

JACKIE

- BAR
- LOUNGE
- RESTAURANT

EXECUTIVE CHEF • DOMENICO CORNACCHIA

HAPPY HOUR

FOCACCIA

daily baked house focaccia, olive oil, oregano, sea salt **6** v

OLIVES

marinated olives, pickles, orange, spices **5**

CRAB CROQUETTE

potato & crab croquette, spicy aioli **7** s

SQUASH BLOSSOM

crispy squash blossom, lemon ricotta cheese, maldon salt **6** v

MEATBALLS AU ROQUEFORT

roquefort cheese fondue, pomme pailler **7** d, gf

ANGUS BEEF SLIDERS

caramelized onion, gruyere cheese **11** d

CRISPY SEAFOOD

crispy calamari, sea bass, potato chips **8** s

SHISHITO PEPPERS

flash fried shishito peppers, maldon salt, lemon **7** vg

CRISPY BRUSSELS SPROUTS

balsamic vinegar espelette pepper **6** vg

MUSSELS

black diamond mussels, wild fennel, dill, lemon,
white wine, grilled baguette **10** s

COCKTAILS 9

WINES BY GLASS 7

SPARKLING

POGGIO COSTA prosecco friuli, italy

LAMBRUSCO sparkling red, settecani, italy

WHITE

CASALI MANIAGO pinot grigio, italy 2021

ROSÉ

JP CHENET rose pays d'oc, france

RED

CORTIJO tempranillo, rioja, spain 2019

BEER 5

