

EXECUTIVE CHEF,

Fiona Han

CHEF/PROPRIETOR,

Ford Fry

JCT. KITCHEN & BAR

Atlanta, Ga.,

LUNCH

1198 HOWELL MILL RD.

TELEPHONE
404.355.2252

STARTERS

- DEVEILED EGGS (3)5.00
benton's country ham
- FRIES 9.00
parmesan, truffle aioli
- PIMENTO CHEESE 9.00
pickles, crackers
- “NOT SO HAPPY” MUSSELS.....16.00
smoky braised pork belly, onions, garlic,
arbol chillie, grilled bread
- TOMATO SOUP.....8.00
deep fried cabot cheddar
- SUNCHOKE SOUP.....9.00
peekytoe crab, lemon oil



SHARE

- MACARONI & CHEESE 6.
patak's bacon
- GREENS OF THE MOMENT 6.
shallots, butter
- BRUSSELS SPROUTS 9.
ga apples, calabrian chile
- GARLICKY GREEN BEANS 6.
- JCT FRIED CHICKEN SKINS 8.
serrano hot sauce

SALADS

- JCT SALAD 11.00
chicories, green apples, thin beans, candied pecans,
buttermilk dressing
- GEORGIA APPLE SALAD 12.00
aged cheddar, celery, frisse, pistachio, lemon vinaigrette
- FARM STAND BEETS & ARUGULA 11.00
ricotta, seasonal vegetables, herbs, citrus vinaigrette
- ICE COLD CHICORIES..... 13.00
caesar dressing, boquerones, sourdough crutons
- SHRIMP & AVOCADO SALAD 16.00
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 16.00
jct. salad, crispy fried chicken breast

SANDWICHES

- WOOD GRILLED CHICKEN SANDWICH 15.00
creamy artichokes, bacon, aged cheddar, lemony arugula, fries
- EGG 'N' OLIVE SANDWICH 11.00
farm egg salad, semolina toast, local lettuces & dill,
salt & vinegar chips
- FRIED CHICKEN SANDWICH 15.00
house made pickles, arugula, ooo-eee!!!, fries
- “GROWN UP” GRILLED CHEESE 13.00
assorted cheeses, roasted tomato, buttered semolina toast,
cup of tomato soup
- WOOD GRILLED BURGER 16.00
red onion bacon jam, whipped blue cheese, fries
- FRIED CLAM ROLL..... 15.00
griddled roll, lemon mayo, arugula, fries
- CRISPY FISH SANDWICH 15.00
ga brown ale battered, serrano tartar, slaw, fries
- MAINE LOBSTER ROLL..... 28.00
ga apple slaw, lemon, fries

PLATES

- JCT FRIED CHICKEN 18.00
mustard greens, pickles, buttermilk biscuits, JCT hot sauce
- SHRIMP & GRITS 17.00
tim & alice's red mule grits, shrimp bordelaise, pan fried croutons
- VEGETABLE PLATE 14.00
ga farm stand vegetables, ricotta dumplings
- SHEEPS MILK RICOTTA AGNOLOTTI 19.00
butternut squash, pork belly, ricotta salata, brown butter
- PAN SEARED SEA SCALLOPS 24.00
georgia apples, sweet potatoes, almond brown butter, fennel
- MISSISSIPPI RABBIT 23.00
cavatelli, ga field peas, braised celery, whipped ricotta
- “MEAT & POTATOES” 24.00
hickory grilled hanger steak, house cut fries,
JCT “steak sauce” butter
- GULF GROUPER..... 22.00
roasted heirloom potatoes, salsa verde

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

WARNING: EATING RAW OR UNDER-COOKED MEAT, SEAFOOD, EGGS, AND SHELLFISH MIGHT INCREASE THE RISK OF FOOD BORNE ILLNESS