

## BRUNCH STARTERS

**The Smoked Trout Salad**

Warm fingerling potatoes, red grapes, apples,  
almonds, & crème fraiche vinaigrette 11

**Our Home-Made Granola**

Almonds, hazelnuts, oats, sesame seeds,  
pepitas, dried & fresh fruit, organic yogurt 8

**Mix of Green & Red Baby Lettuces**

Red oak, lollo rosso, green leaf, Maytag  
Blue cheese, croutons, Riesling vinaigrette 9

**Scone Plate & Jams 6****Sunday Muffins 2 for 4**

## EGGS – WE ONLY USE ORGANIC EGGS

- Omelets** ▶ pesto, fontina, sun dried tomato - *or*  
▶ ham, smoked gouda & Brussels sprout leaves - *or* 11  
▶ mushrooms, zucchini, caramelized onions & goat cheese - *or*  
▶ asparagus, tomatoes & parmesan

**Eggs Orleans** – Poached eggs, fried oysters, artichokes & hollandaise on  
our house-made English muffin, with mache & radishes 14

**Duck Hash** – Poached eggs, duck confit, roasted beets, butternut squash, potatoes & toast 13

**Royal Eggs** – Two baked eggs with goat cheese, sun dried tomatoes, pesto & toast 11  
with prosciutto, or bacon 12

**Eggs Any Way** – 2 Eggs any way you like them with red bliss potatoes & mache salad 9

**Organic Cheddar Grits with Two Poached Eggs 9**  
with bacon add 1, with shrimp add 2

## GRILL

**Jack's Cheeseburger with Bacon**

Choice of Gruyere, Vermont cheddar, Asiago,  
or Maytag blue cheeses & fries 16  
add tomato 1 add a fried egg 2

**Steak & Eggs**

Grilled hanger steak, eggs any way,  
crushed red bliss potatoes 18

## GRIDDLE

**Pancakes**

Warm maple syrup & whipped butter 11  
Buckwheat pancakes 12  
with blueberries or strawberries add 1

**Big Brioche French Toast**

Warm maple syrup & pecan-maple butter 11  
with blueberries or strawberries add 1

## SANDWICHES

**Monte Christo**

French toast, ham, gruyere cheese, strawberry jam & fries 11

**The Best 'Bacon', Egg & Cheese Sammy on Brioche**

Our pancetta, lightly scrambled eggs, shaved Manchego, arugula & red bliss potato salad 13

**Big Breakfast Burrito**

Eggs, chorizo, Spanish rice, queso blanco, salsa verde & side of sour cream 12

## SIDES

**Red Flannel Hash 6**

**Bacon, Bacon, Bacon!! 5**

**Our Spiced Pork Sausage Patties 6**

**Red Bliss Potatoes - Crushed & fried 5**

**Toast – 8 Grain, Rye, or French White 3**

**Eggs, Many Kinds of Eggs 3 each**

## Sparkling

Bellini  
*White peach puree topped with prosecco* 8  
Mimosa  
*Fresh orange juice & prosecco* 8

Aperol Royale  
*Aperol, lemon juice, sugar, & prosecco* 9  
Behind the Knees  
*Gin, elderflower, citrus juice, & prosecco* 10

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## Bloody 16oz

Classic Bloody Mary  
*Vodka with celery stick* 10  
Red Snapper  
*Gin with diced cornishons* 11

Bloody Maria  
*Tequila with a celery salt rim* 12  
JtH Bloody  
*Fennel & rosemary infused Scotch, house-cured duck prosciutto & pickled cippolini onions* 14

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## Beers On Tap - 20oz Pints

Avery IPA  
*Colorado* 7.5  
Six Point Brownstone Ale  
*Red Hook* 7.5  
Kelso Pilsner  
*Brooklyn* 7

Captain Lawrence Pale Ale  
*New York* 7  
Southampton Biere de Mars  
*New York* 8  
Ommegang Witte  
*New York* 7

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## Wines By The Glass

**Sparkling**  
Cava – Juvé Y Camps  
*2007, Spain* 11

**Rosé**  
Diamaire  
*2010, France* 8

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### Whites

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Chardonnay, Mercer  
*2009, Columbia Valley* 9  
Vouvray, Champalou  
*2010, France* 11

Sauvignon Blanc, Wither Hills  
*2010, New Zealand* 9  
Pinot Gris, Solena  
*2007, Oregon* 11

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### Reds

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Malbec, Los Cardos  
*2010, Mendoza* 8  
Pinot Noir, Dom Brunet  
*2010, France* 11

“The Cab”  
*2007, Yountville* 10  
Tempranillo, Rioja, Koden  
*2009, Spain* 10