

Salads

Caesar

Freshly cut crisp romaine leaves with seasoned croutons and a parmesan cheese crisp

Cranberry & Goat Cheese

Mixed greens with chopped nuts, goat cheese and sun-dried cranberries in a creamy balsamic vinaigrette

Gorgonzola & Apple

Field greens with spiced walnuts, gorgonzola cheese and roasted black peppered apples in a sweet maple vinaigrette

Baby Spinach

Sautéed mushrooms, smoked bacon, red onions, and hard boiled eggs in apple-wood bacon vinaigrette

"The Wedge" Salad

A crisp Iceberg lettuce wedge with bacon, tomatoes, and red onions with blue cheese or ranch dressing

*All salads listed above are 7 -Add strips of fresh herb marinated, blackened or fried chicken 9
Parmesan fried oysters or shrimp 11 - Crab cake, salmon filet, tuna steak, scallops or Black Angus rib eye 13*

Ultimate Cobb

Mixed greens tossed in a honey-rosemary vinaigrette, layered with smoked bacon, crumbled blue cheese, tomatoes, hard boiled eggs, red onions and kalamata olives topped with grilled or fried chicken 11

Soups

French Onion

Caramelized sweet onions, with sherry, in a rich beef broth, and a melba float topped with melted Swiss cheese (Crock) 5

Soup du Jour - Cup 3 Bowl 5

Appetizers

Parmesan Fried Oysters

Over cheese grits with a sweet corn relish garnished with shaved pecorino Romano and fresh scallions 8

Buttermilk Battered Fried Green Tomatoes

Over house made cole slaw drizzled with a mild chipotle aioli 6

Jumbo Lump Crab Dip

Topped with feathered parmesan cheese and served with warm pita points 10

Spinach and Artichoke Dip

A creamy combination of cheese, fresh spinach, and artichoke hearts served with warm pita points 8

A \$4.00 charge will be added for split plates / A 20% gratuity will be added to parties of 6 or more

Sandwiches & Entrees

All sandwiches and burgers are accompanied with your choice of fries, onion rings, house made chips or chef's choice

"Jac's" Burger

Grilled or blackened 8oz Angus burger on a grilled bun, or wrap, with lettuce, tomato and sliced red onions; choice of two toppings : smoked bacon, roasted red peppers, caramelized onions, sautéed mushrooms, Havarti, American, gorgonzola, sharp cheddar, provolone or Swiss cheese 8

Jumbo Lump Crab Cake

Sweet crab meat combined with a delicate blend of seasoning and herbs, seared and placed on a soft buttery bun with lettuce and tomato and a dollop of red pepper tartar sauce 10

Monte Cristo

Thick white bread dipped in a cinnamon-brown sugar egg batter, grilled and filled with Swiss cheese, warmed ham and turkey, dusted with powdered sugar and served with your choice of pure maple syrup or a sweet strawberry jam 8

Fish and Chips

Parmesan fried flounder with house made chips, cole slaw and red pepper tartar sauce 12

Turkey Sandwich

Shaved roasted turkey breast on toasted health grain bread, with apple-wood smoked bacon, melted havarti cheese, and a side of sweet port wine-cranberry mayo 8

Chicken Salad Sandwich

Fresh chicken salad made from all white meat, sweet Vidalia onions and celery, tossed in fresh dill-mayo with havarti cheese on toasted health grain bread 8

Filet Sandwich "Jac's" Way

Grilled or blackened tenderloin of beef, on a buttery bun with caramelized onions, cheddar cheese and finished with a horseradish cream sauce 12

Chicken Sandwich

A grilled, fried or blackened chicken breast with lettuce, tomatoes, onions, dijonnaise, a choice of cheese on Texas toast 9

Eggs Benedict

Poached eggs served over a toasted English muffin with your choice of Canadian bacon or apple wood smoked bacon, finished with a fresh béarnaise sauce, garnished with wilted spinach 9

Shrimp & Grits

Sautéed shrimp with country ham, confetti vegetables, sliced scallions and a touch of demi-glace served over creamy stone ground grits 10

Chicken and Rice

A grilled or blackened chicken breast over rice pilaf with green beans, finished with béarnaise sauce 12