FRESH HOUSE BAKED BREADS

SCRATCH BUTTERMILK BISCUIT Local Honey Cultured Butter - 3.00 ca.

GRUYERE CHEESE POPOVER "CRUSTIN" Whipped Vermont Maple Butter - 3.00 ea.



HOURS

MON-WED: 11:30AM to 11:00PM THURS & FRI: 11:30AM to 12:00AM SAT: 11:00AM to 12:00AM SUN: 11:00AM to 11:00PM

> BRUNCH SUN: 11:00AM to 4:00PM

BRUNCH - LUNCH - DINNER

MUNCHIES

*SMOKED SALMON CROSTINI BOARD

Lemon & Poppy Seed Cream Cheese, Pickled Red Onion, Fried Caper, Fresh Dill – 16.00

CRISPY PORK BELLY "CHICHARRONS" GF Hot Sauce, Lime – 10.00

APPLEWOOD SMOKED BACONGF

Housemade Peanut Butter, Chipotle Maple Glaze – 12.00

CANDIED WAGYU MEATBALLS Fresh Wagyu Beef, Sweet Hoisin - 18.00

MAINE LOBSTER & AVOCADO MINI TACOS CF Taro Root Shell, Herb Mayonnaise, Wasabi – 16.00

MEAT HOUSE CHARCUTERIE BOARD

Artisan Cured Meats, Locally Sourced Cheeses, Housemade Condiments, For Two – 24.00 (10.00 each additional Person) 36 Months Aged Iberico Ham – 15.00pp

RUFFAGE

MARINATED LOCAL BABY BEETS

Charred Onion Vinaigrette, Honey Walnuts, Goat Cheese – 10.00

*BABY ROMAINE CAESAR

Lemon-Herbed Crouton, Garlic-Parmesan Dressing – 10.00

ICEBERG WEDGE SALAD

Red Onions, Bacon, Tomatoes, Stilton Blue Cheese Crumbles, Blue Cheese Dressing – 14.00

PROTEIN ADD ONS:

• Chicken - 7.00 • Salmon - 10.00

• Shrimp - 12.00 • Steak - 16.00

SANDWICHES

SERVED WITH CHOICE OF BREAKFAST POTATOES OR FRESH FRUIT

BACON, EGG & CHEESE BISCUIT

Neuskes Bacon, Scrambled Eggs, Cheddar Cheese, House made Biscuit – 16.00

*SALMON BLT

Grilled Salmon, Neuskes Bacon, Lettuce, Tomato, Secret Sauce, Texas Toast – 16.00

*JACK'S STEAK SANDWICH

Shaved Crusted Prime NY Strip, Caramelized Onions, Grande Mozzarella, Au Jus, Signature Roll – 22.00

COUNTRY CHICKEN BISCUIT

Fried Crispy Chicken Breast, Secret Sauce, Housemade Pickles, Country Sausage Gravy – 16.00

> CHEF'S WEEKLY SANDWICH SPECIAL - MP

STEAK BURGERS

SERVED WITH CHOICE OF BREAKFAST POTATOES OR FRESH FRUIT

*SUNRISE ON DITMARS

Custom W.J.D. Blend Of Prime Beef, Avacado, Red Onion, Charred Corn Salsa, Smokey Chorizo, Queso Chihuahua, Cilantro Mayo, Chipotle Ketchup, Fried Egg- 18.00

*OOEY GOOEY MOOEY

Custom W.J.D. Blend Of Prime Beef, Secret Sauce, Onion Jam, Maple Pepper Bacon, L.T., Buttermilk Blue Cheese Fondue – 18.00

*TRUFFLE MUSHROOM SWISS

Custom W.J.D. Blend Of Prime Beef, Mornay, Truffled Mushrooms Garlic & Thyme Spiced, Jumbo Onion Ring, Horseradish Cream Sauce – 18.00

