

LITTLE JACK'S TAVERN



APPETIZERS



CRUDITÉS & DIP

fresh 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)

	<p>TAVERN BURGER* american cheese, tavern sauce and griddled onion 16⁰⁰</p> <p>DOUBLE TAVERN BURGER* double meat, double cheese 21⁰⁰</p>	
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VEGGIE BURGER**

blackbean patty with garlic aioli, lettuce, tomato, avocado & crispy onions ... **14⁰⁰**

BLT*

thick cut bacon, lettuce, heirloom tomato, garlic aioli **15⁰⁰**

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*

coulotte steak cooked medium, with french fries **37⁰⁰**

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
try it with yola mezcal (+3)

BEE'S KNEES 13

gin, lemon, honey, lavender

JUNGLE BIRD 13

dark rum, aperol, lime, and pineapple juice

PISCO SOUR 14

pisco barsol, fresh lime, sugar syrup

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 16

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

STRAWBERRY BASIL SMASH 13

vodka, fresh strawberries, basil, and lemonade



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

WINE

HOUSE RED (ON TAP)

Tiamo, 'Barbera,' IT 11/33/60(IL)

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

CABERNET SAUVIGNON

Eberle, Paso Robles, CA 17/51/78

OTHER RED ROSE 13/39/59

SPARKLING ROSE 12/54

HOUSE WHITE (ON TAP)

Tiamo, 'Pinot Grigio,' IT 11/33/60(IL)

SAUVIGNON BLANC

Guy Allion, Loire, FR 13/39/59

CHENIN BLANC

Manoir de la Tête Rouge, Loire, FR 15/45/68

VIIGNIER

Terre Rouge, Sierra, CA 16/48/72

CHARDONNAY

Knuttel, Russian River, CA 14/42/63

PROSECCO 12/54