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# LITTLE JACK'S

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LUNCH 11AM - 5PM

A LOCAL'S JOINT

SEVEN DAYS A WEEK

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## LITTLE SNACKS

<b>WARM GARLIC KNOTS</b> parmesan, cheese sauce.....	<b>500</b>
<b>GARLIC &amp; HERB FRIES</b> sauce gribiche .....	<b>700</b>
<b>BAKED EGG</b> celery root cream, peas, prosciutto, crusty bread* .....	<b>1200</b>
<b>STEAK TARTARE</b> caper vinaigrette, potato sticks, pecorino* .....	<b>1300</b>
<b>TAVERN BURGER</b> american cheese, sunchoke relish, sesame bun.....	<b>800</b>

## SALADS & SUCH

<b>CRUDITÉS &amp; DIP</b> seasonal raw vegetables, crunchy salt, olive oil, avocado mousse* .....	<b>1100</b>
<b>CHOPPED SALAD</b> kale, mixed lettuces, cucumber, peas, radish, avocado ranch (add chicken \$5 or shrimp \$6) .....	<b>1000</b>
<b>KING CRAB LOUIS</b> iceberg, tomatoes, egg, proper dressing .....	<b>1800</b>
<b>SHRIMP &amp; FARRO SALAD</b> herbs, radishes, pistachios, seasonal vegetables .....	<b>1300</b>
<b>STEAK SALAD</b> shaved vegetables, sunflower seeds, crispy garlic, peanuts, ginger dressing .....	<b>1500</b>
<b>SOUP OF THE DAY</b> .....	<b>900</b>

## SANDWICHES WITH FRENCH FRIED POTATOES (garlic & herb +\$2) OR HOUSE SALAD

<b>PASTRAMI ON RYE</b> mustard seed slaw, gruyere .....	<b>1300</b>
<b>SHRIMP BURGER</b> old bay, herby mayo, lettuce, tomato .....	<b>1400</b>
<b>DOUBLE TAVERN BURGER</b> american cheese, sunchoke relish, sesame bun .....	<b>1600</b>

## PLATES

<b>BAR STEAK</b> 6 oz. sirloin filet, garlic & herb fries, sauce gribiche* .....	<b>1900</b>
<b>BRICK CHICKEN</b> kale salad, pecorino, creamy lemon dressing .....	<b>1900</b>
<b>GLAZED PORK CHOP</b> sauteed greens, pickled onions.....	<b>2400</b>
<b>SIMPLY SEARED FISH</b> sweet pepper coulis, zucchini, almonds .....	<b>MP</b>

## SIDES

<b>HOUSE SALAD</b> .....	<b>700</b>
<b>SAUTEED GREENS</b> .....	<b>700</b>
<b>FRENCH FRIED POTATOES</b> .....	<b>500</b>
<b>GARLIC &amp; HERB FRIES</b> sauce gribiche .....	<b>700</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

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<b>RUM OLD FASHIONED</b> ..... <b>1200</b> rum, sugar, aromatic bitters	<b>TOMMY'S MARGARITA</b> ..... <b>1000</b> tequila, agave, lime
<b>TOM COLLINS</b> ..... <b>900</b> gin, lemon, sugar, soda	<b>SIDECAR</b> ..... <b>1000</b> brandy, cointreau, lemon, sugar
<b>MARTINI, Classic or JACK'S "Kennel Club Style"</b> ..... <b>1200</b> gin, dry vermouth	<b>PENDENNIS CLUB</b> ..... <b>1100</b> gin, apricot, lime, peychaud's bitters
<b>WHISKEY SOUR</b> ..... <b>1000</b> bourbon, sugar, lemon, aquafaba	<b>HARVEY WALLBANGER</b> ..... <b>1000</b> vodka, galliano, orange juice
<b>OLD PAL</b> ..... <b>1100</b> rye, dry vermouth, campari	<b>ENGLISH GIN &amp; TONIC</b> ..... <b>900</b> gin, extra bitter tonic, lemon
<b>FRANK'S WHISKEY</b> ..... <b>2000</b> 2 oz. pour of sinatra select jack daniel's over ice	<b>HEMINGWAY DAIQUIRI</b> ..... <b>1000</b> rum, lime, grapefruit, maraschino liqueur
<b>APEROL SPRITZ</b> ..... <b>1100</b> aperol, prosecco, soda	<b>BROWN DERBY</b> ..... <b>1000</b> bourbon, grapefruit, honey syrup
<b>AIRMAIL</b> ..... <b>1100</b> rum, lime, sugar, prosecco	<b>MOSCOW MULE</b> ..... <b>1000</b> vodka, ginger, lime
<b>SOUTHSIDE</b> ..... <b>900</b> gin, lemon, simple, mint	<b>ROSITA</b> ..... <b>1200</b> reposada tequila, campari, sweet and dry vermouth

