



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)

SHRIMP COCKTAIL 16
CITRUS POACHED SHRIMP SERVED WITH COCKTAIL SAUCE

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)

JAILHOUSE FRIES** 14
FINGERLING POTATOES TOSSED IN TRUFFLE OIL AND PARMESAN CHEESE. SERVED WITH HERBED GOAT CHEESE

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

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

SIDES

SIDE SALAD 5

CRISPY BRUSSELS SPROUTS 7

OYSTER MUSHROOMS 7

GARLIC WHIPPED MASHED POTATOES 7

FOCACCIA WITH LEFTOVER CHEESE OIL 7

MAINS

SALMON MEATLOAF ORZO PASTA 26
SMOKED SALMON MEATLOAF, 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)

MUSHROOM GNOCCHI** 25
RICOTTA GNOCCHI, OYSTER MUSHROOMS, SHALLOTS AND GARLIC SERVED WITH A SHERRY CAPER CREAM SAUCE

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 27
GRILLED SHRIMP MARINATED IN ORANGE JUICE AND GARLIC. SERVED WITH A SPICY HONEY ORANGE GLAZE, CRISPY BRUSSELS 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 26
BUTTERMILK BATTERED FRIED CHICKEN, SERVED WITH GREEN BEANS AND SMOKED GOUDA MAC & CHEESE

STEAK MAC 27
CAVATAPPI PASTA, BLACKENED FLANK STEAK, PEARL ONIONS, ROASTED RED PEPPER AND SCALLIONS IN A BLEU CHEESE SAUCE

PORK TENDERLION 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.