*THE SMOKER

Custom W.J.D. Blend Of Prime Beef, Smoked Pulled Pork, Coleslaw, Pickles, Smoked Gouda Cheese, Cheddar Fondue – 18.00

U.S.D.A. CHOICE STEAKS & CHOPS

*STEAK & EGGS

80z NY Strip Steak, Hash Browns, 2 Eggs, Fire Roasted Salsa – 28.00

*NEW YORK STRIP GF

All Natural Wet-Aged, 80z - 24.00 160z - 39.00

*CENTER CUT FILET MIGNON^{GF}
All Natural, 80z – 35.00

*BONELESS RIBEYE CF

All Natural Wet-Aged, 160z – 39.00 (Choice of Espresso, Cajun, or Porcini Rub)

U.S.D.A. PRIME STEAKS & CHOPS

*NEW YORK STRIPGF

All Natural Wet-Aged, 80z - 35.00 160z - 55.00

*CENTER CUT FILET MIGNON CF

All Natural, 120z – 49.00

(A.K.A. FRED FLINTSTONE LONGBONE)
*35 DAY DRY AGED RIB CHOP GF

240z All Natural - 79.00

STEAK ADD ONS:
BACON & BLUE CHEESE - 12.00
5 SHRIMP - 20.00 / 10oz LOBSTER TAIL - 30.00

SAUCES

Bearnaise / Au Poivre Creamy Horseradish / Jack 21 – 3.00

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SCRATCH PLATES

CHICKEN N WAFFLES

Country Fried Goffle Roads Chicken Breast, Belgian Waffle, Chipotle Maple Syrup, Shredded Bacon, Powdered Sugar, Chantilly Cream – 18.00

FRENCH TOAST BREAD PUDDING SKILLET

Cinnamon, Vanilla, Local Honey, Brioche, Cider & Warm Maple Syrup – 15.00

SHORT RIB BENEDICT

8 Hour Smoked Brisket, Glazed Asparagus Poached Eggs, House Made Biscuit, Tangy Hollandaise – 18.00

> *ATLANTIC SALMON Herbed Mashed, Seasonal Vegetables – 28.00

CHILEAN SEA BASS

Miso Soy Glazed, Swiss Chard, Chef's Seasonal Vegetables - 39.00

JACK POTGF

Lobster, Argentinian Pink Shrimp, Clams, PEI Mussels, Colossal Crab, Fresh Basil, Chili Peppers, Coconut Lemongrass Broth, Scallions – 32.00

SHARING SIDES 8.00

FRESH HOUSEMADE GREEK RICOTTA JAR House Made Granola, Roasted Nuts, Local Honey-Drizzle

CORN'GASM' BRULEE

Sweet Roasted Corn Pudding, Crystallized Sugar

SHREDDED CRISPY BRUSSEL SPROUTS

Bacon Lardon, Thai Spice,

GLAZED ASPARAGUS^{CF} Shaved Parmesan, Red Pepper Flake

5 CHEESE MAC & CHEESE Gouda, Parm, Cheddar, Jack, Gruyere

SWEET TOOTH

BAKING BAD' SCRATCH COOKIE PLATE

Red Velvet White Chocolate Chip, Peanut Butter Bacon Chocolate Chunk, Nutella Stuffed Chocolate Cookie – 10.00

O.M.G. IT'S HUGE COCONUT CREAM PIE

Creamy Coconut Custard with Toasted Coconut, Housemade Pie Crust - 10.00

FUDGE BROWNIE "SOUFFLÉ" GF

Cordillera Chocolate, Chopped Honey Walnuts, Salted Caramel Ice Cream - 12.00

CHEFS SEASONAL SWEETS

Based On Seasonality And Farmers Market Ingredients – MP

KIDS BRUNCH-PRIX FIXE \$14.95

*EGGS ANY STYLE & BACON

CHOICE OF ONE CHICKEN & WAFFLES

*MINI BURGER & FRIES

INCLUDES I COMPLIMENTARY JUICE

Children 10 & under