

# LITTLE JACK'S TAVERN



# APPETIZERS



## CRUDITÉS & DIP

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

**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**

## CRAB CAKE

with tavern sauce..... **1600**



## SHRIMP COCKTAIL\*

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

**1500**

# SOUP & SALADS

ADD GRILLED CHICKEN OR SHRIMP TO EITHER SALAD +6

## SHE CRAB SOUP

a charleston classic

**1100**

## KALE SALAD

cabbage, peanut, orange, parmesan, tossed in a sesame vinaigrette

**1200**

## CHOPPED SALAD

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

No Substitutions

We only split checks evenly for parties of 7 or more

# SANDWICHES

WITH **FRIES** (SUBSTITUTE GARLIC & HERB FRIES +2)



## TAVERN BURGER\*

american cheese, tavern sauce and griddled onion

**1300**



## DOUBLE TAVERN BURGER\*

double meat, double cheese

**1800**

## SHRIMP BURGER\*

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

## 'SURF AND TURF'\*

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

## FRIED CHICKEN SANDWICH

chicken thigh, iceberg, pickles, miso-honey-chili mayo..... **1500**

# PLATES

ALL PLATES SERVED WITH CHOICE OF **SIDE**

## CRISPY CHICKEN CUTLET

with an herb-panko crust..... **2100**

## CRAB CAKES

with tavern sauce ..... **3200**

## GRILLED SALMON\*

with whole grain mustard sauce ..... **2500**

# SIDES

**700 EACH**

## GARLIC & HERB FRIES

## HOUSE SALAD

## BRUSSELS SPROUTS

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.

# 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

## GRASSHOPPER 9

creme de menthe, creme de cacao,  
half & half



## IRISH COFFEE 11

coffee, tullamore dew, cane sugar,  
gently whipped cream

# BEER

### LIGHT

MILLER LITE 4

BUDWEISER 4

AUSTIN EASTCIDER 6

DRAFT  
NARRAGANSETT 7

### MEDIUM

HOLY CITY  
WASHOUT WHEAT 6

DRAFT  
WESTBROOK IPA 7

### HEAVY-WEIGHT

FREEHOUSE  
BROWN ALE 7

DRAFT  
PONYSAURUS  
STOUT 7

# WINE

### RED

## PINOT NOIR

O.P.P., Willamette Valley, OR

13/58

## CABERNET FRANC

Domaine Les Pins, 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