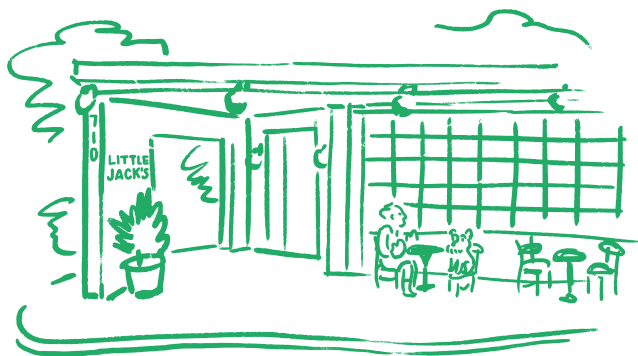


LITTLE JACK'S TAVERN



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

BRUSSELS SPROUTS**

sweet and spicy okonami sauce and peanut crumble..... **700**

CLASSIC CHICKEN CHILI

topped with cheddar, sour cream, and sliced jalapenos..... **800**

WARM GARLIC KNOTS

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

CRAB CAKE

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

OYSTER ROCKEFELLER

our crispy take on a classic..... **1800**

SALADS

ADD GRILLED CHICKEN OR SHRIMP TO EITHER SALAD +6

KALE SALAD**

cabbage, peanut, orange, parmesan, tossed in a sesame vinaigrette **1300**

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

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 peanuts and/or tree nuts

SANDWICHES

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



TAVERN BURGER*

american cheese, tavern sauce and griddled onion

1500



DOUBLE TAVERN BURGER*

double meat, double cheese

1900

VEGGIE BURGER**

a butterbean and vegetable patty with herby mayo, lettuce and tomato..... **1300**

SHRIMP BURGER*

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

'SURF AND TURF'*

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

PLATES

CRISPY CHICKEN CUTLET

with an herb-panko crust, mashed potatoes and sautéed kale **2100**

CRAB CAKES

with tavern sauce and house salad **3200**

GRILLED SALMON*

with whole grain mustard and house salad **2500**

FISH & CHIPS

with steak fries and mushy peas **2400**

MEATLOAF

with mashed potatoes and sautéed kale **2200**

SIDES
700 EACH

GARLIC & HERB FRIES

HOUSE SALAD

MASHED POTATOES

SAUTÉED KALE

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

GIN TOASTY 9

gin & jack rudy tonic,
a cold weather warmer



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

DRAFT
WESTBROOK
White Thai 7

DRAFT
NEW BELGIUM
American Haze
NE IPA 7

HEAVY- WEIGHT

FREEHOUSE
Battery Brown 7

LEFT HAND
Milk Stout 7

WINE

PINOT NOIR

O.P.P., Willamette, OR 13/59

SANGIOVESE

Ciacci Piccolomini, Tuscany, IT 11/50

CABERNET SAUVIGNON

Poe, Napa, CA 14/63

RIOJA RESERVA

La Rioja Alta, Rioja, ES 75

RED MALBEC

Maal, Mendoza, AR 70

SAUVIGNON BLANC

Guy Allion, Loire, FR 12/54

PINOT GRIGIO

Alois Lageder, Alto Adige, IT 10/45

CHARDONNAY

Knuttel, Russian River, CA 14/63

CHENIN BLANC

Chateau de Breze, Loire, FR 70

WHITE CHABLIS

Moreau-Naudet, Burgundy, FR 80

OTHER — ROSE Italy 10/45

PROSECCO Italy 10/45

CHAMPAGNE Laherte Freres, France 90