

SNACKS and SHAREABLES

Jumbo shrimp cocktail
cocktail sauce, spicy remoulade, lemon 18 **GF**

Oysters
half dozen, mignonette, lemon 20 **GF** •

Savory brioche waffle
black mission fig jam, Roquefort,
mulled wine gel, almond 20

Chorizo and Yukon Gold potato empanadas
avocado puree, romesco sauce 22

Duck and scallion poutine
crispy French fries, cheese curds,
black truffle - rosemary gravy 20 **GF**

Butternut squash risotto
spiced apple, bacon, maple gastrique,
brown butter 24 **GF**

JG wings
Korean-style fried chicken wings,
sweet chili, pickled cabbage 18

SIDES


Seasoned French fries 8

Truffle-Parmesan fries 9

Pan roasted Brussels sprouts 9


SALADS and SOUP
ADD chicken 10, shrimp 13, salmon 13 •

Sweet potato soup
pecan granola,
vanilla - cream cheese espuma 14 **GF**

Caesar salad
baby romaine, Parmesan tuile,
sourdough crumble 15 

The Hill
baby romaine, bibb lettuce, shallot, herbs,
white balsamic vinaigrette 14 **GF**

Baby kale salad
quinoa, red endive, apple, cheddar cheese,
candied walnuts, cider vinaigrette 15 **GF**


JG “Chef’s” salad
romaine, soppressata, provolone, tomato,
cucumber, pepperoncini, sourdough crumble,
basil vinaigrette 18 

Chopped wedge
iceberg, tomato, bacon, blue cheese,
blue cheese dressing, chives 15 **GF**


SANDWICHES
The “Philly Special” cheesesteak
sliced ribeye, fried onions,
Cooper Sharp American cheese,
seeded roll 18

Chicken salad wrap
lettuce, tomato, dill 15

Fried Chicken Cutlet “Arrabbiata”
sweet and sour peppers,
spicy tomato gravy, provolone cheese,
seeded roll 19

Double smash burger
two beef patties, cheddar, lettuce,
tomato, pickles, tasty sauce 20  •

Crispy fried chicken
shredded lettuce, pickles, chipotle aioli 19


Classic turkey club
roasted turkey, applewood smoked bacon,
lettuce, tomato, sourdough 17 

Pork roll Monte Cristo
Swiss cheese, pickles, grain mustard,
brioche 18

All sandwiches come with a choice of
seasoned potato chips or seasoned French fries


MAINS
Gemelli
wild mushroom “stroganoff,”crème fraîche,
spinach, Parmesan 28


Rigatoni, Osso Bucco“pepper pot”gravy
Parmesan, gremolata crumble 32


Steak frites
grilled flat iron, A1 glaze, cheese fries,
“french onion” Swiss cheese fondue,
pan-roasted Brussels sprouts,
malt vinegar 48 

Pork Milanese
celery root - apple slaw,
pickled golden raisins, mustard greens,
grain mustard-honey vinaigrette 38

Striped bass
crispy sushi rice cake,
charred haricots verts - daikon salad,
pineapple, curry vinaigrette 38 **GF**

Red wine braised short rib
black-eyed pea - root vegetable ragout,
cabbage, “onion ring,” horseradish 42 

Scottish salmon
cider-braised farro, baby carrots, caulilini,
brown butter, maple gastrique, rosemary 36 

 Can be made gluten free, upon request

• Consuming raw or under cooked meats, poultry, seafood
or eggs may increase your risk of food borne illness.
Please notify your server if you have any allergies.

Jimmy Boccella
DINING ROOM MANAGER

Jim Gallagher
EXECUTIVE SOUS CHEF

