

JOCKEY HOLLOW BAR & KITCHEN

Dinner Menu Fall 2021

RAW BAR

Oysters Of The Day 1/2 Dozen 18

*served with smoked pepper cocktail sauce & peach-mint mignonette

Local Little Neck Clams 1/2 Dozen 16

*served with smoked pepper cocktail sauce & peach-mint mignonette

Jumbo Shrimp Cocktail 16

*served with smoked pepper cocktail sauce

Tuna Tartare 18

tomato, cucumber, ginger, basil

SMALL PLATES

Gruyere Biscuits (2) 8

french onion cultured butter

Zucchini Carpaccio 15

avocado, lemon-pistachio dressing

Black Garlic Caesar Salad 15

lacinato kale, blistered tomato, goat cheese

Chicken Liver Mousse 16

brioche parker house rolls, fig, almond, onion jam

Eggplant Parmesan 16

tomato, smoked ricotta, lardo, basil

Kung Pao Octopus 22

celery, potato, chili, peanut

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PASTA

Squid Ink Tagliatelle 23

tomato, caper, n'duja, squid

Potato & Cheese Pierogi 24

duck liver boudin, sauerbraten, plum, crème fraîche

Pappardelle 22

pork sausage, long hot pepper, broccoli rabe, Jersey Girl ricotta

Caramelle con Fagioli 24

taleggio, chicken of the woods mushroom, cannellini bean, smoked butter

ENTRÉES

Monkfish Paprikash 36

crispy chicken skin, parisian gnocchi, brussels sprout, pearl onion

Thai Style Red Curry 34

jumbo shrimp, clams, bass, rice, coconut milk

Barnegat Scallops 39

cauliflower, browned butter, leek, almond, bagna cauda

Niman Ranch NY Strip 52

potato gratin, creamed cabbage, maitake mushroom, au poivre

Pork Schnitzel 32

spiced peaches, watercress, fennel, whipped feta

Roasted Chicken 29

cream corn, chicken fat bbq, avocado crema, queso fresco, shishito pepper

JHBK Dry Aged Burger 21

Jersey Girl Scarmorza Silano, onion jam, pickle, secret sauce, salt n' vinegar fries
add bacon 3

DESSERT

Cacao a l'Orange 14

EVOO chocolate cake pieces, honey-almond brittle, semi-fredo

Tahini Custard 14

spiced kabocha pound cake, pickled heirloom fig, roasted pepitas

Naked Chocolate Chip Layered Cake 15

peanut butter frosting, chocolate cookie crunch

Apple Crisp for Two 21

sansa apple, almond, peach melba ice cream

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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

BUNGALOW 6
FIRST AND SECOND FLUSH DARJEELING BLACK TEA

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
CAMEL, 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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