

JOCKEY HOLLOW BAR & KITCHEN

Dinner Menu Fall 2021

RAW BAR

Oysters Of The Day 1/2 Dozen 21
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

Hiramasa Crudo 18
grapefruit, coconut, ginger, cashew, chili

SMALL PLATES

Gruyere Biscuits (2) 8
french onion cultured butter

Zucchini Carpaccio 15
avocado, lemon-pistachio dressing

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

Fall Caesar 15
lacinato kale, roasted heirloom squash, pepitas, pecorino romano

Mushroom Bisque 16
comté en croute, pickled mushroom, sherry
add Burgundy black truffle 18

Roasted Beet Salad 16
smoked ocean trout, caraway, vodka-horseradish cream, frisée

Kung Pao Octopus 22
celery, potato, chili, peanut

PASTA

Butternut Squash Caramelle 24
shiitake, marsala, hazelnut, pecorino romano

Rye Bucatini 25
gorgonzola carbonara, pancetta, cipollini onion, caraway, poached egg

Potato & Cheese Pierogi 26
duck liver boudin, sauerbraten, plum, crème fraîche

Pappardelle 27
braised lamb, kale, roasted carrot, pecorino romano

ENTRÉES

Monkfish Paprikash 36
chicken skin paprikash, parisian gnocchi, brussels sprout, pearl onion

Thai Style Red Curry 34
jumbo shrimp, clams, monkfish, rice, coconut milk

Barnegat Scallops 42
roasted carrot, pistachio pesto, sunchoke

Niman Ranch Bavette Steak 36
potato "risotto", roasted beet, hon shimeji mushroom, dry aged beef jus

Niman Ranch Bone-In Pork Chop 36
japanese sweet potato, tamarind, broccoli rabe, peanut

Roasted Chicken 34
mushroom strata, collard green, apple butter, foie sauce

JHBK Dry Aged Burger 24
Taylor Ham jam, toma celena, delicata squash, sage focaccia, salt n' vinegar fries
add truffle 18

DESSERT

Basque Cheesecake 14 *suggested dessert wine pairing
mulled cranberry jam
*Acquesi, Brachetto D'acqui, 2020

Tahini Custard 14
spiced kabocha pound cake, pickled heirloom fig, roasted pepitas
*Domaine de la Casa Blanca, Banyuls, 2017

Naked Chocolate Chip Layered Cake 15
peanut butter frosting, chocolate cookie crunch
*Dandelion Vineyards, 30yr Pedro Ximenez Sherry, NV

Apple Crisp for Two 21
sansa apple, almond, vanilla ice cream
*Royal Tokaj, Late Harvest, 2018

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

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

ESPRESSO COCKTAIL 16
KETEL ONE, BORGHETTI CAFÉ, ESPRESSO

IRISH COFFEE 16
KILBEGGAN, COFFEE, CREAM,
PEAT SMOKE, MINT

GRASSHOPPER 17
* SERVED HOT
GIN, AQUAVIT, MINT, CACAO, STEAMED MILK

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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