

EXECUTIVE CHEF,

*Fiona Han*

CHEF/PROPRIETOR,

*Ford Fry*

JCT. KITCHEN & BAR

Atlanta, Ga.,

# LUNCH

1198 HOWELL MILL RD.

TELEPHONE  
404.355.2252

## STARTERS

- DEVILED EGGS (3) ..... 6.00  
benton's country ham
- FRIES..... 9.00  
parmesan, truffle aioli
- PIMENTO CHEESE ..... 9.00  
pickles, crackers
- ANGRY MUSSELS.....16.00  
smoked bacon, garlic, serrano chillies,  
grilled bread
- TOMATO SOUP.....8.00  
deep fried cabot cheddar
- CHEESES FROM HERE AND THERE..A.Q.



## 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  
little gems, chicories, green apples, thin beans, candied pecans,  
buttermilk dressing
- GEORGIA APPLE SALAD ..... 12.00  
aged cheddar, celery, pecans, lemon vinaigrette
- FARM STAND BEETS & ARUGULA ..... 11.00  
ricotta, seasonal vegetables, herbs, citrus vinaigrette
- CHICORY CAESAR SALAD ..... 13.00  
parmesan, boquerones, sourdough croutons
- SHRIMP & AVOCADO SALAD ..... 18.00  
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 ..... 17.00  
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  
roasted tomato, buttered semolina toast, tomato soup
- WOOD GRILLED BURGER ..... 16.00  
red onion bacon jam, whipped blue cheese, fries
- FRIED CLAM ROLL..... 15.00  
griddled roll, lemon mayonaise, arugula, fries
- CRISPY FISH SANDWICH ..... 15.00  
beer battered, serrano tartar, slaw, fries
- ROASTED PORK SANDWICH..... 14.00  
crispy onions, cheddar cheese, slaw, S.B.BBQ, fries
- MAINE LOBSTER ROLL..... 27.00  
ga apple slaw, lemon, fries

## PLATES

- JCT FRIED CHICKEN ..... 18.00  
braised 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
- MISSISSIPPI RABBIT ..... 21.00  
milk braised, gnochetti, turnips, whipped ricotta
- PAN SEARED SEA SCALLOPS ..... 21.00  
georgia apples, sweet potatoes, fennel, hazlenuts, brown butter
- BROCCOLI & FONTINA AGNOLOTTI ..... 19.00  
garlicky bread crumbs, pork belly
- "MEAT & POTATOES" ..... 23.00  
hickory grilled hanger steak, house cut fries, JCT "steak sauce" butter
- ATLANTIC FLOUNDER ..... 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