

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

Fish House Punch ... 6

Cira Shuttle Express ... 6

Narragansett + Jim Beam

Wine

Sycamore Lane, Pinot Noir,

Cabernet Sauvignon,

Chardonnay, Sauvignon Blanc

6

Beer

Yuengling

4

Narragansett

4

Coors

Light

4

Yards

Brawler

4

snacks

EGGPLANT HUMMUS

Fava Beans, Feta, Toasted Pita
9

GREEN EGGS & HAM

Deviled Eggs,
Benton's Country Ham
5

OHIO NACHOS

Kennebec Potato Chips, Bacon,
Smoked Cheddar Fondue,
Caramelized Onion, Crystal Hot Sauce
12

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

BUFFALO CAULIFLOWER

Buttermilk Ranch,
Pickled Celery
9

PIGS IN A BLANKET

Pork Sausage,
Honey Mustard
8

WHIPPED FETA

Spring Blossom Honey,
Za'atar, Crudité
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

CHOPPED SALAD

Asian Pear, Black Pepper
Bread Crumbs,
Herb Buttermilk Dressing
12

DAILY SEASONAL
SOUP
MP

STEAK
Adobo Butcher's Steak,
Refried Beans,
Red Chile Jus, Onion Rings
26

SKUNA BAY SALMON
Seasonal Citrus, Cauliflower,
Black Truffle
24

burgers

JG DOMESTIC BURGER

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

VEGGIE BURGER

Black Beans, Brown Rice,
Pimento Cheese Spread,
Red Onion
10

ADDITIONS

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

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

-JG-
DOMESTIC

FINE FOOD and SPIRITS