

JCT. BAR

LIVE MUSIC THURSDAY 6-9PM / FRIDAY & SATURDAY 9 PM TIL...

FROM THE SEA

OYSTER SELECTION

cocktail sauce, house-made hot sauce and more!

- DEER CREEK (Hammersly, WA) 3.50
- KATAMA BAY (Chappaquiddick, MA) 3.00
- ACE BLADES (Charleston, SC) 2.75

“ANGRY” MUSSELS 14.00
bacon, serrano chiles, white wine, wood-grilled bread for soppin’

BITES

- MARINATED OLIVES 5.00
tomme, citrus, herbs, chilies
- DEVEILED EGGS 5.00
benton’s ham, olive oil
- SPRING CHOPPED SALAD 8.00
kale, bacon, blue cheese, pecans, bread crumbs
- PIMENTO CHEESE 7.00
house pickles, crackers
- HOUSE-MADE BBQ CHIPS 8.00
warm blue cheese & bacon
- TRUFFLE PARMESAN FRIES 8.00
- DEVILS ON HORSEBACK 7.00
dates, bacon, blue cheese, almonds
- “STICKY WINGS” 8.00
spicy sorghum, citrus-kale slaw

MEAT & CHEESE

- MAPLEBROOK FARMS BURRATA 9.00
torn herbs, beets, strawberries
- STEAK TARTARE 11.00
classic tartare, capers, red onion, mustard, toast
- CHEESES FROM HERE AND THERE A.Q.
tomme, cabot clothbound, out of the ashes, grayson, asher blue

HICKORY GRILLED

- JCT. BURGER 16.00
vidalia onion bacon jam, blue cheese, fries
- HANGER STEAK 26.00
house-cut fries, JCT. steak sauce butter
- SHRIMP & GRITS 19.00
tim & alice’s red mule grits, shrimp bordelaise, pan fried croutons

JCT. FRIED CHICKEN BUCKETS

biscuits - macaroni salad - sauce

- ONE CHICKEN 32.00
- TWO CHICKENS 56.00

COCKTAILS

- JCTEA 10.00
iced tea infused gin, lemon, grand marnier, orange bitters
- DROP THE MIC 12.00
goza tequila, hi-wire southern amaro, lemon, salt, ballast point grapefruit sculpin
- HONEY RIDER 12.00
dsp straight vodka, dimmi, lavender-honey, moscato
- LITTLE HAVANA 11.00
meyer’s silver rum, strawberry, lime, mint
- FARMER TOM’S COLLINS 11.00
farmer’s gin, herbsaint, lemon, herbs
- NORFOLK SOUTHERN 12.00
bulleit bourbon, lillet, giffard’s white cacao, lemon
- FRANKLY MY DEAR 12.00
bowman brother’s bourbon,, king’s ginger, honey-ginger, grapefruit

BEER

- Yuengling/Bud Light 4.00
- Guinness Pub 6.50
- Anchor Cali Lager 5.50
- Stella Artois 11.2oz 5.00
- Shotgun Betty Hefe 5.00
- Sierra Nevada Otra Vez 5.00
- Terrapin Sound Czech Pils ... 5.50
- Unknown Pregame Session ... 5.50
- Sweetwater 420 5.00
- Cigar City Maduro Brown 5.50
- Dale’s Pale Ale 5.50
- Brooklyn of the Moment A.Q.
- Bell’s Two Hearted IPA 8.00
- New Belgium Fat Tire Ale 5.00
- Monday Night Slap Fight 5.50
- Oskar Blue’s Ten Fidy 12.00
- Treehorn Cider 5.00



ENJOY

LIVE MUSIC
THURSDAY 6-9PM
FRIDAY & SATURDAY
9 PM TIL ...

WINE

— SPARKLING —

- Brut — Nicholas Feuillatte, Champagne NV 15/75
- Prosecco — Villa Sandi, Italy 9/45
- Cava Rosé — Casteller, Spain 8/40

— WHITE —

- Pinot Grigio — Casa Defra, Italy 2015 8/32
- Pinot Gris — Mile Post 71, Willamette Valley 2014 11/44
- Sauvignon Blanc — Taonga, New Zealand 2014 10/40
- Riesling — Weinkeller Erbach, Rheingau 2014 9/45
- Chardonnay — Fess Parker, Santa Barbara County 2015 12/48
- Rose — Stoller, Dundee Hills 2016 10/40

— RED —

- Pinot Noir — Formation, Monterey County 2014 10/40
- Syrah — Qupe, Central Coast 2013 12/48
- Malbec — Puntapays, Mendoza 2014 9/36
- Cabernet Sauvignon — Martin Ray, Sonoma County 2012 12/48