

JOCKEY HOLLOW BAR & KITCHEN

Brunch Menu Fall 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

Tuna Tartare 18

tomato, cucumber, ginger, basil

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

Black Garlic Caesar Salad 15

lacinato kale, blistered tomato, goat cheese

Chicken Liver Mousse 16

brioche parker house rolls, fig, almond, onion jam

Kung Pao Octopus 22

celery, potato, chili, peanut

ENTREES

Griggstown Fried Chicken 21

buttermilk biscuit, chicken sausage gravy, fried egg, b&b pickle

French Omelette 16

maitake mushroom, creamed kale, parmesan, field greens salad

Lamb Hash 19

merguez, jimmy nardello pepper, poached egg, herbed hollandaise

Smoked Salmon Benedict 21

kale, poached egg, brioche, herbed hollandaise

Classic Benedict 18

proscuitto cotto, kale, poached egg, brioche, herbed hollandaise

3 Eggs Any Style 17

fingerling potatoes, sourdough toast, choice of bacon or daily sausage

Pappardelle 22

pork sausage, long hot pepper, broccoli rabe, Jersey Girl ricotta

Ranchero Steak & Eggs 38

white bean, avocado, salsa roja, queso fresco, tortilla

JHBK Dry Aged Brunch Burger 23

Jersey Girl Scarmorza Silano, onion jam, pickle, secret sauce, fried egg, salt n' vinegar fries
add bacon 3

Mushroom Po'Boy 16

tempura maitake mushroom, watercress, tomato, onion, b&b pickle, tartar sauce

Sides

Daily Sausage 8

Bacon 8

Fingerling Potatoes 8

Sourdough Toast 8

Egg any Style 4

SWEETS

Cinnamon Bun 14

creme fraiche ice cream

Buttermilk Pancakes 17

roasted apple, creme anglaise, walnut struesel

Brioche French Toast 18

smoked maple syrup, bourbon-vanilla ice cream, candied pecan

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

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
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

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