

Cocktails

Rose Gold ... 12 Tito's Vodka, Rosemary, Passionfruit, Bitters \$2 of every drink sold to benefit the Garces Foundation

Aarces

Margaritas ... 5 add fresh fruit, cucumber, or heat ... 1

Cira Shuttle Express ... 6 Narragansett + side of whiskey

JGD Schuylkill Punch ... 6 Whiskey, Apple Brandy, Pineapple, Cinnamon

Wine

Sycamore Lane, CA ... 8 **Pinot Noir. Cabernet Sauvignon**, **Chardonnay, Sauvignon Blanc**

Beer

4

Neshaminy Coors Yuengling Creek Light **Trauger Pils** Narragansett 4

* snacks *

EGGPLANT HUMMUS Edamame, Feta, Toasted Pita

GREEN EGGS & HAM Deviled Eggs. **Benton's Country Ham** 5

CHEESE & MEAT PLATE Domestic Cheeses & Meats, Seasonal Accompaniments 16

MARINATED OLIVES Thyme, Olive Oil. Orange 5

WOOD OVEN FLATBREAD Wild Mushrooms, Egg Yolk,

Black Truffle, Cheddar 14

RED LENTIL FALAFEL Green Goddess Mavo

BUFFALO CAULIFLOWER Buttermilk Ranch.

Pickled Celery

PIGS IN A BLANKET

Wagyu Beef, **Honey Mustard** 8

WHIPPED FETA

Spring Blossom Honey, Za'atar, Crudités 8

JG SLIDERS Cabot Cheddar, Bibb Lettuce, Thousand Island, Tomato 9

HOUSE FRIES

Saint Lucifer Spice. Malt Mayo, Ketchup

SLY FOX CHEDDAR FRIES House Fries. Sly Fox 113 Cheddar Cheese Sauce

CAESAR SALAD Little Gem Lettuce, Sartori Bellavitano, Fines Herbes, Radish

11

DAILY SEASONAL SOUP 5/7

STEAK FRITES

Marinated Skirt Steak. Fries, Green Peppercorn Jus 16

ZA'ATAR SALMON Spiced Chickpeas, Balsamic Onions, Baby Kale, Brown Rice. Tahini & Chile Vinaigrette 16



menu

JG DOMESTIC BURGER Wolfe's Neck Sirloin, Bibb Lettuce, Jersey Tomato, Thousand Island 13



Black River Blue - 3 Cabot Cheddar - 3 Fried Farm Egg - 2

Smoked Bacon - 2.5 Caramelized Onions - 1.5 Roasted Mushrooms - 2

-JG-DOMESTIC FINE FOOD and SPIRITS