

BRUNCH

COCKTAILS 16

MAMMA MIA

Vodka, Prosecco, lychee liqueur, cranberry juice, lime juice, agave syrup

BELLISSIMA

(Alcohol free)

Sage-mango smash, bitters, grapefruit soda

JACKIE O

Lillet blanc, bergamotte, cedro nardini, elderflower

MACINTOSH

Bourbon, cider, lemon, apple crisp

HER

Bourbon, yellow chartreuse, lemon, cherry liqueur, peychaud's, absinthe

PISCO APPARATCHIK

Macchu pisco, aperol, pineapple, jalapeno syrup, egg white

THE MOJAVE SUN

Blanco tequila, ilegal mezcal, amaro, angostura bitters, ghost pepper

HIBISCUS KISS

Blanco tequila, hibiscus flower, celery bitters, lime

MOTHER'S DAY MENU 85 PP

Three-Course Brunch: Choice of Appetizer, Entrée, and Dessert
Includes a glass of Mimosa and a complimentary pastry & bread basket

SEAFOOD BAR

SEWANSECOTT OYSTERS, VA

Yuzu & fennel pollen mignonette, lemon
Half dozen 24 / Dozen 39 s

JUMBO SHRIMP COCKTAIL

Classic condiments, lemon 24 s

HALF MAINE LOBSTER COCKTAIL

Poached half Maine lobster,
vodka-enhanced cocktail sauce, lemon 32 s

APPETIZER

Choice of

BURRATA & CAVIAR

Imported burrata, Canterbury Cure salmon caviar,
lemon zest, brioche bread d

SMOKED SALMON

Avocado, poached egg, arugula salad,
rye bread, Parmigiano Reggiano

ARUGULA SALAD

Arugula salad, local strawberries,
Champagne vinaigrette, toasted almonds n

YELLOWFIN TUNA CARPACCIO

Peppadew pickled peppers,
horseradish aioli, micro basil

TOMATO GAZPACHO SOUP

Chilled tomato gazpacho with crab salad s

ENTRÉE

Choice of

SPINACH LASAGNA

Layered spinach pasta, vegetables, artichokes,
creamy Parmigiano Reggiano sauce d

MAINE LOBSTER LINGUINI

Maine lobster meat, cherry tomatoes,
lobster bisque sauce s

JACKIE BENEDICT

Poached eggs, Aurora sauce, salmon caviar,
sauteed spinach on English muffin

MARYLAND CRAB CAKE BENEDICT

Jumbo lump crab meat, remoulade sauce,
English maffin, salad of greens s

NORWEGIAN EGGS

Poached eggs, smoked salmon, lemon hollandaise,
fennel & cucumber salad

AUSTRALIAN SEA BASS

Seared barramundi fillet, fennel turmeric sauce,
asparagus gf

BEEF TENDERLOIN

Angus beef tenderloin, Portobello mushroom,
green peppercorn sauce, Potatoes Anna gf

STEAK & EGGS

10 oz Angus beef NY steak, two eggs sunny side up,
fries, bernaise sauce gf

SIDES 9

SMOKED SALMON, POMME FRITES, BABY CARROTS, ASPARAGUS

BAR SPECIALS

BOTTOMLESS BRUNCH

Choice of mimosa or bellini.
Must be enjoyed by the entire table.
Limit 90 minutes 35 per person

MIMOSA BAR

Three juices and bottle of
Veuve Olivier brut rose for 49
or Gran Valor Cava Brut 49
or Contadi Castaldi Franciacorta brut for 79

LAMBRUSCO BAR

A bottle of the famous red sparkling
Lambrusco served with chocolate truffle
and strawberries 59

DESSERTS

Choice of

JACKIE TIRAMISU

Coffee-soaked ladyfingers, mascarpone sabayon d

DOUBLE CHOCOLATE CAKE

Valrhona chocolate, hazelnut crumble,
gianduja sauce gf

BERRY CHEESECAKE

Seasonal berry compote, Lambrusco reduction d

APRICOT CAKE

Caramelized apricot,
Grand Marnier apricot sauce d

GELATO OR SORBET

v - vegetarian, vg - vegan, gf - gluten free, v - vegetarian, s - shellfish, d - dairy, n-nuts

We kindly advise that we are not able to make substitutions. the above items may be served undercooked. consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

WINES BY GLASS

SPARKLING

POGGIO COSTA Prosecco Friuli, Italy	
LAMBRUSCO Sparkling Red, Setteceni, Italy	
VEUVE OLIVIER Brut Rose, Languedoc, France	
CONTADI CASTALDI Franciacorta Brut, Italy	

WHITE

CLIC Pinot Grigio, Italy 2024	
NORTICO Alvarhino, Minho, Portugal 2023	
PFEFFERER Dry Moscato Giallo, Italy 2020	
CHATEAU GRAND JEAN Sauvignon Blanc, France 2024	
ORIGIN Chardonnay, Monterey, California 2021	

ROSÉ • ORANGE

JP CHENET Rose Pays d'Oc, France	
LA SPINETTA il Rosé di Casanova, Tuscany, Italy 2023	
EKATO Moschofilero Greece 2023	
SUSANA BALBO Rose, Malbec & Pinot Noir, Uco, Argentina 2024	

