

JOCKEY HOLLOW BAR & KITCHEN

RAW BAR

CHARCUTERIE

\$24

SALAMI ROSA W/PISTACHIOS
PARAGUAYAN BRESAOLA
HUDSON VALLEY DUCK LIVER TERRINE
PROSCIUTTO DI PARMA
SWEET CAPOCOLLO

house-made pickles / farmhouse bread

CHEESE

\$18

CYPRESS GROVE "HUMBOLDT FOG"
semi-soft, goat's milk, ash middle, california
BEEMSTER X.O. GOUDA
aged 26 mos., hard, cow's milk, holland
SEA-HIVE
rubbed with honey & sea salt, cow's milk, utah
KAPITI KIKORANGI
triple cream blue, cow's milk, new zealand

fig and olive tapenade / house-made focaccia

VEGETABLE SIDES

SALT AND VINEGAR FRENCH FRIES 7

WARM CORNBREAD / PICKLED JALAPEÑO / QUESO FRESCO / HONEY BUTTER 8

PEAS & CARROTS / CIPOLLINI ONIONS / MINT 9

SHISHITO PEPPERS / JAPANESE BBQ SAUCE / SESAME / BONITO 9

ROASTED MAITAKE MUSHROOMS / DILL / CREAM 10

SMALL PLATES

ALMOND GAZPACHO 14

white grapes, cucumber, marcona almonds, sicilian olive oil

LET IT GROW FARM'S KALE "CAESAR" 16

rosemary croutons, charred asparagus, parmesan vinaigrette, breakfast radish

SPRING SALAD 16

mixed baby greens, humboldt fog cheese, strawberries, pistachio, orange & poppy vinaigrette

ROASTED BEET HUMMUS 14

pistachio, whipped goat cheese, chervil, sumac oil, piadina flatbread

GRILLED CROSTINO 16

english pea "hummus", ricotta salata, pickled red onion, mint

AHI TUNA POKE 19

cucumber, soy, scallion, chile, rice chips

CHILLED NEW ENGLAND MUSSELS 16

"fra diavolo", sherry, basil

BRAISED SPANISH OCTOPUS 18

spring bean stew, fennel sausage, oregano, salsa verde

HAND-CUT WAGYU BEEF TARTARE 19

cheddar mousse, chicory soil, pickled mustard, beef tendon

ENTREES

SPINACH & RICOTTA LASAGNA 26

spring onion confit, ramp pesto, breadcrumbs

ENGLISH PEA & RICOTTA CAPPELLACCI 26

braised lamb, pecorino tartufo, cipollini onions, mint

RICOTTA CAVATELLI CARBONARA 25

smoked egg yolk, pancetta, pecorino

HAND-ROLLED GLUTEN-FREE GARGANELLI PASTA 22

kale, artichokes, pine nuts, castelvetrano olives

ORGANIC OCEAN TROUT 35

red quinoa, cucumber, yogurt, preserved tomato jam

FISH OF THE DAY MP

oyster mushrooms, sunchokes, pea leaves, browned butter

LOCAL YELLOWFIN TUNA 32

haricots verts, freekeh, watercress, au poivre sauce

ROASTED HALF GRIGGSTOWN CHICKEN 29

crispy polenta, pickled maitake mushrooms, charred leek & buttermilk puree, cipollini onion

CC BURGER 19

aged vermont cheddar, nueske's applewood-smoked bacon, black pepper aioli, salt & vinegar fries

SMOKED HERITAGE PORK CHOP 34

black-eyed peas, bacon, mustard greens, bourbon & mustard sauce

WAGYU FLATIRON STEAK 42

"baked potato", cucumber, porcini marmalade, dill, bordelaise

DESSERT

“CHURROWICH” 12

chocolate ganache, horchata cream, dulce de leche

CHOCOLATE POT DE CRÈME 12

banana mousse, “nilla wafers”, bourbon caramel

LEMON & OLIVE OIL CIAMBELLONE 11

whipped vanilla mascarpone, vanilla ice cream

ALMOND POUND CAKE 12

strawberries, amaretto caramel, vanilla custard

ICE CREAM & SORBET 4 ea

all made in-house: ask your server for
today’s flavors

BISCOTTI 9

brown sugar-cinnamon; chocolate-peanut

COFFEE & TEA

COFFEE

LATTE 5	DOUBLE ESPRESSO 5
CAPPUCCINO 5	MACCHIATO 4
AMERICANO 5	CORTADO 4
ESPRESSO 3.5	AMERICAN COFFEE 3.5

TEA // \$4 EA

WHITE MONKEY	PEPPERMINT
JASMINE	CHAMOMILE
EARL GREY	ENGLISH BREAKFAST

AFTER DINNER DRINKS

AMARO

JHBK HOUSE AMARO 8

CYNAR 10

FERNET BRANCA 11

MONTENEGRO 10

NONINO 13

RAMAZOTTI 10

DESSERT WINE

2014 CA' DEI MANDORLI
BRACHETTO D'ACQUI 12
Piedmont, Italy

JAPANESE WHISKEY

NIKKA COFFEY GRAIN 18

NIKKA MIYAGIKYO SINGLE MALT NV 29

NIKKA YOICHI SINGLE MALT NV 32

HIBIKI HARMONY 25

YAMAZAKI 18 YR. 81

SINGLE MALT SCOTCH WHISKEY

GLENLIVET 12 YR. 16

BALVENIE 15 YR. SHERRY CASK 28

BALVENIE 17 YR. 49

BALVENIE 21YR. PORT WOOD 67

ARDBEG 10 YR. 19

BUNNAHABHAIN CRUACH-MHONA 18

SIGNATORY ISLE OF JURA 1997 32

SIGNATORY LAPHROAIG 2001 46

MACALLAN 12 YR. 19

MACALLAN 18 YR. 70

BOURBON, RYE, IRISH

JEFFERSON'S OCEAN 24

FOUR ROSES SINGLE BARREL 18

BASIL HAYDEN'S 8 YR. 15

BOOKER'S 19

ELIJAH CRAIG BARREL STRENGTH 18

ANGEL'S ENVY 13

OLD POTRERO 18 C. RYE 19

ANGEL'S ENVY RYE 25

GLENDALOUGH 13 YR. 24