

# JOCKEY HOLLOW BAR & KITCHEN

## Brunch Menu Fall 2021

### RAW BAR

Oysters Of The Day 1/2 Dozen 21  
smoked pepper cocktail sauce & pomegranate mignonette

Local Little Neck Clams 1/2 Dozen 16  
smoked pepper cocktail sauce & pomegranate mignonette

Jumbo Shrimp Cocktail 16  
smoked pepper cocktail sauce

Fluke Crudo 18  
grapefruit, coconut, ginger, cashew, chili

### SMALL PLATES

Gruyere Biscuits (2) 8  
french onion cultured butter

Mushroom Bisque 16  
comté en croute, pickled mushroom, sherry  
add Burgundy black truffle 18

Yogurt Parfait 14  
fig, almond granola, honey, greek yogurt

Roasted Cabbage 18  
churmoula, soured onion lebnah, walnut

Fall Caesar 15  
lacinato kale, roasted heirloom squash, pepitas, pecorino romano

Roasted Beet Salad 16  
smoked ocean trout, caraway, vodka-horseradish cream, frisée

Kung Pao Octopus 22  
celery, potato, chili, peanut

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## ENTREES

### French Omelette 16

mushroom, creamed kale, parmesan, field greens salad

### Red Flannel Merguez Hash 19

lamb sausage, beet, fingerling potato, cipollini onion, poached egg, herbed hollandaise

### Smoked Salmon Benedict 21

kale, poached egg, english muffin, herbed hollandaise

### Classic Benedict 18

prosciutto cotto, kale, poached egg, english muffin, herbed hollandaise

### 3 Eggs Any Style 17

fingerling potatoes, sourdough toast, bacon or sausage of the day

### Griggstown Fried Chicken 21

buttermilk biscuit, sausage gravy, fried egg, b&b pickle

### Wagyu Bavette Steak and Eggs 39

potato "risotto", roasted beet, hon shimeji mushroom, dry aged beef jus

### JHBK Dry Aged Brunch Burger 23

Taylor Ham jam, toma celena, delicata squash, sage focaccia, fried egg, salt n' vinegar fries

add bacon 3

add truffle 18

### Rye Bucatini 25

gorgonzola carbonara, pancetta, cipollini onion, caraway, poached egg

### Sides

Sausage of the day 8

Bacon 8

Fingerling Potatoes 8

Sourdough Toast 4

Egg any Style 4

## SWEETS

### Cinnamon Bun 14

creme fraiche ice cream

### Buttermilk Pancakes 17

apple, creme anglaise, walnut struesel

### Brioche French Toast 18

smoked maple syrup, bourbon-vanilla ice cream, candied pecan

## COFFEE

- LATTE 6
- CAPPUCCINO 6
- AMERICANO 4
- ESPRESSO 4
- DOUBLE ESPRESSO 6
- AMERICAN COFFEE 4

\*ALL COFFEE AND TEA IS SUSTAINABLY SOURCED VIA AFFICIONADO COFFEE

\*\*ALL TEA IS SERVED WITH LEMON AND HONEY

\*\*\*NON-DAIRY MILK UPON REQUEST

## TEA

### BLACK TEAS

LORD BERGAMOT 6  
BLENDED BLACK TEA SCENTED WITH BERGAMOT OIL

MASALA CHAI 6  
BLACK TEA BLEND SPICED WITH GINGER, CINNAMON & CARDOMOM

### GREEN TEAS

MAO FENG SHUI 6  
A VEGETAL GREEN TEA WITH A HINT OF SWEETNESS

WHITE PETAL 6  
A GREEN TEA SCENTED WITH CHAMOMILE AND OSMANTHUS FLOWERS

### HERBAL TEAS (DECAFFEINATED)

PEPPERMINT 6  
PEPPERMINT LEAVES FROM THE PACIFIC NORTHWEST

MEADOW 6  
CHAMOMILE BLENDED WITH ROOIBOS, HYSSOP, ROSE PETALS AND LINDEN FLOWERS

## AFTER DINNER DRINKS

### DESSERT WINE

- '18 CA DEI MANDORLI BRACHETTO D'ACQUI 14
- 30YR DANDELION VINEYARD PX SHERRY 17
- '17 ROYAL TOKAJI LATE HARVEST 17
- '17 DOMAINE DE LA CASA BLANCA BANYULS 19

### FEATURED COCKTAILS

- ELECTRIC FEEL 17  
WHISKEY, HONEY, CHOCOLATE,  
PISTACHIO MILK, NUTMEG
- CREAM SODA 17  
PIMENTO DRAM, FERNET, VANILLA PIMM'S,  
MILK, ROOT BEER, MINT
- ESPRESSO COCKTAIL 16  
KETEL ONE, BORGHETTI CAFÉ, ESPRESSO
- IRISH COFFEE 16  
KILBEGGAN, COFFEE, CREAM,  
PEAT SMOKE, MINT

### DIGESTIFS

#### AMARI

- CYNAR 13  
CARAMEL, CINCHONA, BALANCED AROMA
- VANILLA PIMMS 13  
VANILLA INFUSED DIGESTIF TONIC
- AVERNA 13  
RAISIN, DR. PEPPER, BRINE
- FERNET 15  
MENTHOL, HIGHLY BITTER, HIGHLY ALCOHOLIC

#### TEQUILA/MEZCAL

- CLASE AZUL REPOSADO 46  
8 MONTHS, SECOND USE OAK
- CLASE AZUL MEZCAL 71  
FLORAL, SILKY, GUERRERO
- DEL MAGUEY IBERICO 86  
PINEAPPLE, IBERICO HAM, SPICY, SMOKY, SAVORY

#### WHISKEY

- FEW COLD CUT BOURBON WHISKEY 13  
COLD BREW CUT BOURBON
- SAGAMORE COGNAC FINISH RYE 28  
SPICY VANILLA
- OBAN 14YR 28  
BALANCED HIGHLAND, MULTIFACETED SINGLE MALT
- SPRINGBANK 18YR 75  
SHERRY BOURBON CASK, SPICED FRUIT SINGLE MALT

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