



DINNER MENU | served nightly until 10pm

BITES & SMALL PLATES

Jalapeño Deviled Egg 11

tograshi, chives

Chicken Skins 9

green goddess sauce

Fried Mac & Cheese 12

truffle aioli

Blistered Shishito Peppers 9

spicy mayo, hot-yaki

French Onion Soup 10

gruyère cheese, veal stock, dry sherry,
toasted baguette

Fried Green Tomatoes 10

garlic spicy dijonaise

Harissa Carrot Dip 14

feta, honey, crudité

Grilled Peach Bruschetta 16

whipped honey ricotta,
grilled peaches, heirloom cherry
tomatoes, basil, balsamic glaze

Ham & Biscuits 17

housemade buttermilk biscuits,
proscuitto, seasonal jams &
pimento cheese

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

Steak Tartare 15

egg yolk, mixed greens

Pork Belly 17

grilled fig, whipped ricotta,
fennel pollen, tograshi,
balsamic glaze

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

Roasted Beets 14

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

CLASSICS

Big Jack Burger 20

(+2 Impossible Patty)

bacon, pimento cheese, shallots,
shredded lettuce, aioli,

14oz Roseda Farms New York Strip Steak 49

Steak Supplements:

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

Pappardelle Mushroom Pasta 26

chef's mushroom mix, thyme,
parmesan, heavy cream, sherry

Bison Burger 22

horseradish mayo, pickled fresno
chiles, served with fries

Herb Roasted Whole Chicken 59

serves two to four

sage gravy & selection of two sides
please allow up to 30 min of preparation time

Fried Scallops 26

lemon caper aioli,
house fries

SIDES

Salt & Vinegar Fried Brussels Sprouts 8

Twice Baked Potato 8

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

Grilled Asparagus 12

sunflower seed romesco, lemon zest

Rustic Dinner Rolls 9

roasted poblano butter

Braised Mushrooms 9

red wine, thyme

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!

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