

# JOCKEY HOLLOW BAR & KITCHEN

## Summer 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

Maine Lobster Salad MP

asparagus, lemon, leek vinaigrette

Barnegat Scallop Ceviche 19

corn gazpacho, tomato, bell pepper, sunflower seed

### SMALL PLATES

Bread and Butter 14

country rolls, fennel pollen & blue cheese cultured butter

Zucchini Carpaccio 15

avocado, lemon-pistachio dressing

Black Garlic Caesar Salad 15

lacinato kale, blistered tomato, goat cheese

Smoked Fish Brioche Toast 16

NJ bluefish, cucumber, everything furikake, trout roe

Eggplant Parmesan 16

pomodoro, smoked ricotta, prosciutto, basil

Jersey Girl Burrata 16

charred peach, local salumi, crostini

Ancho Grilled Octopus 22

avocado, caper, potato

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

### Squid Ink Tagliatelle 23

squid, n'duja, tomato, mint

### Jersey Girl Ricotta Ravioli 21

cherry tomato, corn, calabrian chili, basil pesto

### Pappardelle 22

pork sausage, Jersey Girl ricotta, kalamata olive

## ENTRÉES

### Pan Roasted Tilefish 36

eggplant tahini, summer squash, smoked tomato, shiitake, yogurt

### Thai Style Red Curry 34

jumbo shrimp, clams, tilefish, brown rice, coconut milk

### Barnegat Scallops 39

cauliflower, browned butter, leek, almond, bagna cauda

### Niman Ranch NY Strip 52

potato gratin, creamed cabbage, trumpet royale mushroom, au poivre

### Berkshire Pork 32

smashed potato, chimichurri, spigarello

### 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

### Beetroot-Lime Sundae 14

beetroot-lime ganache, sesame-pistachio crumb, sheep's milk frozen yogurt

### Preserved Lemon-Poppy Seed Cake 14

lemon curd, wildflower vanilla buttercream

### Peach Cobbler for Two 21

local peaches, cornbread cobbler, peach pie ice cream

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## COFFEE

LATTE 6  
CAPPUCCINO 6  
AMERICANO 4  
ESPRESSO 4  
DOUBLE ESPRESSO 6  
AMERICAN COFFEE 4  
COLD BREW COFFEE 6

\*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  
NV DANDELION VINEYARD PEDRO XIMENEZ 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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