## BEER

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<b>DRAFT</b>	<b>LONGNECKS</b>
<b>IPA</b> Freehouse Green Door ..... <b>700</b>	<b>MILLER LITE</b> ..... <b>400</b>
<b>LIGHT</b> Victory Prima Pilsner ..... <b>700</b>	<b>BUDWEISER</b> ..... <b>400</b>
<b>DARK</b> Palmetto Espresso Porter ..... <b>700</b>	<b>NARRAGANSETT LAGER</b> ..... <b>400</b>
	<b>COAST KOLSCH</b> ..... <b>500</b>
	<b>BELL'S TWO HEARTED ALE</b> ..... <b>700</b>
	<b>VICTORY STORM KING STOUT</b> ..... <b>900</b>

## WINE

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<b>SPARKLING</b>	<b>ROSE</b>
<b>PROSECCO</b> Ca' Furlan, "Cuvee Beatrice," Veneto, IT, NV ... <b>9/54</b>	<b>GRENACHE</b> Oyster Shed, Provence, FR, 2016 ..... <b>9/36</b>
<b>CHENIN BLANC</b> M.Bonnamy, Cremant de Loire, FR, NV. <b>10/60</b>	<b>PINOT NOIR</b> Copain, "Tous Ensemble," Anderson Valley, CA, USA, 2015.... <b>66</b>
<b>CHARDONNAY</b> Jacquart, "Mosaique," Brut, Champagne, FR, NV <b>75</b>	
<b>WHITE</b>	<b>RED</b>
<b>HOUSE WHITE</b> ..... <b>8/38</b>	<b>HOUSE RED</b> ..... <b>8/38</b>
<b>MUSCADET</b> Dom.Claude Branger, Loire Valley, FR, 2014 <b>10/40</b>	<b>PINOT NOIR</b> Macedon, Macedonia, 2015 ..... <b>12/50</b>
<b>RIESLING</b> Gotham Project, Finger Lakes, NY, USA, 2014 ..... <b>9/49</b>	<b>NERO D'AVOLA</b> Gazzerra, Sicily, IT, 2014 ..... <b>9/49</b>
<b>SAUVIGNON BLANC</b> Bidoli, Friuli, IT, 2014..... <b>10/40</b>	<b>CABERNET SAUVIGNON</b> Hayes Valley, CA, USA, 2015... <b>11/44</b>
<b>CHARDONNAY</b> Bacchus, CA, USA, 2014..... <b>10/40</b>	<b>GAMAY</b> Robert Perroud, Cru Beaujolais, FR, 2014 ..... <b>12/48</b>
<b>PALOMINO</b> La Zorra, "Teso Blanco," Sierra de Salamanca, D.O., PT, 2014. <b>60</b>	<b>TROUSSEAU</b> Daniel Dugois, Jura, FR, 2012..... <b>76</b>
<b>RIESLING</b> Kirsten, Trocken, Mosel, DE, 2014 ..... <b>60</b>	<b>NERELLO MASCALESE</b> Girolamo Russo, Mount Etna, IT, 2014 ... <b>60</b>
<b>SAUVIGNON BLANC</b> Pabiot et Fils, Pouilly-Fume, Loire Valley, FR, 2014 <b>54</b>	<b>BARBERA D'ASTI</b> Pavia, "Blina," Asti, IT, 2013..... <b>56</b>
<b>CHENIN BLANC</b> Champalou, Vouvray, Loire Valley, FR, 2014 ... <b>50</b>	<b>SYRAH</b> Dom. Lombard, Cotes du Rhone, Brezeme, FR, 2012..... <b>80</b>
<b>CHARDONNAY</b> Val de Mer, Chablis, FR, 2013 ..... <b>78</b>	<b>CABERNET SAUVIGNON</b> Hunt&Harvest, Napa Valley, CA, 2015.. <b>90</b>
<b>PINOT GRIS</b> Eyrie Vineyards, Dundee Hills, OR, USA, 2014 ..... <b>70</b>	<b>CABERNET SAUVIGNON</b> Corison, Napa Valley, CA, USA, 2013.. <b>190</b>
	<b>NEBBIOLO</b> Oddero, Barolo, IT, 2011 ..... <b>120</b>

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## BILL OF FARE

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### DESSERT

#### CHOCOLATE TRIFLE

brownie, mousse, berries, whipped cream

**800**

#### STICKY TOFFEE DATE CAKE

walnuts, whipped cream

**800**

#### TAVERN BURGER

**800**

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## BILL OF FARE

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### DESSERT DRINKS

#### JACK'S TABLESIDE IRISH COFFEE

coffee, irish whiskey, whipped cream

**1000**

#### AMARETTO SOUR

amaretto, lemon, aquafaba

**1000**

#### BRANDY ALEXANDER

brandy, creme de cacao, cream

**1000**

#### ESPRESSO MARTINI

vodka, amaro montenegro, coffee, cream

**1100**

#### COFFEE

**200**

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