

EXECUTIVE CHEF,

*Fiona Han*

CHEF/PROPRIETOR,

*Ford Fry*

JCT. KITCHEN & BAR

Atlanta, Ga.,

# LUNCH

1198 HOWELL MILL RD.

TELEPHONE  
404.355.2252

## STARTERS

- TRUFFLE PARMESAN FRIES .....8.00
- DEVILED EGGS (5) .....7.00  
benton's country ham
- PIMENTO CHEESE .....6.00  
pickles, crackers
- "ANGRY" MUSSELS .....14.00  
bacon, serrano chile & onion,  
toast for soppin'
- TOMATO SOUP .....7.00  
deep fried cabot cheddar
- SUNCHOKE SOUP .....9.00  
peekytoe crab, citrus
- CHEESES FROM HERE & THERE ...A.Q  
ga gold cheddar, out of the ashes,  
country boy, sunset skies, asher blue

*Good Things*  
TO  
**EAT**

AIR CONDITIONED

## SHARE

- MACARONI & CHEESE 5.  
patak's bacon
- GREENS OF THE MOMENT 4.  
shallots, butter
- COLLARD GREENS 3.5  
JCT hot sauce
- GARLICKY GREEN BEANS 4.
- JCT FRIED CHICKEN SKINS 5.  
house hot sauce
- BRUSSELS SPROUTS 8.  
ga apples, almonds, crispy ham

## SALADS

- JCT SALAD .....9.00  
little gem lettuces, kale, green apples, thin beans, candied pecans,  
buttermilk dressing
- FARM STAND BEETS & ARUGULA .....9.00  
ricotta, seasonal vegetables, herbs, citrus vinaigrette
- WINTER CHOPPED SALAD .....12.00  
kale, bacon, blue cheese, winter vegetables, ga pecans, bread crumbs
- SHRIMP & AVOCADO SALAD .....15.00  
poached shrimp, avocado, lemon, bibb & fresh herb salad
- Add fried chicken, wood-grilled chicken, shrimp, or crispy oysters to  
any of the above ... A.Q.**
- FRIED CHICKEN SALAD .....14.00  
jct. salad, crispy fried chicken breast

## SANDWICHES

- WOOD GRILLED CHICKEN SANDWICH .....12.00  
creamy artichokes, bacon, aged cheddar, lemony arugula, fries
- EGG 'N' OLIVE SANDWICH .....9.00  
farm egg salad, semolina toast, local lettuces & dill, bbq chips
- "GROWN UP" GRILLED CHEESE ..... 10.00  
assorted cheeses, roasted tomato, buttered semolina toast,  
cup of tomato soup
- FRIED CLAM ROLL .....13.00  
griddled roll, lemon mayo, arugula, fries
- WOOD GRILLED BURGER .....15.00  
carmelized onion bacon jam, blue cheese, fries
- CRISPY FISH SANDWICH .....13.00  
ga brown ale battered, serrano tartar, slaw, fries
- FRIED CHICKEN SANDWICH .....13.00  
pickled cucumber, onion, oo-ee sauce, tucker farms arugula
- PORK BELLY SANDWICH .....12.00  
pickled local vegetables, peanuts, sorghum mustard, fries
- MAINE LOBSTER ROLL (Friday & Saturday) ..... A.Q.  
soft roll, "sweet & sour" apple slaw, fries

## PLATES

- JCT FRIED CHICKEN ... yum! .....16.00  
collard greens, buttermilk biscuits, housemade hot sauce
- WINTER SQUASH AND RICOTTA AGNOLOTTI .....17 .00  
brown butter, sage, lacquered pork belly, walnuts
- SHRIMP & GRITS .....15.00  
tim & alice's red mule grits, shrimp bordelaise, pan fried croutons
- VEGETABLE PLATE .....13.00  
ga farm stand vegetables, buttered potato dumplings
- "CHICKEN & DUMPLINGS" .....14.00  
slow cooked chicken leg, brown butter potato dumplings,  
seasonal vegetables
- "MEAT & POTATOES" .....21.00  
hickory grilled hanger steak, house cut fries, JCT "steak sauce" butter
- DAY BOAT FISH "OF THE MOMENT" ..... A.Q.  
cauliflower, roasted brussels sprouts, citrus, hazelnuts

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.