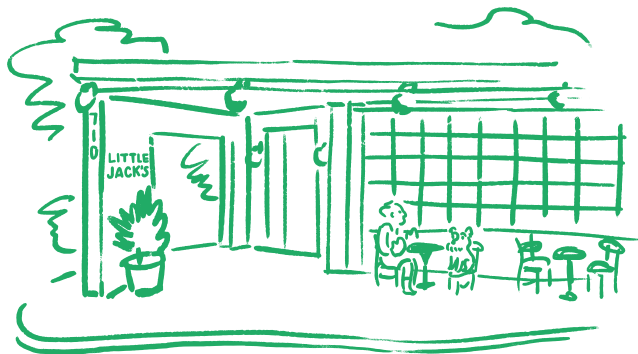


LITTLE JACK'S TAVERN



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..... **900**

WARM GARLIC KNOTS

three knots topped with garlic butter with warm cheese 'fondue'..... **1000**

CRAB CAKE

with tavern sauce..... **1700**

JACK'S FRENCH FRIED POTATOES

a house favorite, substitute garlic & herb fries (+\$2)..... **700**

GROUPE FRITTERS

hushpuppies with an attitude, served with remoulade..... **900**

STEAKHOUSE BACON

2 thick slabs of applewood smoked bacon, grab your fork and knife..... **1000**

SALADS

ADD GRILLED CHICKEN, SLAB BACON, OR SHRIMP TO ANY SALAD +6

TAVERN SALAD

what could be better: iceberg, tomato, red onion, blue cheese **1400**

GREEK SALAD

a classic, with cucumber, tomato, onion, olives, and a big slice of feta **1500**

CHOPPED SALAD

a hearty salad with chopped veggies and avocado-ranch dressing..... **1500**

SANDWICHES

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

	TAVERN BURGER* american cheese, tavern sauce and griddled onion 16⁰⁰	
	DOUBLE TAVERN BURGER* double meat, double cheese 21⁰⁰	

VEGGIE BURGER**

butterbean and veggie patty with herby mayo, lettuce and tomato **14⁰⁰**

SHRIMP BURGER*

our classic shrimp patty with herby mayo, lettuce and tomato..... **17⁰⁰**

'SURF AND TURF'*

tavern burger and a small shrimp burger..... **24⁰⁰**

PLATES

CHICKEN MILANESE

chicken breast pounded thin, breaded and fried; with an arugula salad **20⁰⁰**

CRAB CAKES

with tavern sauce and choice of petite tavern salad or fries..... **33⁰⁰**

GRILLED MAHI

topped with herby butter, with choice of petite tavern salad or fries..... **29⁰⁰**

FISH & "CHIPS"

freshly battered haddock, served with french fries and minted pea purée .. **25⁰⁰**

STEAK FRITES*

choice of hanger or ribeye; cooked medium, served with our french fries ... **39⁰⁰**

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

COCKTAILS

MARGARITA 13

SHAKEN OR FROZEN

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

BEE'S KNEES 13

gin, lemon, honey, lavender

JUNGLE BIRD 13

dark rum, aperol, lime, and pineapple juice

LION'S TAIL 14

bourbon, allspice dram, lemon juice, bitters

BROWN DERBY 13

bourbon, grapefruit, honey syrup;
transported from Los Angeles

APEROL SPRITZ 13

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

JACK'S RUM OLD FASHIONED 15

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

MAPLE BOURBON SMASH 14

bourbon, jack rudy maple syrup, lemon juice, mint



IRISH COFFEE 13

coffee, tullamore dew, cane sugar,
gently whipped cream

BEER

LIGHT

MILLER LITE 5

BUDWEISER 5

AUSTIN CIDER 6

DRAFT
NARRAGANSETT 8

MEDIUM

DRAFT
MUNKLE
Pilsner 8

DRAFT
WESTBROOK
IPA 8

HEAVY-WEIGHT

AVERY'S
Ellie's Brown Ale 7

LEFT HAND
Milk Stout 7

GLASS / HALF LITER / BOTTLE

PINOT NOIR

O.P.P., Willamette, OR 14/42/63

GAMAY

Les Iris, Burgundy, FR 12/36/54

CHIANTI CLASSICO

Rocca di Castagnoli, Tuscany, IT 14/42/63

GRENACHE

Chateaurmar, Rhone, FR 13/39/59

OTHER RED CABERNET SAUVIGNON

Hendry, Napa, CA 17/51/78

OTHER ROSE 13/39/59

SPARKLING ROSE 12/54

WINE

SAUVIGNON BLANC

Guy Allion, Loire, FR 13/39/59

PINOT GRIGIO

San Pietro, Alto Adige, IT 12/36/54

RIESLING

Josef Leitz, Rheingau, DE 13/39/59

CHENIN BLANC

Chateau de Breze, Loire, FR 15/45/68

WHITE CHARDONNAY

Knuttel, Russian River, CA 14/42/63

PROSECCO 11/50

CHAMPAGNE Laherte Freres, France 90