

DINNER MENU | served nightly until 10pm

BITES & SMALL PLATES

Roasted Olives 11

garlic, lemon, thyme

Jalapeño Deviled Egg 11

tograshi, chives

Chicken Skins 9

green goddess sauce

Blistered Shishito Peppers 9

spicy mayo, hot-yaki

Fried Mac & Cheese 12

truffle aioli

Harissa Carrot Dip 14

feta, honey, crudité

Ham & Biscuits 17

housemade buttermilk biscuits,
prosciutto, seasonal jams &
pimento cheese

Classic Shrimp Cocktail 18

lemon, cocktail sauce

Fried R.I. Calamari 18

arugula, fried peppers, caper aioli

Steak Tartare 15

egg yolk, mixed greens

Pork Belly 17

cabbage pancake, apple cider jus

SOUPS & SALADS

Winter Salad 14

curly kale, pepitas, pickled pumpkins,
honeycrisp apples, bleu cheese,
spiced vinaigrette

Chopped Salad 14

bacon, cucumber, sunflower seed
smoked corn, tomato, deviled egg,
fancy ranch

Roasted Beets 14

fried goat cheese, golden beets,
toasted pecans, mixed greens,
honey thyme vinaigrette

French Onion Soup 10

gruyère cheese, veal stock, dry sherry,
toasted baguette

Vegetable & Dumpling Soup 9

mirepoix, leeks, garlic & fennel

Shrimp & Corn Chowder 14

smoked corn, poached shrimp,
potatoes, cream, cajun holy trinity

CLASSICS

Pan Seared Scallops 29

blue polenta, saffron butter, fried garlic

Bison Burger 22

horseradish mayo, pickled fresno chiles

Herb Roasted Whole Chicken 59

serves two to four

please allow up to 30 min of preparation time

served with selection of two sides &
sage gravy

Bucatini Pasta 26

creamed spinach, sun-dried tomato,
artichoke, herb bread crumbs

14oz Roseda Farms New York Strip Steak 49

Steak Supplements:

fried shallots 3 | maître d'hôtel butter 3
braised mushroom 5 | grilled scallops 18

Big Jack Burger 20

(+2 Impossible Patty)

bacon, pimento cheese, shallots,
shredded lettuce, aioli

Chef's Weekly Special

Braised Short Ribs 37

veal jus, pomme puree,
braised collards

SIDES

Salt & Vinegar Fried Brussels Sprouts 8

Twice Baked Potato 8

w/ chives or load it up +5
(sour cream, cheese & bacon)

Sauteed Green Beans 8

lemon, garlic, togarashi

Red Wine Mushrooms 9

Braised Collards 9

Baked Dinner Rolls 9

roasted poblano butter

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase risk of foodborne illness.
Please inform us if you have any allergies or dietary
restrictions

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 all checks. It is our hope that this is a temporary policy. Thank you for your patronage!