

# JOCKEY HOLLOW BAR & KITCHEN

## Brunch Menu Fall 2021

### RAW BAR

Oysters Of The Day 1/2 Dozen 18  
smoked pepper cocktail sauce & peach-mint mignonette

Local Little Neck Clams 1/2 Dozen 16  
smoked pepper cocktail sauce & peach-mint 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

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

Zucchini Carpaccio 15  
avocado & lemon-pistachio dressing

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

Chicken Liver Mousse 16  
brioche parker house rolls, fig, almond, onion jam

please alert us regarding any dietary restrictions or allergies  
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## ENTREES

### French Omelette 16

maitake mushroom, creamed kale, parmesan, field greens salad

### Red Flannel Duck Sausage Hash 19

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

### Griggstown Fried Chicken 21

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

### 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

### Pappardelle 27

braised lamb, kale, roasted carrot, pecorino romano

### Sides

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

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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

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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