



Jack the Horse Tavern



Appetizers

Crispy Sundried Tomato Polenta, Mushrooms & Slow Cooked Organic Egg	\$10
Mix Of Green & Red Baby Lettuces, Herbs, Maytag Blue Cheese, Marinated Bosc Pear, Late Harvest Riesling Vinaigrette & Rosemary Croutons	\$9
Smoked Trout, Warm Fingerling Potatoes, Toasted Almonds & Red Grapes with a Crème Fraiche & Horseradish Vinaigrette	\$11
Macaroni & Cheese ~ Cavatappi Pasta, Smoked Gouda & Fontina Cheeses	\$9
Spinach, Arugula & Radicchio Salad with Dried Apricots, Shaved Parmesan & Cabernet Vinaigrette	\$9
Charcuterie Plate ~ Our Country Pâté, Hot Sopressata, Prosciutto, Cappelletti, Pickles, Dijon Mustard, & Warm Baguette	\$10
Red & Golden Beets Marinated with Walnut Oil, Cabernet Vinegar & Shallots, With Baby Arugula, Shaved Fennel & Pistachio Crusted Goat Cheese	\$10

Entrées

Grilled Pork Rib Chop, Butternut Squash, Fuji Apples, Maple Glazed Bacon & Apple Cider Sauce	\$24
Hanger Steak, Roasted Rosemary Fingerling Potatoes, Balsamic Red Onion Jam, Side of Horseradish & Chive Crème Fraiche	\$26
Roasted Golden Tilefish with Quinoa Fritter, Brussels Sprout Leaves, Dried Apricots & a Three Mustard Sauce	\$23
The 'Sokota' Burger on Toasted Ciabatta with Asiago Cheese, French Fries, Side of Pickled Red Onions	\$16
Pizzetta, Individual Grilled Pizza Du Jour	\$14
Pan Roasted Diver Scallops, Carmelized Salsify Puree, Rainbow Swiss Chard & a Blood Orange, Swiss Chard & Pine Nut Relish	\$25
Herb Marinated Free Range Chicken Breast, Lemon Scented Crushed Yukon Gold Potatoes & Braised Escarole	\$22
Big Bowl of PEI Mussels with Toasted Country Bread & Herb French Fries	\$18

Sides \$6

Roasted Brussels Sprouts & Radishes	Broccoli Rabe	French Fries
Roasted Cauliflower	Crushed Yukon Gold Potatoes	