

# JACK SPRAT

*Add to any app, salad or entrée:*

*sautéed shrimp, steak tips, all-natural chicken 12, seared tofu 7, Kodiak scallops 15, pork belly 8*

## Appetizers

**I Yam** | fried yams | roasted poblano & arugula aioli *13 v\*/gf*

**Alotta Burrata** | imported burrata | charred AK grown rainbow carrots  
apple cider | honey | rosemary | pecans *18 gf*

**Sea Babies** | Kodiak weathervane scallops | pumpkin sage hot sauce | turmeric pickled butternut  
Girdwood grown microgreens *20 gf*

**I Dip, You Dip** | Alaskan smoked salmon dip | whole wheat lavash | house pickles *18*

**Nacho Libre** | adventurous vegan nachos | chilled mushroom & walnut taco ‘meat’  
nuchi sauce | corn tortilla chips | avocado purée | serrano peppers | scallions  
radish pico de gallo *14 v/gf*

**Cheesy Schmoool** | tomato sauce | whole milk ricotta | parmesan & pecorino cheese  
house-made rosemary & olive focaccia *17*

## Soup & Salads

**Hot Lovin’** | Soup du Jour | bowl *14 cup 8 v/gf*

**Julius Pleaser** | romaine hearts | parmigiano Reggiano | garlic herb croutons  
preserved lemon | classic Caesar dressing *12 whole/8 half gf\**

**Root, There It Is** | roasted root vegetable salad | cauliflower | butternut squash | fennel  
sweet potato | parsnip spiced pepitas | arugula & local shiso | maple sesame vinaigrette  
*18 whole/12 half v/gf*

**Green Eden** | mixed greens | radish | sliced apple | cashews | “everything” kelp seasoning  
red & green onion | carrot | nuchi vinaigrette *15 v/gf*

## Main Course

**Alaskan Curry** | pan-seared halibut | sautéed red pepper, onion & kale  
local bean sprouts | forbidden black rice | red curry coconut broth 38 *gf*

**Swanky Swine** | pork sausage | charred cabbage | painted pony beans  
parmesan broth 28

**Peanut Pan** | rice stick noodles | bok choy | broccoli | carrot | green onion  
cilantro | mild spiced peanut sauce 18 *v/gf* with shrimp 30 with tofu 25

**BiBimBop** | hot stone pot with jasmine rice | shaved duroc pork | julienne vegetables  
house wakame salad | kimchi | bean sprouts | sesame seeds | nori | fried egg 24  
*vegetarian option with roasted portobello mushroom v\*/gf*

**Big Jack** | ½# Wagyu beef or Impossible vegan patty | cheddar cheese | Russian dressing  
caramelized onions | side of pickles, lettuce & tomato | house baked bun | French fries 21  
*yams, soup or Caesar salad in place of French fries 4, add bacon 3 v\*/gf\**

**Tisket, Tasket, Brisket, Basket** | prime beef brisket | tallow rested | mascarpone polenta  
crispy brussels sprouts | miso chile gastrique 38 *gf*

## Desserts

### Trinity Cream

rotating crème brûlée | rotating flavor | caramelized sugar 8 *gf*

*Pair with Blandy's 10 year malmsey 14*

### King Dong Cake

chocolate olive oil cake | mascarpone filling | dark chocolate ganache | sea salt 12

*Pair with Graham's 20 year tawny 15*

### Naked "Cheesecake"

vanilla cashew filling | mixed berry swirl | almond coconut date crust | agave caramel 13 *raw v/gf*

*Pair with Risata Moscato D'Asti 12*

*Chef Andrew Cacioppo*

~a gratuity of 20% may be added to parties of 6 or more ~ please no split checks on parties of 8 or more ~  
\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
especially if you have certain medical conditions