
THE OLD JAILHOUSE

KITCHEN & SPIRITS
BEHIND BARS

STARTERS

EMPANADAS 15
BEEF TIP EMPANADAS WITH BELL PEPPERS, POTATOES AND GOAT CHEESE SERVED WITH PICO DE GALLO

BEET SALAD** 12
ORANGE JUICE BRAISED RED AND GOLD BEETS, TOASTED PINE NUTS, PICKLED RED ONIONS, MANDARIN ORANGES, MIXED GREENS AND CRUMBLD GOAT CHEESE DRESSED IN A CITRUS POPPY SEED VINAIGRETTE (GF)

CALAMARI 16
FRIED CALAMARI PAIRED WITH A SPICY AIOLI

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** 7
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

BEET CAPRESE SALAD 14
RED BEETS, HOUSE PULLED MOZZARELLA AND PICKLED YELLOW BEETS SERVED WITH SWEET TOMATO VINAIGRETTE (GF)

SIDES

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

CRISPY BRUSSELS SPROUTS 5
TOSSED IN HOT HONEY WITH BACON LARDONS

CORN SUCCOTASH WITH THAI CHILLI BUTTER 5
ROASTED SWEET CORN, EDAMAME, BELL PEPPERS AND THAI CHILI BUTTER

GARLIC WHIPPED MASHED POTATOES 5
GARLIC WHIPPED MASHED POTATOES WITH SCALLIONS AND CHEDDAR CHEESE

ROASTED MUSHROOMS 5
SHALLOTS, GARLIC BUTTER AND SHERRY VINEGAR

MAINS

SALMON AND QUINOA SALAD 25
PAN SEARED CHILEAN SALMON SERVED ON A BED OF QUINOA MIXED GREEN SALAD WITH SWEET AND SOUR MANGO SALSA AND SLIGHTLY SPICY PEA PUREE (GF)

SALMON AND RICE 25
PAN SAUTEED CHILEAN SALMON SERVED WITH JASMINE RICE, GREEN BEANS AND LEMON BEURRE BLANC (GF)

CHICKEN GNOCCHI** 25
RICOTTA GNOCCHI, ROASTED CHICKEN, PEAS, SHALLOTS, CORN, PARMESAN CHEESE IN A VELOUTÉ SAUCE

MUSHROOM GNOCCHI** 25
RICOTTA GNOCCHI, ROASTED WILD MUSHROOMS, SHERRY CAPER CREAM SAUCE, TRUFFLE OIL AND HERBS

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

SHRIMP FETTUCCINE 27
SAUTEED SHRIMP, FETTUCCINE, SNOW PEAS, BELL PEPPERS, SHALLOTS AND BABY BOK CHOY TOSSED IN THAI CHILI BUTTER

NY STRIP 37
9OZ NY STRIP STEAK, BRUSSELS SPROUTS, DEMI-GLACE, GARLIC MASHED POTATOES WITH SCALLIONS AND CHEDDAR CHEESE (GF OPTIONAL)

CHICKEN DINNER 24
POUNDED AND BREADED CHICKEN BREAST, CAVATAPPI PASTA, FONTINA CHEESE AND MARINARA SAUCE

BLACK N BLUE** 25
CAVATAPPI PASTA, BLACKENED FLANK STEAK, PEARL ONIONS, ROASTED RED PEPPER AND SCALLIONS IN A BLEU CHEESE SAUCE

TENDER IS THE LOIN 24
APPLE CIDER BRINED PORK TENDERLOIN SKEWER, RED BLISS POTATO HASH, BRAISED RED CABBAGE SERVED WITH SHERRY MUSTARD CREAM SAUCE - GF

DESSERT

ESPRESSO CREME BRULEE 7
ESPRESSO CUSTARD, CARAMELIZED SUGAR WITH FRESH FRUIT (GF)

CARROT CAKE 9
CARROTS, WALNUTS, COCONUT AND PINEAPPLE LAYERED WITH BROWN SUGAR CREAM CHEESE

CHOCOLATE CAKE 9
RICH CHOCOLATE CAKE SERVED WITH FRUIT COULIS, MASCARPONE WHIP AND FRESH FRUIT

**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.
