

# JACOB'S KITCHEN

## STARTERS

### **CAJUN TURKEY "CORN DOGS" 8**

cornmeal and tempura battered boneless turkey breast  
served with a dijon honey mustard & cranberry orange chutney  
duo of dipping sauces

### **SHRIMP SPRING ROLLS 7**

thai sweet hot chili sauce, shaved red cabbage &  
sesame slaw

### **BBQ PORK SPARE RIBS 7**

with golden BBQ sauce

### **CRAB, SPINACH & ARTICHOKE DIP 6**

with grilled French bread

### **STEAMED MUSSELS 9**

with grilled french bread: choice of  
classic lemon-herb & white wine  
spinach tomato & yellow curry

### **ASPARAGUS "FRIES" 6**

beer battered asparagus with a cajun aioli

### **LOBSTER MAC-N-CHEESE 10**

Maine lobster with mixed tomatoes & herbs

### **SWEET POTATO FRIES 6**

garnished with fresh herbs & a blue cheese dipping sauce

### **DUCK CONFIT WON TON TACO'S 8**

corn & tomato relish, pickled red onions, honey chipotle cream

### **KOBE BEEF SLIDERS 2/5, 4/9.5, 6/14**

ciabatta roll, tomato red onion jam, white cheddar, baby greens  
& potato straws

## SMALL SALADS

### **SIMPLE SALAD 5.5**

sweet balsamic vinaigrette, mixed greens, spiced pecans,  
dried cranberries, tomatoes, cucumbers

**Add: Chicken OR Shrimp 3**

### **JACOB'S WEDGIE 5.5**

house blue cheese dressing, crisp iceberg wedge, tomatoes,  
applewood smoked bacon

## LARGE SALADS

### **JACOB'S COBB 10**

roasted tomato dressing, grilled chicken breast, corn,  
tomatoes, cucumbers, cranberry ,boiled egg, blue cheese,  
craisins, sunflower seeds, mixed greens

### **HERB CRUSTED MAHI MAHI SALAD 12**

champagne mango vinagrette, cucumbers,  
grape tomatoes, goat cheese, sliced strawberries,  
blueberries, mixed greens

### **BRONZED SCALLOP & SHRIMP SALAD 13**

buttermilk lime dressing, artichoke hearts,  
grape tomatoes, fried grit croutons,  
cucumbers, crumbled goat cheese, mixed greens  
mesquite grilled onions

### **ROASTED VEGGIE SALAD 9**

citrus vinagrette, goat cheese fritters, roasted red peppers,  
zucchini, asparagus and portabella mushrooms, mixed greens

**Add: Chicken OR Shrimp 3**

## SOUPS OF THE DAY

chef's daily creations 5.5

## LITE PLATES AND SANDWICHES

### **SAUTEED SHRIMP & ASPARAGUS 13.5**

with Thai basil gnocchi, fresh parmesan, & a roasted tomato broth

### **JUMBO SEARED SCALLOPS & SPLIT CREEK FARM GOAT CHEESE RAVIOLI 13.5**

over wilted spinach, tomatoes & fresh parmesan

### **\* ALICE'S PAN FRIED SPRINGER MOUNTAIN FARMS CHICKEN 12.5**

, peach chutney, buttermilk mashed potatoes with red eye gravy and succotash with bacon

### **\* KOBE BEEF MEATLOAF 12.5**

alish, buttermilk mashed potatoes, red eye gravy, succotash with bacon

### **SHRIMP-N-GRITS 12**

shrimp, andouille sausage, peppers, onions and tomatoes in tasso cream sauce over cheesy grits

### **FISH-N-CHIPS 10**

Southern fried crispy flounder, seasoned herb fries, slaw & spicy tartar

### **JACOB'S GRILLED CHICKEN SANDWICH 8.5**

grilled chicken topped with roasted peppers, mesquite grilled onions, lettuce, tomato & herb goat cheese on a bun, & choice of side

### **TRI PORK CUBAN PANINI 9**

pulled pork butt, country ham, bacon, white cheddar, dill pickles, honey mustard dipping sauce & choice of side

### **\* KOBE BEEF BURGER 10**

8 oz kobe beef burger topped with bacon, pimento cheese and mesquite grilled onions on a rustic bun, & choice of side

## DINNER PLATES

### **\* OLIVE OIL BRAISED DUCK 16**

leg & thigh quarters, warm white bean, asparagus salad & duck au jus

### **HERB BRINED BERKSHIRE PORK CHOP 19**

honey sweet potato mash, green bean & tomatoes, bourbon apple cranberry chutney

### **GRILLED WILD CAUGHT MAHI MAHI 16**

crab, corn, bacon & lima bean succotash, grape tomato & herb salad with a drizzle of black strap molasses

### **\* PAINTED HILLS GRILLED BEEF TENDERLOIN 24**

green beans & tomatoes, roasted fingerling potatoes, boursin compound butter, balsamic syrup

### **\* SAGE RUBBED ROASTED NEW ZEALAND LAMB RACK 19**

white cheddar herb mash, grilled asparagus, & french fried vidalia onion rings, wild berry demi glace

## SIDES 3

cheesy stone ground grits, buttermilk mashed potatoes, honey sweet potato puree, mac n' cheese, succotash, sauteed green beans & tomatoes

hand cut french fries, cole slaw, dressed mixed greens, sweet potato fries

\* THESE PRODUCTS ARE RAISED WITHOUT HORMONES OR ANTIBIOTICS AND FED AN ALL NATURAL DIET

\*the purchaser or immediate customer must be notified in advance that "a possible health risk may exist in eating under cooked ground beef at an internal temperature of less than 125 fahrenheit or 68 celcius"