

# JACK ROSE DINING SALOON

## BITES

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

## SMALL PLATES

<b>Watermelon Feta Salad</b> .....	<b>13</b>
jalapeño, cherry tomato, balsamic reduction	
<b>Steak Tartare</b> .....	<b>14</b>
egg yolk, toasted baguette	
<b>Roasted Bone Marrow</b> .....	<b>17</b>
herb butter, smoked maldon, plum sorrel	
<b>Bison Sliders</b> .....	<b>17</b>
pickled fresno chiles, harissa aioli, mixed greens	
<b>Dayboat Scallops</b> .....	<b>18</b>
smoked corn maque choux, roasted almond romesco	

## CHEF'S STEAK CUTS

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

## SUPPER PLATE \$38

SERVES 2 TO 4	
<b>Mixed Nuts</b>	<b>6</b>
house-spiced almonds, pecans, peanuts	
<b>Domestic Cheese</b>	<b>17</b>
Point Reyes Bleu & Humboldt Fog Goat apple butter, apricot & strawberry jam lavash crackers	
<b>Charcuterie</b>	<b>12</b>
salami, breasola, soppressata	
<b>Ham &amp; Pimento Biscuit</b>	<b>11</b>
prosciutto, housemade pimento cheese	
<b>Classic Shrimp Cocktail</b>	<b>15</b>
lemon, cocktail sauce	

## MAINS

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

## SIDES

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