

# 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

potato rösti, creamed kale, porcini marmalade, 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