Shrimp Ceviche 18**
poblano tomatillo lime crema, red onion, cucumber, jalapeño, green apple, plantain chips
- Blackened Tuna 18**
cucumber, toasted sesame, wasabi aioli, watermelon radish
- Fried Scallops 26**
lemon caper aioli, house fries
- Chilled Lobster Roll 28**
celery, lemon, mayo served with fries

SALADS

- Spring Salad 12**
mixed greens, pickled fennel, english peas, purple ninja radish, tarragon dill vinaigrette
- Chopped Salad 14**
bacon, cucumber, sunflower seed smoked corn, tomato, deviled egg, fancy ranch

CLASSICS

- Big Jack Burger 20**
(+2 Impossible Patty)
bacon, pimento cheese, shallots, shredded lettuce, aioli, served with fries
- Bison Burger 22**
horseradish mayo, pickled fresno chiles, served with fries
- Mushroom Pappardelle 26**
chef's wild mushroom blend, pappardelle pasta, thyme, parmesan, heavy cream, sherry wine
- Herb Roasted Whole Chicken 59**
serves two to four
sage gravy & selection of two sides
please allow up to 30 min of preparation time
- 14oz Roseda Farms New York Strip Steak 49**
Steak Supplements:
fried shallots 3 | maitre d'hôtel butter 3
braised mushroom 5 | fried scallops 18

Recovery Surcharge

Jack Rose has been operating with immense cost of business increases. Post-pandemic deficits, labor/employee benefit increases & supply chain shortages have unfortunately resulted in the need to include a 4% recovery surcharge on allchecks. It is our hope that this is a temporary policy. Thank you for your patronage!

SIDES

- Salt & Vinegar Fried Brussels Sprouts 8**
- Grilled Asparagus 12**
sunflower seed romesco, lemon zest
- Twice Baked Potato 8**
chives or load it up +5
(sour cream, cheese & bacon)
- Braised Mushrooms 9**
red wine, thyme
- Rustic Dinner Rolls 9**
roasted poblano butter