

SNACKS and SHAREABLES

- Everything hummus**
smoked salmon, pickled red onion, dill, grilled pita 16
- JG wings**
Korean-style fried chicken wings, sweet chili, pickled cabbage 18
- Jumbo shrimp cocktail**
cocktail sauce, lemon 18 **GF**
- Oysters**
half dozen, mignonette, lemon 20 **GF** •
- Meatballs and ricotta**
tomato confit, Parmesan, garlic bread 17
- Focaccia**
prosciutto, sun-dried pepper pesto, Parmesan 18
- Smoked brisket mac ‘n’ cheese**
fried shallot breadcumbs, tomato jam 15
- Asian-style BBQ baby back ribs**
grilled pineapple and cucumber slaw, pickled Fresno chili, sesame 18

SALADS and SOUP

- ADD chicken 10, shrimp 13, salmon 13 •
- Caesar salad**
baby Romaine, black pepper-Parmesan tuile, sourdough crumble 15
- Chopped wedge salad**
baby iceberg, tomato, bacon, blue cheese dressing 15 **GF**
- Hill salad**
baby Romaine and bibb lettuce, shallots, herbs, white balsamic vinaigrette 14 **GF**
- JG Chef’s salad**
Romaine, turkey, ham, salami, provolone, tomato, cucumber, egg, pepperoncini, sourdough crumble, basil vinaigrette 18
- Broccoli and cheddar soup**
Brioche crouton, cheddar foam, bacon, fried shallots, chive oil 13

SIDES

- Grilled asparagus** 9
shallot butter **GF**
- Truffle Parmesan fries** 9
- Seasoned French fries** 8
- Baked potato**
sour cream, cheddar foam, bacon, chives 11 **GF**

SANDWICHES

- Philly cheesesteak**
fried onions, Cooper Sharp American cheese, seeded roll, seasoned potato chips 18
- Chicken salad wrap**
lettuce, tomato, dill, seasoned potato chips 15
- BBQ brisket sandwich**
charred red onion, cheddar cheese, coleslaw, seasoned potato chips 19
- Double smash burger**
two beef patties, cheddar, lettuce, tomato, pickles, tasty sauce, seasoned potato chips 20 •
- The Philly-Philly**
two footlong Sabrett hot dogs, sharp cheddar, Applewood smoked bacon, pickled jalapeños, rustic roll, seasoned potato chips 18
- Crispy fried chicken**
shredded lettuce, pickles, chipotle aioli, seasoned potato chips 19
- Turkey club**
roasted turkey, Applewood smoked bacon, lettuce, tomato, sourdough, seasoned potato chips 17

MAINS

- Rigatoni**
Sunday gravy, braised pork, Parmesan, basil 28
- Gemelli**
mushroom bolognese, ricotta salata, pea leaves 26
- Ahi tuna bowl**
brown rice, sesame-fried tofu, eggplant, pea sprouts, carrots, candied peanuts, sweet chili sauce 38
- Chicken Milanese**
eggplant caponata, heirloom tomatoes, mozzarella, basil 32
- King salmon**
black truffle risotto, peas and carrots, almonds, hollandaise 36 **GF**
- Steak frites**
10oz. Allen Brother’s grilled flat iron, little gem lettuce, chickory, truffle-Parmesan fries, lemon - parsley butter 48 **GF** •

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.

All orders are subject to a 20% service charge and applicable sales tax.

Jimmy Boccella
DINING ROOM MANAGER

Jim Gallagher
EXECUTIVE SOUS CHEF

