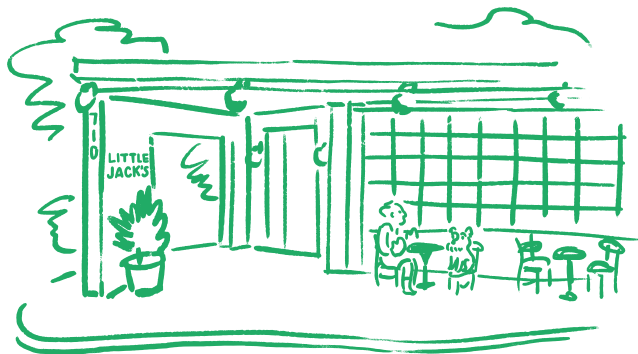


LITTLE JACK'S TAVERN



APPETIZERS



CRUDITÉS & DIP

seasonal raw vegetables dressed in olive oil and sea salt, served with avocado mousse

1500



SHRIMP COCKTAIL

four gently poached and peeled shrimp, chilled and served with cocktail sauce and lemon

1500

WARM GARLIC KNOTS

topped with garlic butter and served with a warm cheese 'fondue' **900**

SMOKED SALMON & TOAST

smoked salmon spread, pickled onion and marble rye. **1300**

SOUP & SALADS

ADD CHICKEN OR SHRIMP TO EITHER SALAD +6

SHE CRAB SOUP

a charleston classic

1100

KALE & CABBAGE SALAD**

peanut, orange, and parmesan tossed in a sesame vinaigrette...

1200

CHOPPED SALAD

iceberg and kale with chopped veggies, pickled onion, and avocado with a creamy avocado-ranch dressing **1300**

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.

** Contains nuts.

SANDWICHES

WITH **FRIES** (CHOOSE ANY OTHER SIDE +2)



TAVERN BURGER*

american cheese, tavern sauce and griddled onion

13⁰⁰



DOUBLE TAVERN BURGER*

double meat, double cheese

18⁰⁰

'SURF AND TURF'*

tavern burger and a small shrimp burger.....**23⁰⁰**

SHRIMP BURGER

our classic shrimp patty with herby mayo, lettuce and tomato.....**16⁰⁰**

REUBEN ON RYE

sliced corned beef with swiss, 1000 island and kraut.....**17⁰⁰**

ENTREE PLATES

ALL PLATES SERVED WITH **POTATO PUREE AND GREEN BEANS**

CRISPY CHICKEN CUTLET

with an herb-panko crust **21⁰⁰**

CRAB CAKES

with tavern sauce **32⁰⁰**

GRILLED SALMON*

with whole grain mustard sauce **24⁰⁰**

SIDES

7⁰⁰ EACH

POTATO PUREE

GARLIC & HERB FRIES

GREEN BEANS

HOUSE SALAD

BRUSSELS SPROUTS**

COCKTAILS

MARGARITA 12

tequila, agave, lime;
the world's greatest margarita recipe

BEE'S KNEES 10

gin, lemon, honey, lavender

MOSCOW MULE 11

vodka, lime, blenheim's hot ginger ale

BROWN DERBY 11

bourbon, grapefruit, honey syrup;
transported from Los Angeles

APEROL SPRITZ 12

the drink of Venice: aperol, prosecco, and club soda

JACK'S RUM OLD FASHIONED 14

aged rum and dark sugar, stirred with lots of
aromatic bitters



IRISH COFFEE 11

coffee, tullamore dew, cane sugar, gently whipped cream

BEER

LIGHT

MILLER LITE 4

BUDWEISER 4

AUSTIN EASTCIDER 6

DRAFT

VICTORY PRIMA

PILSNER 7

MEDIUM

HOLY CITY

WASHOUT WHEAT 6

NARRAGANSETT 5

DRAFT

WESTBROOK IPA 7

HEAVY-WEIGHT

AVERY BROWN
ALE 7

DRAFT

FREEHOUSE
STOUT 7

WINE

RED

PINOT NOIR

O.P.P., Willamette Valley, OR

13/58

SYRAH

Julien Cecillon, Rhone Valley, FR

11/50

CABERNET SAUVIGNON

Poe, 'Ultraviolet,' Napa Valley, CA

14/63

OTHER

PROSECCO

Santome, IT 10/50

ROSE

Les Deux Moulins, Loire Valley, FR 10/45

WHITE

SAUVIGNON BLANC

Chidaine, Loire, FR

13/58

PINOT GRIGIO

Alois Lageder, Alto Adige, IT

10/45

CHARDONNAY

Knuttel Family, Russian River Valley, CA

14/63