

FOOD JACKSON'S

CHARCUTERIE & CHEESE.

Charcuterie & Cheese Board, Tart Cherry Mustard, Marinated Olives, Orange-Ginger Sauce, Onion-Raisin Chutney (Three Meats Three Cheeses **14**)

APPETIZERS.

Seared Pork Belly, Parmesan Creamy Polenta, Dried Cherry Brandy Sauce **15**
 Filet Mignon Risotto, Oyster Mushrooms, Chianti Au Jus, Truffle Oil **16**
 Grilled Asparagus, Poached Organic Egg, Oyster Mushrooms, Lemon Buerre Blanc **9**
 Jackson's Mac N Cheese with Cheddar, Parmesan, Tallegio **7**
 Hummus with Olives, Olive Oil and Za'tar "Air" Cracker **6**
 Oysters with Mignonette Sauce, Fresh Lemon **14/half dozen**
 Oysters Rockefeller, Baby Spinach, Bread Crumbs, Ouzo, Garlic Butter **12**
 Classic Steamed Clams, White Wine, Garlic, Parsley Sauce **9**

SALAD/ SOUP.

Watermelon and Feta Salad, Sherry Vinegar, Specks of Onion **6**
 Authentic, Classic Caesar Salad, Torn Pecorino Croutons **8**
 Add Jidori Chicken Breast **6** Add Grilled Shrimp **7**
 Fig, Basil and Goat Cheese Salad, Jackson's Baby Greens, Pomegranate Vinaigrette **9**
 Marinated Burrata, Farmhouse Tomatoes, Basil, Sea Salt, Toasted Bread **8**
 Shrimp Salad, Lime, Chili, Cilantro, Mint, Peanuts, with Celery, Cucumbers, Carrots **8**
 Baby Green Salad, Demi-Sec Tomatoes, Aged Balsamic Vinaigrette, Pecorino **5**
 Ahi Sashimi, Daikon Sprouts, Sesame Seeds, Crispy Wontons, Wasabi Vinaigrette **10**
 Butternut Squash Soup with Fiji Apples, English Cheddar Cheese **5 / 7**
 White Bean Soup with Vegetables and Pancetta Broth, Genoese Pesto **4 / 6**
 Jackson's Chili, Roasted Jalapeno, Sharp Tillamook Cheddar, Housemade Crackers **10**

MAIN PLATES.

Port Braised Beef Short Ribs, Roasted Root Vegetables, Parsnip Mashed Potatoes, Horseradish Cream Sauce **25**
 All Natural Ribeye Steak (14oz), Crispy Garlic, Au Jus, Jackson's Fries **34**
 Jidori Chicken, Honey Chipotle Soy Glaze, Warm Plantains, Jackson's Black Beans **18**
 Jackson's Burger, Gorgonzola Cheese, Portabella Mushrooms, White Truffle Oil **16**
 All Natural, Hormone-Free, Roast Jidori Chicken, Oregano, Basil, Panzanella Salad **18**
 (Note: All Natural chickens appear pinkish in the center when fully cooked)
 Miso Black Cod, Lemon-Parsley Sauce, Sweet Soy Drizzle, Cucumber Salad **29 / 16**
 Grilled Glazed Honey-Pomegranate Salmon, Raisin-Almond Couscous **22 / 13**
 All Natural Petite Filet, Gorgonzola Sauce, Polenta Cakes, Grilled Asparagus **29**

PASTA

Fresh Rigatoni Bolognese, Jackson's Homemade Meat Sauce, Garlic Toast **15**
 Tagliatelle, Peas, Pancetta, Pine Nuts, Homemade Ricotta, Lemon Butter, Sunny Side Up Organic Egg **21**
 Linguini with Fresh Clams, Garlic, White Wine-Parsley Sauce **19**
 Grilled Shrimp Linguini with Parmesan, Fresh Basil, Pine Nuts, Demi-Sec Tomatoes **23**

FLATBREAD PIZZA.

Margherita / Tomato Sauce, Mozzarella, Demi-Sec Tomato, Fresh Basil **12**
 Spinach / Crème Fraiche Sauce, Heirloom Spinach, Garlic Confit, Parmesan, Olive Oil **14**
 Pepperoni / Tomato Sauce, Hobb's Pepperoni, Mozzarella **13**
 Sausage / Housemade Fennel Sausage, Housemade Ricotta, Red Onion, Scallions **14**
 Prosciutto/ Baked Crisp with Tomato Sauce, Basil, Tomatoes, Mozzarella **16**

SIDES/ VEGGIES.

Browned Cauliflower, Robust Lemon, Olive Oil, Chile, Mint, Toasted Pine Nuts **8**
 Grilled "Off The Cob" Corn Kernels, Maldon Sea Salt, Parsley Butter **6**
 Fresh Parmesan Creamed Spinach **7**
 Blistered Sugar Snap Peas, Lemon Oil, Zest of Lemon, Mint **6**
 Wood-Roasted Baby Yellow and Green Zucchini, Shaved Pecorino **7**