RED

BLISS FAMILY Vineyards Cabernet Sauvignon, Mendocino CA 2016	15 60
REGIO Zinfandel old vine Lodi, CA 2017	14 63
GIORGIO RIVETTI Nebbiolo d'Alba, Piedmont, Italy 2020	14 63
CORTIJO Tempranillo, Rioja, Spain 2019	14 63
JEZEBEL Pinot Noir, Willamette Valley, Oregon 2023	15 67
CHATEAU LA CAUSSADE Bordeaux Blend, France 2022	17 69

ALCOHOL FREE COCKTAILS

BELLINI Galvanina, Italy	14
APEROL SPRITZ Galvanina, Italy	14
STRAWBERRY SMASH strawberry, NA Aperol, basil, lemon juice	14

BY BOTTLE

GL-BTL

12 54	WHITE
14 63	GREEN EYES Gruner Veltliner, Kremstal, Austria 2022
12 54	OSEKA PROTOK Rare White Blend, Croatia 2023
18 79	CORVEZZO Pinot Grigio, delle Venezie, Italy 2020
	HER BY ADAMA Chenin Blanc, Wellington, South Africa 2024
	GAETANO BERTANI Lepiga-Soave-Garganega, Italy 2023
	RAETIA Kerner, Alto Adige, Italy 2023
12 45	ROOTDOWN 'Es Ok' White Blend, Mendocino, California 2022
12 45	HAUT-COLOMBIER Sauvignon Blanc, Bordeaux 2020
14 63	PFEFFERER Dry moscato giallo, Italy 2020
14 63	COCITO Langhe Bianco 'Arneis', Piedmont, Italy 2023
14 63	LA SPINETTA Timorasso, Piedmont, Italy 2023
	AXR Chardonnay, Napa Valley 2018

RED

14 63	TORREMILANOS Tempranillo, Rioja, Spain 2023
72	GAETANO BERTANI Corvina-Merlot-Syrah, Italy 2022
77	CIACCI PICCOLOMINI Red Blend, Tuscany, Italy 2023
75	SILVIO GRASSO Nebbiolo-Barbera-Merlot, Piedmont, Italy 2023
	FILOMUSI GUELFU Montepulciano d' Abruzzo, Italy 2019
	BENEGAS 'Estate' Malbec, Uco Valley, Mendoza, Argentina 2023
	COTTANERA Etna Rosso, Italy 2022
	OTTO ETTARI Sangiovese Montecucco, Tuscany, Italy 2019
	ROOTS WINE CO. 'Autre Monde' Pinot Noir. Oregon 2023
	BONANNO Cabernet Sauvignon, Napa Valley 2022
	J. CHRISTOPHER Pinot Noir, Willamette Valley, Oregon 2018
	KIONA VINEYARDS 'Estate' Merlot, Red Mountain, California 2018
	STOLPMAN VINEYARDS 'Estate' Syrah, Ballard Canyon, California 2020
	RIDGE VINEYARDS Cabernet Sauvignon, Santa Cruz, California 2019
	CIACCI PICCOLOMINI D`ARAGONA 'Brunello di Montalcino, Italy 2020

EXCLUSIVE DRAFT

45	DACHNIK True Helles Lager 4.4%	11 Pint
	Exclusively for Jackie by Weihenstephaner	
45	THE OFFSIDE Session IPA 5.5%	11 Pint
	Exclusively for Jackie by Right Proper	
48	DOLLY Blonde Ale 6.7%	11 0.3L
48	Exclusively for Jackie by St. Bernardus Brewery	

WEIHENSTEPHANER

The oldest brewery in the world

52	HEFEWEIZEN 5.4%	11 0.5L
58	Hefe which all other hefes are compared to!	
58	1516 HAZY LAGER 5.4%	11 0.5L
60	Classic Kellerbier made with a rare Hallertauer hop.	
62	PILSNER 5.1%	11 0.5L
62	Stronger, more flavorful and true to the style.	
75	VITUS WEIZENBOCK 7.7%	13 0.5L
84	The King of wheat beers. The Game Changer.	
87	KRISTALWEIZEN 5.4%	12 0.5L
	Rare, filtered and less filling hefe.	
40	DUNKELWEIZEN 5.3%	12 0.5L
52	Darker, maltier version of our top notch hefe.	
53	KORBINIAN DOPPELBOCK 7.4%	14 0.5L
54	A legendary doppelbock! Dark and very drinkable.	

CRAFT

54	GUINNESS Draught Stout 4.2%	10 Pint
60	Comfort and tradition in a glass.	
65	WEST COAST IPA Right Proper Big Tomorrow 7.2%	12 Pint
65	Quench your defenseless thirst!	
66	TRIPEL St. Bernardus Ale 8%	12 0.3L
80	This was Bernadette's idea.	
85	DOWNEAST Rotating Unfiltered Cider 5.1%	12 0.3L
85	Unfiltered! And that's what makes all the difference!	
90	PORT CITY Brewing 5.4%	11 Pint
149	Fresh, vibrant craft beer with citrus notes and a balanced bitterness.	

ALCOHOL FREE BEER

	ATHLETIC BREWING Upside Dawn Golden Ale	10
	WEIHENSTEPHANER Non-Alcoholic Hefeweizen	10