

BRUNCH AT JACK'S

Wagyu Eggs Benedict* | 18

poached eggs atop herb bread pudding, with thin sliced Wagyu, horseradish aioli, crispy onions, and hollandaise sauce - served with breakfast potatoes

Eggs Oscar* | 24

Maryland crabcake, poached eggs, heirloom cherry tomatoes, roasted peppers, mixed greens, and beurre blanc - served with breakfast potatoes

Blue Matcha Pancakes | 15

a short stack of five lemon citrus pancakes topped with blue matcha syrup and fresh fruit

Tenderloin Steak Tips & Eggs* | 18 **GFA**

chimichurri marinated steak tips with two eggs over easy, breakfast potatoes and 7 grain toast

Southern Breakfast* | 18

two eggs over easy, breakfast potatoes and a house made biscuit smothered with sausage gravy served with choice of bacon or sausage

Cinnamon Cannoli French Toast | 16

grilled cinnamon roll french toast with cinnamon honey icing, cinnamon cannolis, and vanilla cream

Chicken and Waffles | 22

crispy chicken tenders and cajun honey butter over a house-made waffle - served with a dijon green salad and bordeaux cherry whiskey syrup

Jack's Breakfast Burrito* | 16

locally made tortilla filled with potatoes, scrambled eggs, roasted peppers, grilled onions, pinto bean puree, and your choice of tenderloin steak tips or roasted veggies - all topped with cheese, lime crema heirloom tomato pico salad, and your choice of vegetarian or pork green chili

Avocado Toast* | 15 **GFA**

smashed avocado on toasted whole grain bread, with a mixed greens and sprouts salad, heirloom cherry tomatoes, fresh apples, sweet peppers, one over easy egg and drizzled with a balsamic glaze

FEATURED SPIRITS

Mimosa | 8

Chambord Mimosa | 10

Jack's Signature Bloody Mary | 8

Espresso Martini | 10

Sangria | 10

red wine, brandy, triple sec, lemon, and lime juice

Blueberry Lemon Drop | 10

Bucket of Champagne 45

MOCKTAILS

Frosty Pumpkin | 6.5

pumpkin puree, cream, almond milk, and cinnamon

Pineapple Con Fuego | 6.5

muddled jalapeno, lime juice, pineapple juice, agave syrup, and club soda

Cran-apple Mule | 6.5

apple cider, cranberry juice, and ginger beer

*All items marked with an asterisk contain raw or undercooked products. Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

GF - Gluten Free | GFA - Gluten Free Available

SUNDAY 10:00AM - 2:00PM

Salmon Benedict* | 18

beet cured salmon, fresh cucumber, tomato jam, and capers on herb bread pudding finished with hollandaise sauce and crispy onions - served with breakfast potatoes

Tuscan Benedict* | 18

prosciutto, spinach, fried tomato, pinot grigio and bleu cheese caramelized onions on top of herb bread pudding and topped with poached eggs, balsamic glaze, and hollandaise sauce - served with breakfast potatoes

Jack's Breakfast Croissant* | 16

polidori sausage patty, crisp bacon, american cheese, scrambled eggs, mixed greens, and house-made honey mustard stacked on top of a buttery croissant - served with breakfast potatoes

Salmon Toast* | 18 **GFA**

toasted whole grain bread topped with chimichurri cream cheese, beet cured salmon, and fresh avocado, over a mixed greens salad, with heirloom cherry tomatoes, oranges, roasted almonds, and one over easy egg drizzled with papaya vinaigrette

Wagyu French Dip* | 24

thinly sliced wagyu, gruyere cheese and horseradish aioli on a toasted baguette served with au-jus and nine season fries

Chicken Tenders | 22

premium chicken tenderloins dipped in tempura batter, panko encrusted and fried crisp served with nine season fries, and your choice of house-made ranch or honey mustard

SALADS

Jack's Steak Salad* | 22

mixed greens, cherry tomatoes, red onions, golden beets, and sliced almonds tossed with your choice of champagne vinaigrette, house-made ranch dressing, or sherry vinaigrette

Yellowfin Tuna Salad* | 28 **GFA**

mixed greens, sprouts, cherry tomatoes, and black rice tossed with miso dressing, topped with seared yellowfin tuna, carrots, avocado, cucumber, and crispy onions drizzled with soy chili sauce

SIDES

9-Season Fries - Large | 10 - Small | 6 **GF**

Breakfast Potatoes | 8 **GF**

Crispy Lemon-Lime Brussels | 12 **GF**

Biscuit & Sausage Gravy | 6

COFFEE

Featuring ILLY coffee *100% ARABICA

Dark Roast Coffee (or Decaf) 4

Café Latte 6

Cappuccino 6

Spiced Sweet Cream Cold Brew 7

Espresso 4 2%, oat, and whole milk available

Dear valued guests, your bill will include a 2% restaurant impact fee that assists privately owned small businesses to pay a more equitable rate to our Heart of House employees.