

JOCKEY HOLLOW BAR & KITCHEN

RAW BAR

SHELLFISH

PLEASE ASK
YOUR SERVER FOR
TODAY'S FRESH
SHELLFISH SELECTION

all oysters served with
cannonball sauce, fresh horseradish,
& cucumber mignonette

PLATEAUS

A CHEF'S SELECTION
OF ASSORTED FRESH
SHELLFISH

SINGLE TIER 68
DOUBLE TIER 92
TRIPLE TIER 124

CHARCUTERIE

\$24

SALAMI ROSA W/PISTACHIOS
PARAGUAYAN BRESAOLA
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

SIDES

SALT AND VINEGAR FRENCH FRIES 7
SHISHITO PEPPERS / JAPANESE BBQ SAUCE / SESAME / BONITO 9
ROASTED MAITAKE MUSHROOMS / DILL / CREAM 10

*please alert us regarding any dietary restrictions or allergies
consuming raw or lightly cooked ingredients may increase your risk of foodborne illness*

LIGHT FARE

Almond Gazpacho white grapes, cucumber, marcona almonds, sicilian olive oil 15

Ahi Tuna Poke cucumber, soy, scallion, chile, rice chips 19

Roasted Beet Hummus pistachio, whipped goat cheese, chervil, sumac oil, piadina flatbread 13

SALADS...

Spring Salad 14

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

Green Bean & Pea Salad 14

kale, crispy shallots, buttermilk vinaigrette

Charred Asparagus Salad 14

burrata, shaved asparagus, sorrel, crispy quinoa,
lemon vinaigrette

Let it Grow Farm's Kale "Caesar" 14

rosemary croutons, charred asparagus,
parmesan vinaigrette, breakfast radish

...AS ENTRÉES

Additions

Chilled Maine Half Lobster 15

Chilled Jumbo Shrimp 15

Smoked & Chilled Organic Ocean Trout 14

8oz Flank Steak 17

Daily Local Fish á la Plancha mp

Grilled Amish Chicken Paillard 14

ENTRÉES

Chilled Seafood Salad 22

octopus, squid, shrimp, sesame & chile vinaigrette, peanuts, thai basil, cilantro

Local Yellowfin Tuna 24

haricots verts, freekeh, watercress, au poivre sauce

Maine Lobster Roll 25

tarragon & celery mayonnaise, butter lettuce, salt & vinegar french fries

Ricotta Cavatelli Carbonara 23

thyme, pancetta, pecorino romano, smoked egg

Spinach & Ricotta Lasagna 23

spring onion confit, ramp pesto, breadcrumbs

Fried Griggstown Chicken Sandwich 17

house-made pickles, sausage gravy, brioche bun, french fries

CC Burger 19

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

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 LUNCH 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