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# THE OLD JAILHOUSE

KITCHEN & SPIRITS  
BEHIND BARS

## STARTERS

<b>EMPANADAS</b>	17
BEEF TIP EMPANADAS WITH BELL PEPPERS, CHIPOTLE PEPPERS, AND GOAT CHEESE. SERVED WITH SALSA, SOUR CREAM, AND LETTUCE.	
<b>BEET SALAD**</b>	13
ORANGE JUICE BRAISED RED BEETS, TOASTED PINE NUTS, PICKLED RED ONIONS, MANDARIN ORANGES, MIXED GREENS AND CRUMBLLED GOAT CHEESE DRESSED IN A CITRUS POPPY SEED VINAIGRETTE (GF)	
<b>CRAB CAKE</b>	21
SERVED WITH CORN SUCCOTASH AND CHILI BUTTER	
<b>ARTICHOKE DIP</b>	14
SERVED WITH PITA (GF OPTIONAL)	
<b>PORK BELLY</b>	16
CURED, BRAISED AND PRESSED PORK BELLY, APPLE AND PARSNIP PUREE, CARROT AND DAIKON RADISH SLAW AND FRIED PARSNIPS SERVED WITH BOURBON GASTRIQUE (GF OPTIONAL)	
<b>CROQUETTES</b>	14
FRIED POTATO BALLS STUFFED WITH GOAT CHEESE AND HERBS. SERVED WITH TRUFFLE AIOLI	
<b>CAESAR SALAD**</b>	12
ROMAINE LETTUCE, SHAVED PARMESAN AND HOUSE CROUTONS SERVED WITH CAESAR DRESSING (GF OPTIONAL)	
<b>DECONSTRUCTED BRUSHETTA</b>	15
FRESH HAND PULLED MOZZARELLA, SUNDRIED TOMATO AND HERBS, CONFIT TOMATOES, AND HOUSE MADE FOCACCIA	
<b>ARUGALA SALAD</b>	13
PICKLED WATERMELON, CARROTS, TOASTED MACADAMIA NUTS, CREAMY DATE DRESSING (GF)	
<b>BUFFALO SALMON BITES</b>	15
SERVED WITH HOMESTEAD SAUCE AND CELERY	
<b>SIDES</b>	
<b>SIDE SALAD</b>	5
<b>GREEN BEANS</b>	7
<b>OYSTER MUSHROOMS</b>	7
<b>BAKED POTATO</b>	9
<b>FOCACCIA WITH LEFTOVER CHEESE OIL</b>	7

## MAINS

<b>GRILLED MAHI</b>	32
8 OZ MAHI SERVED WITH A POBLANO CREAM SAUCE OVER A BED OF FETTUCCINI	
<b>SALMON AND RICE</b>	27
PAN SAUTEED CHILEAN SALMON SERVED WITH JASMINE RICE, GREEN BEANS AND LEMON BEURRE BLANC (GF)	
<b>MUSHROOM GNOCCHI**</b>	25
HOUSE MADE POTATO GNOCCHI, OYSTER MUSHROOMS, SHALLOTS AND GARLIC SERVED WITH A SHERRY CAPER CREAM SAUCE	
<b>CHICKEN POT PIE GNOCCHI</b>	28
HOUSE MADE POTATO GNOCCHI WITH CELERY, CARROTS, ONIONS, AND PEAS IN A CREAMY SAUCE SERVED WITH YOUR CHOICE OF FRIED OR GRILLED CHICKEN	
<b>BELLY UP BURGER</b>	26
½ LB GRILLED CHUCK/SHORT RIB/BRISKET BLEND BURGER, TOPPED WITH MUSTARD BBQ PORK BELLY, SMOKED GOUDA CHEESE, BIBB LETTUCE, PICKLES AND AN ONION JAM SERVED WITH A CHOICE OF FRIES OR HOUSE SALAD	
<b>SHRIMP N GRITS</b>	28
SHRIMP SERVED WITH CREAMY GRITS AND ANDOUILLE SAUSAGE WITH A RED EYE GRAVY (GF)	
<b>NY STRIP</b>	38
9OZ NY STRIP STEAK, GREEN BEANS, DEMI-GLACE, BAKED POTATO WITH SOUR CREAM, SCALLIONS AND CHEDDAR CHEESE (GF)	
<b>BUTTERMILK CHICKEN</b>	28
BUTTERMILK BATTERED FRIED CHICKEN, SERVED WITH GREEN BEANS AND SMOKED GOUDA MAC & CHEESE	
<b>STEAK MAC</b>	28
CAVATAPPI PASTA, BLACKENED FLANK STEAK, PEARL ONIONS, ROASTED RED PEPPER AND SCALLIONS IN A BLEU CHEESE SAUCE	
<b>PORK TENDERLOIN SKEWERS</b>	28
GRILLED PORK TENDERLOIN MARINATED IN A GLUTEN FREE SOY SAUCE. SERVED WITH FINGERLING POTATOES, RED CABBAGE, AND A MUSTARD CREAM SAUCE. (GF OPTIONAL)	

\*\*DENOTES A DISH IS VEGETARIAN OR CAN BE ALTERED TO BE SO.

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.