

DINNER MENU

SUMMER 2023

FROM THE GARDEN

Add to any Salad: Roasted Chicken 9 | Flaked House Smoked Salmon 9 | Chilled Shrimp 13
8 oz. Filet of Sirloin 13 | Seared Ahi Tuna 13

YOUNG LETTUCES (V/GF) 14

Toasted Almonds, Shaved Manchego, Sherry Vinaigrette

STRAWBERRY BEET SALAD 18

Heirloom Carrots, Chioggia Beets, Organic Strawberries, Shaved Fennel, Sugar Snap Peas,
Humbolt Fog Goat Cheese, Baby Kale, Amlou, Green Goddess

CLASSIC CAESAR SALAD (NF) 14

Romaine Hearts, Focaccia Croutons, Classic Creamy Caesar Dressing,
White Anchovy, Parmesan Cheese, Fresh Cracked Black Pepper

SALMON AND GRAINS (NF/GF) 24

Flaked House Smoked Salmon, Arugula, Crispy Leeks, Red Quinoa, Farro,
Aged Feta, Roasted Artichoke Hearts, Red Onion Caper Vinaigrette

CHEF CRAFTED PLATES

WILD MUSHROOM RAVIOLI (V) 30

House-Made Ravioli, Browned Butter, Tomato Confit, Pine Nuts,
Pecorino Romano, Micro Basil

GARDEN VEGETABLE GRATIN (V/GF) 27

Vegetable Lasagna, Mozzarella, Basil Pesto, San Marzano Sauce

LOBSTER CARBONARA (NF) 44

Peas, Smoked Bacon, Pappardelle Pasta, Parmesan, Poached Egg, Lemon Cream

RICOTTA GNOCCHI (V) 30

House-Made Gnocchi, Fresh Summer Truffles, Locally Sourced Wild Mushrooms,
Organic Spinach, Ricotta Salata, White Truffle Cream

STRIPED BASS ALMONDINE 46

Artichokes, Capers, Anchovies, Almonds, Fingerling Potatoes, Pea Shoots,
Meyer Lemon Soy Emulsion

FAROE ISLAND SALMON (GF/NF) 38

Carrot Quinoa Tabbouleh, Haricots Verts, Edamame, Rainbow Chard, Citrus

SEARED SEA SCALLOPS (GF) 50

Creamed Corn, English Peas, Celery, Green Apples, Melted Leeks,
Crispy Pancetta, Chimichurri

HOT HONEY CHICKEN (GF/NF) 34

Organic Chicken Breast, Roasted Sweet Potatoes, Pork Belly, Braised Collard Greens,
Aleppo Pepper, Meyer Lemon Honey Butter

RACK OF LAMB (GF) 52

Aligot Potatoes, Buttered Asparagus, 12-Hour Roasted Tomatoes,
Pistachio Mint Crumble, Cranberry Port Demi

VADOUVAN CAULIFLOWER STEAK (VEGAN) 30

Blistered Grapes, Grilled Shishito, Heirloom Carrots, Toasted Almonds,
Vadouvan, Coconut Cream

8 OZ. BLACK ANGUS FILET MIGNON (GF/NF) 58

Whipped Yukon Gold Potatoes, Market Vegetables, Red Wine Demi-Glace

14 OZ. PRIME NY STRIP (GF/NF) 62

Roasted Fingerling Potatoes, Haricot Verts, Heirloom Carrots,
Cognac and Cream Peppercorn Sauce

Add to any Steak:

Stone Oven Roasted Lobster Tail (GF) 36 | Colossal Shrimp (GF) 13 | Jumbo Scallops (GF) 17

STARTERS

ARTISAN BREADS & SPREADS 10

Chef Crafted Artisanal Breadbasket with
Seasonal Spreads and Herb Olive Oil

JOCKO'S GRAND SEAFOOD TOWER (GF/NF)

Serves Two 52 / Serves Four 90

A Towering Assortment of Colossal Shrimp, Oysters,
Jonah Crab Claw and Lobster Tails. Served on Ice with
Mignonette and Cocktail Sauce

CHARCUTERIE 34

Chef's Daily Crafted Selection of Locally Produced
Cured Meats and Artisan Cheese, with Seasonal
Accompaniments and House-Made Breads

PEACH BURRATA 18

Heirloom Tomatoes, Fresh Basil, Pesto,
Pink Peppercorn, Maldon Salt, Aged Balsamic,
Focaccia Toast

LAMB RIBS (GF/NF/LF) 22

Appalachian Craft Root Beer BBQ

CRISPY MAPLE LEAF FARMS

DUCK WINGS (NF) 20

Hibiscus Orange Honey Glaze, Buttermilk, Chive
Dipping Sauce

AHI TUNA TACOS (NF) 22

Ahi Tuna Tartare, Spicy Aioli, Avocado Lime
Mousse, and Sweet Soy

FRITTO MISTO (GF/NF/LF) 20

Crispy Calamari, Artichokes, Olives, Spanish
Paprika, Aioli

OYSTERS (GF/NF/LF)

Chilled with Classic Sauces 6/\$19 | 12/\$36
or Rockefeller 26

MIXED OLIVES (V/GF/NF/LF) 12

Kalamata, Picholine, Castelvetrano

EDAMAME (V/GF/NF/LF) 12

Garlic, Chili Flakes, Sea Salt

SIDES AND SHAREABLES

Add to any item for \$8

Whipped Yukon Gold Potatoes (V/GF/NF)

Roasted Fingerling Potatoes (V/GF/NF)

Lemon Butter Asparagus

Carrot Quinoa Tabbouleh

Beans and Greens

Creamed Corn