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# LITTLE JACK'S

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**KITCHEN** 11AM-10/11PM

**A LOCAL'S JOINT**

**SEVEN DAYS A WEEK, ALL DAY**

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## STARTERS

<b>WARM GARLIC KNOTS</b> topped with garlic butter and served with a warm cheese 'fondue'.....	<b>800</b>
<b>SHE-CRAB SOUP</b> a Charleston classic, loaded with crab.....	<b>1000</b>
<b>SHRIMP COCKTAIL</b> four gently poached and peeled shrimp, chilled and served with cocktail sauce and lemon.....	<b>1500</b>
<b>CRUDITÉS &amp; DIP</b> seasonal raw vegetables dressed in olive oil and sea salt, served with avocado mousse.....	<b>1300</b>
<b>STEAK TARTARE</b> caper vinaigrette with pecorino and potato chips*.....	<b>1400</b>
<b>BAKED EGG</b> egg gently baked in celery root cream with peas, prosciutto, and grilled bread*.....	<b>1300</b>
<b>SEARED CRAB CAKE</b> served with cole slaw, lemon and tavern sauce.....	<b>1600</b>

## SALADS

**CHICKEN \$5 or SHRIMP \$6**

<b>AVOCADO BLT SALAD</b> iceberg tossed with avocado, tomato, fried shallot, bacon lardons and BLT dressing.....	<b>1300</b>
<b>CHOPPED SALAD</b> kale, little gem, lots of vegetables, pickled onion, avocado, all tossed in an avocado-ranch dressing.....	<b>1300</b>
<b>FARRO SALAD</b> tender farro, radish, asparagus, peas, pistachio, pecorino, mint and lemon vinaigrette.....	<b>1200</b>

## SANDWICHES

**WITH FRENCH FRIED POTATOES, OR HOUSE SALAD (or GARLIC & HERB FRIES + \$2)**

<b>the TAVERN BURGER</b> melted american cheese, tavern sauce, griddled onion, on a sesame bun.....	<b>1500</b>
<b>the DOUBLE TAVERN BURGER</b> .....	<b>2100</b>
<b>PASTRAMI ON RYE</b> sliced pastrami piled high on marbled rye with gruyere and mustard seed slaw.....	<b>1700</b>
<b>JACK'S SHRIMP BURGER</b> our classic shrimp patty seared with old bay, herby mayo, lettuce, and tomato.....	<b>1500</b>
<b>FRENCH DIP</b> shaved prime rib, melted swiss, horseradish served with au jus.....	<b>1700</b>
<b>the VEGGIE</b> grilled portabello, provolone, pickled veg slaw and cilantro-avocado aioli on a hoagie roll.....	<b>1600</b>
<b>'SURF &amp; TURF'</b> our tavern burger and a petite version of our shrimp burger - a delicious combination.....	<b>2400</b>

## SIDE DISHES

<b>BRUSSELS SPROUTS</b> fried and served sweet and spicy with sesame and peanuts.....	<b>700</b>
<b>LITTLE HOUSE SALAD</b> mixed greens with cucumbers, radish, and carrots and honey sherry vinaigrette.....	<b>700</b>
<b>GARLIC &amp; HERB FRIES</b> served with our favorite accompaniment, sauce gribiche.....	<b>800</b>
<b>FRENCH FRIED POTATOES</b> .....	<b>600</b>

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**PLEASE NO SUBSTITUTIONS**  
CASH, AMERICAN EXPRESS, VISA/MASTERCARD, DISCOVER  
**NO CHECKS, AND NO SMOKING IN RESTAURANT**

While we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. \*Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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# COCKTAILS & LIQUOR DRINKS



<b>OLD PAL</b> ..... <b>1300</b> as seen on the cover of Garden & Gun: rye, dry vermouth, campari	<b>TOMMY'S MARGARITA</b> ..... <b>1200</b> tequila, agave, lime, on ice - the world's greatest margarita recipe
<b>WHISKEY SOUR</b> ..... <b>1100</b> a classic with a modern edge: bourbon, sugar, lemon, aquafaba	<b>PENDENNIS CLUB</b> ..... <b>1100</b> gin, apricot, lime, peychaud's bitters; from the club in Louisville, KY
<b>CLASSIC DAIQUIRI</b> ..... <b>1100</b> rum, sugar, lime	<b>SOUTHSIDE</b> ..... <b>1000</b> a bright and light cocktail favorite: gin, lemon, sugar, mint
<b>BEE'S KNEES</b> ..... <b>1000</b> gin, lemon, honey, lavender	<b>BROWN DERBY</b> ..... <b>1100</b> bourbon, grapefruit, honey syrup; transported from Los Angeles
<b>APEROL SPRITZ</b> ..... <b>1200</b> the drink of Venice: aperol, prosecco, and club soda	<b>MOSCOW MULE</b> ..... <b>1100</b> vodka, lime, Blenheim's hot ginger ale
<b>JACK'S MARTINI "Kennel Club Style"</b> ..... <b>1200</b> a 50/50, gin and dry vermouth, served up with a lemon twist	<b>RUM OLD FASHIONED, JACK'S WAY</b> ..... <b>1400</b> aged rum and dark sugar, stirred with lots of aromatic bitters

