

jackie's

Appetizers

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| Cornmeal crusted green tomatoes with spicy relish and sheep's milk ricotta | 7 |
| Roasted summer squash empanadas with huitlacoche and charred poblano sauce | 8 |
| Truffled cheese fries | 9 |
| Chamomile cured Duroc pork belly, heirloom tomatoes and citrus avocado | 9 |
| Just shucked oysters ½ dozen with coriander sabayon | 12 |
| Seared sea scallops, grilled artichoke hearts and Spanish chorizo vinaigrette | 12 |
| Country terrine, mustard, pickled cauliflower and cornichons | 10 |
| Mini Elvis burgers topped with pimiento cheese & all the trimmings (2) | 8 |

Soup and Salads

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| Le Bocage mixed greens, goat cheese, hibiscus, pistachios and Valencia orange vinaigrette | 7 |
| Northern Neck cucumber, fresh mozzarella, roof top herb salad and Tuscan melon vinaigrette | 8 |
| Arugula & frisee salad with Anjou pear, champagne grapes, crispy brie and verjus vinaigrette | 9 |
| Market soup | 7 |

Every Wednesday -- Jackie's southern skillet fried chicken with potato salad 16

Entrees

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| Seared swordfish with squid ink pasta, vine ripe tomatoes and crespone espuma | 24 |
| Pan roasted salmon with fennel, herbed quinoa and adobo sauce | 24 |
| Pan roasted jumbo rockfish with radicchio, black garlic puree, fried eggplant and gremolata | 25 |
| 24 hour brined Smart chicken with Great Hill bleu yucca mash, broccolini and smoked figs | 20 |
| Flintstone ribs with piloncillo-habanero sauce, baked potato with the works and corn on the cob | 24 |
| TV dinner Bison meatloaf with cherry tobacco ketchup and Native American three sister sides | 18 |
| Seared Meyer's ribeye, escargot with pesto, cauliflower puree and purple potato confit | 27 |
| Seasonal vegetable composition | 16 |

Sides 5

House cut fries

Le Bocage baby squash

Jackie's is proud to support sustainable agricultural practices and local farms; most of our ingredients are sourced from organic farms within 150 miles of the restaurant.

For parties of 6 or more, an 18% gratuity will be added to the bill.

Executive Chef Diana Davila-Boldin