

EXECUTIVE CHEF,

Pava Han

CHEF/PROPRIETOR,

Ford Fry

JCT. KITCHEN & BAR

Atlanta, Ga.,

DINNER

TELEPHONE
404.355.2252

1198 HOWELL MILL RD.

FROM THE SEA

OYSTERS

CAPITAL

Spencer Cove, WA 3.25

CRANBERRY CREEK

Pickering Passage, WA 3.25

BASS MASTER

Nantucket, MA 2.75

DUXBURY PRIME

Duxbury, MA 2.75

ACE BLADES

Charleston, SC 2.75

"ANGRY" MUSSELS14.00

bacon, serrano chile & onion,
toast for soppin'

PICKLED SHRIMP18.00

crunchy toast, comeback sauce, evoo

"SMALL FRY"12.00

oysters & clams, old bay aioli,
fresh horseradish

AVOCADO TOAST14.00

peekytoe crab, citrus, sweet herbs

APPETIZERS

DEVEILED EGGS (5)7.00

benton's country ham, evoo

TRUFFLE PARMESAN FRIES8.00

STEAK TARTARE15.00

classic tartare, parmesan aioli, capers, red onion,
pickled beet egg, toast

SAPELO ISLAND CLAMS15.00

pork belly, lemon, toast

JCT SALAD9.00

little gem lettuces, green apples, thin beans, candied pecans,
buttermilk dressing

LOCAL LETTUCES & HERBS8.00

marinated celery, vinaigrette

MAPLEBROOK FARMS BURRATA15.00

pickled mushrooms, black truffle vinaigrette, toast

WINTER CHOPPED SALAD12.00

kale, bacon, blue cheese, winter vegetables, ga pecans, bread crumbs

SUNCHOKES SOUP...yum!9.00

peekytoe crab, citrus

CHEESES FROM HERE & THEREA.Q.

ga gold cheddar, out of the ashes, country boy, sunset skies, asher blue

PLATES

"CHICKEN & DUMPLINGS"18.00

slow cooked chicken leg, buttery dumplings, seasonal vegetables

WINTER SQUASH AND RICOTTA AGNOLOTTI22.00

brown butter, sage, lacquered pork belly, walnuts

NORTH GEORGIA TROUT23.00

benton's bacon, clams, white beans, lemon, bread crumbs

DAY BOAT FISH "OF THE MOMENT"A.Q.

cauliflower, roasted brussels sprouts, citrus, hazelnuts

JCT FRIED CHICKEN18.00

collard greens, buttermilk biscuits, housemade hot sauce

SHRIMP & GRITS19.00

tim & alice's red mule grits, shrimp bordelaise, pan fried croutons

BRAISED LAMB SHANK28.00

roasted winter vegetables, creamy parsnips, garlicky bread crumbs

"BEST PART OF THE RIBEYE"37.00

hickory grilled, torn potatoes, crème fraîche, salsa verde

HICKORY ROASTED HERITAGE PORK CHOP28.00

mercier orchard apples, cider, ga pecans, kale

VEGETABLE PLATE17.00

ga farm stand vegetables, buttered potato dumplings,
preserved tomatoes, smoked mushroom

WOOD GRILLED BURGER16.00

carmelized onion bacon jam, whipped blue cheese, fries

"MEAT & POTATOES"26.00

hanger steak, house cut fries, JCT "steak sauce" butter



SHARE

MACARONI & CHEESE 5.

patak's bacon

GARLICKY GREEN BEANS 5.

COLLARD GREENS 3.5.

JCT hot sauce

CAROLINA GOLD RICE 11.

mushrooms, winter greens, grana

GREENS OF THE MOMENT 4.

shallots, butter

BRUSSELS SPROUTS 8.

ga apples, almonds, crispy ham

IT WOULD BE A PLEASURE TO SEE YOU ON INSTAGRAM — @JCTKITCHENANDBAR

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGH RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.