<b>the FRANK SINATRA</b> ..... <b>2000</b> a 2 oz. pour of sinatra select jack daniel's over ice	<b>JACK'S IRISH COFFEE</b> ..... <b>1100</b> coffee, tullamore dew, cane sugar, gently whipped cream
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# WINE

## SPARKLING

<b>PROSECCO</b> Ca Furlan, IT ..... <b>10/50</b>
<b>ROSE</b> Chateau Breze, Loire Valley, FR ..... <b>12/60</b>

## RED

<b>GAMAY</b> Coeur de la Reine, Loire Valley, FR..... <b>11/50</b>
<b>PINOT NOIR</b> O.P.P., Willamette Valley, OR..... <b>13/58</b>
<b>TEMPRANILLO liter</b> Azul y Garanza, SP ..... <b>9/45</b>
<b>RED BLEND Draft</b> Hobo, 'Workbook,' Santa Rosa, CA .. <b>10/50</b>
<b>CABERNET SAUVIGNON</b> Poe, 'Ultraviolet,' Napa Valley, CA... <b>13/58</b>
<b>PINOT NOIR</b> Au Bon Climat, Santa Barbara County, CA ..... <b>72</b>
<b>CABERNET FRANC</b> Domaine les Pins, Loire Valley, FR..... <b>50</b>
<b>CABERNET SAUVIGNON</b> Hunt & Harvest, Napa Valley, CA.... <b>90</b>

## ROSE

<b>ROSE of GAMAY</b> Les Deux Moulins, Loire Valley, FR ..... <b>10/45</b>
<b>ROSE of GRENACHE</b> Lorenza, Lodi, CA..... <b>52</b>

## WHITE

<b>GRUNER VETLINER</b> von Donabaum, AT ..... <b>10/45</b>
<b>PINOT GRIGIO</b> Alois Lageder, Alto Adige, IT ..... <b>10/45</b>
<b>SAUVIGNON BLANC</b> JF Merieau, Touraine, FR..... <b>13/58</b>
<b>CHARDONNAY</b> Knuttel Family, Russian River Valley, CA. <b>14/63</b>
<b>SAUVIGNON BLANC</b> Francois Millet, Sancerre, FR ..... <b>65</b>
<b>RIESLING</b> Leitz, Spatlese, Rheingau, GE ..... <b>75</b>
<b>CHENIN BLANC</b> Lo Fi Wines, Santa Ynez Valley, CA ..... <b>80</b>
<b>PINOT GRIS</b> Eyrie Vineyards, Willamette Valley, OR..... <b>60</b>
<b>CHARDONNAY</b> Lioco, Sonoma County, CA ..... <b>70</b>
<b>MARSANNE</b> Qupe, Santa Barbara County, CA ..... <b>65</b>
<b>CHARDONNAY</b> Massican, "Hyde Vineyards," Napa Valley, CA ..... <b>95</b>

# BEER

## DRAFT

<b>HOPPY</b> Fatty's Beer Works Lazy Hazy IPA ..... <b>700</b>
<b>CRISP</b> Lo Fi Mexican Lager ..... <b>700</b>
<b>SAISON</b> Freehouse Ashley Farmhouse Ale..... <b>700</b>

## NON ALCOHOLIC

<b>BLENHAIM'S HOT GINGER ALE</b> ..... <b>500</b>
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## BOTTLES & CANS

<b>MILLER LITE</b> ..... <b>400</b>
<b>BUDWEISER</b> ..... <b>400</b>
<b>NARRAGANSETT LAGER 16oz</b> ..... <b>500</b>
<b>COAST KOLSCH</b> ..... <b>700</b>
<b>MUNKLE BRUGGE CITY BRUNE</b> ..... <b>600</b>
<b>AUSTIN EASTCIDERS DRY CIDER</b> ..... <b>700</b>
<b>SEASONAL SOUR</b> ..... <b>700</b>

# LITTLE JACK'S

## BILL OF FARE

### DESSERT

#### STICKY TOFFEE DATE CAKE

walnuts, whipped cream

**900**

#### ALL-AMERICAN CHEESECAKE

graham cracker crust, blueberry compote

**900**

#### AMARETTO SOUR

**1000**

#### GRASSHOPPER

**1200**

#### JACK'S IRISH COFFEE

**1000**

#### BRANDY ALEXANDER

**1100**

#### the TAVERN BURGER

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