
THE OLD JAILHOUSE

KITCHEN & SPIRITS
BEHIND BARS

STARTERS

EMPANADAS 16
BEEF TIP EMPANADAS WITH BELL PEPPERS, CHIPOTLE PEPPERS, AND GOAT CHEESE. SERVED WITH SALSA VERDE, SOUR CREAM, AND LETTUCE.

BEET SALAD** 13
ORANGE JUICE BRAISED RED BEETS, TOASTED PINE NUTS, PICKLED RED ONIONS, MANDARIN ORANGES, MIXED GREENS AND CRUMBLed GOAT CHEESE DRESSED IN A CITRUS POPPY SEED VINAIGRETTE (GF)

CALAMARI 16
SERVED WITH A HOUSE MADE SPICY MARINARA

SMOKED FISH DIP 15
HOUSE SMOKED SALMON, SMOKED CREAM CHEESE, FENNEL, PERNOD, AND LEEK. SERVED WARM WITH PITA BREAD

PORK BELLY 15
CURED, BRAISED AND PRESSED PORK BELLY, APPLE AND PARSNIP PUREE, CARROT AND DAIKON RADISH SLAW AND FRIED PARSNIPS SERVED WITH BOURBON GASTRIQUE (GF OPTIONAL)

CROQUETTES** 10
POTATO CROQUETTES (4 PIECES) STUFFED WITH GOAT CHEESE SERVED WITH TRUFFLE AIOLI

CAESAR SALAD** 12
ROMAINE LETTUCE, SHAVED PARMESAN AND HOUSE CROUTONS SERVED WITH CAESAR DRESSING

PRETZELS** 11
OLD HEARTH SOFT PRETZEL STICKS (3 PIECES) SERVED WITH MUSTARD MISO AND BEER CHEESE (HAVARTI & AMERICAN) DIP

DECONSTRUCTED BRUSHETTA 14
FRESH HAND PULLED MOZZARELLA MARINATED IN OIL, SUNDRIED TOMATO AND HERBS, CONFIT TOMATOES, AND FRESH FOCACCIA WITH FLAKY SEA SALT.

KALE SALAD 17
KALE WITH APPLES, CARROTS, CANDIED WALNUTS, AND SEARED PORK BELLY. SERVED WITH A WARM BACON VINAIGRETTE

SIDES

SIDE SALAD 5
MIXED GREENS, CUCUMBER AND PICKLED RED ONION DRESSED IN A CITRUS POPPY SEED VINAIGRETTE (GF)

CRISPY BRUSSELS SPROUTS 7
TOSSED IN HOT HONEY WITH BACON LARDONS

BUTTERNUT SQUASH 7
SERVED WITH A MAPLE SAGE BROWN BUTTER

GARLIC WHIPPED MASHED POTATOES 7
GARLIC WHIPPED MASHED POTATOES WITH SCALLIONS AND CHEDDAR CHEESE

FOCACCIA WITH LEFTOVER CHEESE OIL 7
HERB OIL USED TO MARINATE MOZZARELLA
CONTAINS DAIRY

MAINS

SALMON MEATBALL ORZO 26
SMOKED SALMON MEATBALLS, ORZO PASTA, ZUCCHINI, SQUASH, CHERRY TOMATOES, WITH A PESTO CREAM SAUCE

SALMON AND RICE 26
PAN SAUTEED CHILEAN SALMON SERVED WITH JASMINE RICE, GREEN BEANS AND LEMON BEURRE BLANC (GF)

CHICKEN GNOCCHI** 25
SWEET POTATO GNOCCHI, ROASTED CHICKEN, BUTTERNUT SQUASH, CELERY, ONION, AND HERBS IN A CREAM SAUCE

SAUSAGE GNOCCHI 25
SWEET POTATO GNOCCHI, SAUSAGE GRAVY, KALE, AND SWEET PEPPERS

BELLY UP BURGER 25
½ LB GRILLED CHUCK/SHORT RIB/BRISKET BLEND BURGER, TOPPED WITH MUSTARD BBQ PORK BELLY, SMOKED GOUDA CHEESE, BIBB LETTUCE, PICKLES AND PEPPER JAM SERVED WITH A CHOICE OF FRIES OR HOUSE SALAD

GRILLED SHRIMP SKEWERS 26
GRILLED SHRIMP MARINATED IN ORANGE JUICE AND GARLIC. SERVED WITH AN ETOUFFEE AND JASMINE RICE (GF)

NY STRIP 38
9OZ NY STRIP STEAK, GREEN BEANS, DEMI-GLACE, GARLIC MASHED POTATOES WITH SCALLIONS AND CHEDDAR CHEESE (GF OPTIONAL)

BUTTERMILK CHICKEN 24
BUTTERMILK BATTERED FRIED CHICKEN, SERVED WITH A WHITE BEAN CASSOULET AND KALE

STEAK MAC 26
CAVATAPPI PASTA, BLACKENED FLANK STEAK, PEARL ONIONS, ROASTED RED PEPPER AND SCALLIONS IN A BLEU CHEESE SAUCE

PORK CHOP 30
GRILLED BONE IN PORK CHOP SERVED WITH A FRIED POLENTA CAKE, RATATOUILLE, AND APPLE BUTTER

DESSERT

ESPRESSO CREME BRULEE 9
ESPRESSO CUSTARD, CARAMELIZED SUGAR WITH FRESH FRUIT (GF)

CAST IRON APPLE PIE 14
SERVES 2-3

HOT CHOCOLATE CAKE 9
WARM CHOCOLATE CAKE SERVED WITH FRUIT

BUTTERMILK ICE CREAM 9
SEASONAL

**DENOTES A DISH IS VEGETARIAN OR CAN BE ALTERED TO BE SO. NO SUBSTITUTIONS ON DISHES.

GRATUITY OF 20% WILL AUTOMATICALLY BE ADDED TO THE BILL FOR PARTIES OF 6 OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
