

January 21, 2012

Please note all menu items are subject to change in keeping with our commitment to only using the freshest ingredients available

Jackie's

Small Plates

Truffled cheese fries	9
Vegetable bhaj with homemade naan and green hindu sauce	8
Spanakopita with herbs, lemon and feta puree	9
Stuffed calamari, black garlic and fresh pineapple	12
Fried oysters with cucumber relish, tobiko caviar and saffron aioli	8
Brined pork skewers, fresh daikon and Thai chili sauce	9
Shenanigans lamb carpaccio, garbanzo, cranberry and pretzel crouton	10
Mini Elvis burgers topped with pimiento cheese and all the trimmings (2)	9

Soup and Salads

Market Soup	7
Frisee & arugula salad with super grains, basil, bacon bits and poached egg	8
Butter lettuce with smoked bleu cheese dressing, red onion and preserved tomato	8
Spicy mixed greens with aged gouda, apple chips, walnuts and cider vinaigrette	7

Entrees

Chile relleno with winter squash, cojita cheese, egg fritter, rancho sauce and epazote	16
Sautéed prawns with bok choy, cauliflower, black barley, maitake and raz el hanout broth	21
Pan roasted rockfish & pork belly with peewee potatoes, brussels sprouts and citrus beurre blanc	25
Norwegian blackened salmon, crispy risotto, parsnip, rapini and molasses chili paint	24
Pheasant ragout with black trumpet mushrooms over trofie pasta and pecorino toscano	20
Red wine braised leg & seared breast of Amish chicken, lentils, lemon and baby carrots	24
Roasted wild boar rack with au gratin potato, fennel, brandied cherry sauce & chanterelle essence	27
Grass fed local steak frites with bone marrow-shallot butter and bundled green beans	25
Italian beef on French baguette with provolone, giardiniera, natural au jus and fries	16

Sides

seasonal vegetables	5	house cut fries	5	
	mug of hot cocoa	5	mug of hot cider	3 ⁵⁰

Jackie's is proud to support sustainable agricultural practices and local and regional farms. Most of our ingredients are obtained from small, organic producers within 200 miles of the restaurant and are of the utmost freshness and quality.

For parties of 6 or more, an 18% gratuity will be added to the bill.

Executive Chef **Diana Davila-Boldin**

Sous Chef **Aaron Covert**