

happy hour
4-6

Cocktails

Rose Gold ... 12

Tito's Vodka, Rosemary, Passionfruit, Bitters

\$2 of every drink sold to benefit the Garces Foundation



Margaritas ... 5

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

Strawberry Gin Soda ... 6

Cira Shuttle Express ... 6

Narragansett + Evan Williams

Wine

Sycamore Lane, CA ... 8

Pinot Noir,

Cabernet Sauvignon,

Chardonnay, Sauvignon Blanc

Beer

**Neshaminy
Creek
Trauger Pils
4**

**Yuengling
4
Narragansett
4**

**Coors
Light
4**

snacks

EGGPLANT HUMMUS

Edamame, Feta, Toasted Pita
9

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 Mayo
14

BUFFALO CAULIFLOWER

Buttermilk Ranch,
Pickled Celery
9

PIGS IN A BLANKET

Pork Sausage,
Honey Mustard
8

WHIPPED FETA

Spring Blossom Honey,
Za'atar, Crudités
8

JG SLIDERS

Cabot Cheddar, Bibb Lettuce,
Thousand Island, Tomato
8

HOUSE FRIES

Malt Mayo, Ketchup
5

SLY FOX CHEDDAR FRIES

House Fries,
Sly Fox 113 Cheddar Cheese Sauce
9

tonight's menu

CAESAR SALAD

Little Gem Lettuce, Sartori Bellavitano,
Fines Herbes, Radish
11

DAILY SEASONAL SOUP

MP

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

burger

JG DOMESTIC BURGER

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

ADDITIONS

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