

JACK SPRAT

Add to any app, salad or entrée:

chicken breast confit 12, Kodiak scallops 15, sautéed shrimp 12, beef brisket 12, seared tofu 7

Appetizers

I Yam | fried yams | roasted poblano & arugula aioli *13 v*/gf*

Alotta Burrata | imported burrata | charred AK grown rainbow carrots
apple cider | honey | rosemary | pecans *18 gf*

Sea Babies | Kodiak weathervane scallops | pumpkin sage hot sauce | turmeric pickled butternut
Girdwood grown microgreens *20 gf*

I Dip, You Dip | Alaskan smoked fish dip | whole grain lavash | house pickles *18*

Nacho Libre | adventurous vegan nachos | chilled mushroom & walnut taco ‘meat’
nuchi sauce | corn tortilla chips | avocado purée | serrano peppers | scallions
radish pico de gallo *14 v/gf*

Cheesy Schmoool | tomato sauce | whole milk ricotta | parmesan cheese
house-made rosemary & olive focaccia *17*

Soup & Salads

Hot Lovin’ | Soup du Jour | bowl *14 cup 8 v/gf*

Endive Right In | endive | baby spinach | warm bacon | dates | candied pecans
blue cheese honey dressing | fresh chives *18 gf*

Kale Yeah | chopped kale Caesar | anchovy vinaigrette | parmesan cheese | fresh lemon
toasted garlic breadcrumbs *16 gf**

Turn Up The Beet | mixed braised beets | cashew goat cheese | winter citrus | pistachio salsa *16 v*/gf*

Green Eden | mixed greens | radish | sliced apple | cashews | “everything” kelp seasoning
red & green onion | carrot | nuchi vinaigrette *15 v/gf*

Main Course

Sweet Cheeks | savory pan-seared halibut cheeks | organic black eyed peas | collard greens
tasso ham vinaigrette 38 *gf*

Curried Little Lamb | fresh tagliatelle pasta | Indian curry braised lamb | ricotta cheese
tomato mace jam | lamb stock | greens | parmesan 33

Peanut Pan | rice stick noodles | bok choy | broccoli | carrot | green onion
cilantro | mild spiced peanut sauce 18 *v/gf* with shrimp 30 with tofu 25

BiBimBop | hot stone pot with jasmine rice | shaved pork | julienne carrots | spinach
house wakame salad | kimchi | bean sprouts | sesame seeds | nori | fried egg 24
vegetarian option with roasted portobello mushroom v/gf*

Big Jack | ½# Wagyu beef or Impossible vegan patty | cheddar cheese | Russian dressing
caramelized onions | side of pickles, lettuce & tomato | house baked bun | French fries 21
yams, soup or Caesar salad in place of French fries 4, add bacon 3 v/gf* no other modifications please*

Tisket, Tasket, Brisket, Basket | prime beef brisket | mascarpone polenta
crispy brussels sprouts | miso chile gastrique 38 *gf*

Desserts

Double Trouble

Double cream custard crème brûlée | flourless chocolate cake | caramelized sugar 14 *gf*
Pair with Blandy's 10 year malmsey 14

King Dong Cake

chocolate olive oil cake | mascarpone filling | dark chocolate ganache | sea salt 12
Pair with Graham's 20 year tawny 15

Naked "Cheesecake"

vanilla cashew filling | mixed berry swirl | almond coconut date crust | agave caramel 13 *raw v/gf*
Pair with Risata Moscato D'Asti 12

Chef Andrew Cacioppo

~a gratuity of 20% may be added to parties of 6 or more ~ please no split checks on parties of 8 or more ~
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
especially if you have certain medical conditions