

JACK

BISTRO ♦ BAR

WEEKEND BRUNCH MENU

FRENCH TOAST

Orange French Toast	11.95
Orange zest battered brioche bread, served with strawberries, dark chocolate sauce, whipped cream	
Apple and Raisin Bread Pudding French Toast	11.95
Fruity bread pudding battered and served with brown sugar butter and whipped cream	
Gingerbread French Toast	11.95
Brioche bread in a gingerbread batter and served with an apple compote	
Crispy Oatmeal Coated French Toast	11.95
Brioche bread coated with crispy oatmeal and served with a strawberry mash	
Brioche French Toast	11.95
Battered brioche bread served with whipped cream and real maple syrup	

BRUNCH SPECIALTIES

Eggs Benedict	11.95
Served on semolina country bread, with frites and salad.	
Scrambled Egg Quesadilla	11.95
Flour tortilla filled with scrambled eggs, gruyère and bacon, served with salsa and frites	
Organic Cage-Free Egg Omelettes	11.95
choice of 2 fillings and served with frites and salad	
: American, brie, cheddar, goat, gruyère cheese; ham, mushrooms, onions, peppers, spinach, tomatoes	
(Additional fillings \$1.50 each)	
Organic Cage-Free Eggs any style	9.25
served with frites and salad	
With applewood smoked bacon or maple sausage	11.75
With steak	12.95
Organic Oatmeal, Granola, Apples, Raisins	8.75
Organic oatmeal with granola, fresh sautéed apples and raisins	
Mac and Cheese	13.25
Classic mac and cheese (bacon, maple sausage, ham: add \$5.00)	

Fresh Homemade Crêpes:	
Mushroom	11.50
Two crêpes with sautéed mushrooms and ricotta cheese	
Ham and cheese	12.50
Two crêpes with ham, herbs and a blend of cheeses	
Chicken and Spinach	12.95
Two crêpes with roast chicken and sautéed spinach and ricotta	
Cinnamon Apple	8.25
Two crêpes with fresh apples, raisins and toasted oat crumble	
Steak Frites	19.95
Grilled hanger steak with Jane's Marinade and served with pepper cognac sauce and frites	
Fondue	16.95
Classic melted emmenthal cheese with white wine, served with crusty bread, vegetables and fruit	
Yogurt & Fresh Fruit Platter	11.95
Organic yogurt and seasonal fruit served with an oat scone	

\$3 BLOODY MARYS AND MIMOSAS

APPETIZERS

Onion Soup	6.95
Rich beef/onion stock, with a melted gruyère and garlic crouton	
Mesclun, Vegetable and Apple Salad	6.95
Julienned jicama, carrot, onions, diced apples and mixed baby greens with a balsamic vinaigrette	
With Goat Cheese Croutons	8.95
Herbed Spinach Dip	8.95
Warm spinach, cheese and herb purée with assorted bread chips	
Dip Trio	8.95
3 vegan dips: eggplant, white bean and basil, black bean, Served with grilled pita	
Jack's Frites	5.95
Heaping cone of our fresh, hand-cut frites, with Dijon and harissa sauces	
Nachos	8.95
Tower of chips with melted Monterey Jack, and Cheddar cheese, salsa, guacamole, sour cream, jalapenos	

SALADS

Curried Chicken Salad	13.95
Fresh roast chicken breast with raisins, apples, onions in a curry mayonnaise, served on frisee, with toasted 7-grain bread	
Grilled Chicken Salad	15.95
Chicken breast, apples, walnuts and Brie on mesclun, with an apple cider vinaigrette	
Hanger Steak Salad	15.95
Grilled marinated hanger steak, roasted beets, shaved parmesan, on mesclun with balsamic vinaigrette	
Nicoise Salad	16.95
Sautéed tuna, potatoes, green beans, eggs, mustard vinaigrette	
Scallop Salad	16.95
Sautéed sea scallops served on mesclun, with bacon, fresh papaya, walnuts and a fresh papaya vinaigrette	
Caesar Salad	10.50
Romaine, radicchio, red leaf, cheese, croutons & a parmesan crisp	
With Chicken	15.75
With Shrimp	16.75
Cobb Salad	15.95
Fresh roast turkey, bleu cheese, bacon, eggs, tomatoes and avocado on romaine and iceberg lettuce with sherry vinaigrette	

Cheddar Bread Basket 2.50 small/4.00 large

For the table ~Try a basket of our warm, cheddar-topped brioche pullapart rolls

SANDWICHES – (Served with frites and salad)

Jack Burger	12.95	Chicken Parmigiana Sandwich	12.95
Grilled ½ lb. certified Angus beef hamburger on a Parker House Roll (cheese, bacon, mushroom : + \$1.50 each)		Breaded chicken cutlet with tomato sauce and mozzarella on a toasted garlic focaccia roll	
Ham & Brie Sandwich	11.95	Grilled Fish Sandwich	12.95
Sliced Black Forest Ham & brie with butter, on a Parker House Roll		Fish of the day, grilled and served with ginger sesame dressing and grilled onion. Served on a Parker House Roll	
Tuna Salad Sandwich	12.25	Brisket Sandwich	12.95
The classic made better-fresh yellow fin tuna, on a Parker House Roll		Braised brisket, gravy, cranberry/horseradish relish, served on a Parker House Roll	
Pulled Chicken Sandwich	12.95		
With onions and melted cheddar cheese on a Parker House Roll			

CHILDREN'S MENU (under 11)

French Toast choice from French Toast menu	6.95
Pasta with butter, olive oil or marinara	6.95
Scrambled organic eggs served with frites	4.95

SIDES

Applewood smoked bacon or maple sausage	4.95
Granola	3.95
Croissant or Oat Scone	3.25

WEEKLY DINNER SPECIALS

Monday	All You Can Eat Mussels \$15.95	Friday	\$5 house cocktails/ 1 lb Lobster Paella \$24.95
Tuesday	Wine Special – Featured wine \$4 glass	Saturday	"Group Night"– 6 guests or more:
Wednesday	Wine Discovery – All bottles 25% off		Appetizers ½ off (with entrée)
Thursday	Desserts half off (with entrée)	Sunday	"Light Night"–Two appetizers \$15 (w/ wine \$18)

EXECUTIVE CHEF JOHN HESSE

20% gratuity added to parties of 8+