

♦ *snacks* ♦

MARKET CRUDITÉ
Seasonal Baby Vegetables,
Green Goddess Dressing, California Olive Oil
10

**HICKORY SMOKED
GEORGIA PECANS**
Maple, Bacon
7

**HEIRLOOM
CRIMSON POPCORN**
Cheddar, Horseradish
5

KESWICK CREAMERY FONDUE
Grilled Baguette,
Vidalia Onion Jam, Apple
8

SLIM JG
House Mustard, Buttermilk Cracker
4

♦ *soup & salad* ♦

**RANCHO GORDO
CRANBERRY BEAN SOUP**
House Chorizo, Brussel Sprouts,
Local Apple Emulsion
10

MAINE LOBSTER CAPPUCCINO
Butternut Squash Dumpling,
Vanilla Espuma
14

BABY ARUGULA
Creamy Black Pepper Vinaigrette,
Mission Fig, Walnut, Red Comice Pear
12

BABY SPINACH
Huckleberry Vinaigrette,
La Quercia Prosciutto, Crushed Hazelnuts,
Point Reyes Blue, Medjool Dates
14

J.G.D. CRAB LOUIE
Miles River Blue Crab, Bibb Lettuce,
Cucumber, Hard Boiled Quail Egg, Bacon
12

ATLANTIC BIG EYE TUNA
Baby Artichoke, Lola Rosa, Citrus Confit,
Creamy Mustard Vinaigrette
15

**-JG-
DOMESTIC**

FINE FOOD and SPIRITS

♦ *the burger & fries* ♦

JG DOMESTIC BURGER
Wolfe's Neck Sirloin, Bibb Lettuce,
Jersey Tomato, 1000 Island
12

BURGER ADDITIONS

Point Reyes Blue (CA) - 3 Nodine's Bacon - 2.5
Coach Farms Chèvre (NY) - 3 Caramelized Onions - 1
Grafton Aged Cheddar (VT) - 3 Truffled Mushrooms - 4

DUCK FAT FRENCH FRIES
5

HOUSE FRIES
3

♦ *chef's tasting* ♦

45 per person

♦ *dessert* ♦

HUCKLEBERRY
Huckleberry Ice Cream
and Jam, House-Made Crème
Fraîche Parfait
8

CHOCOLATE
Chocolate Tart,
Cocoa Nib Ice Cream,
Cocoa-Braised Figs
8

BOURBON
Beignets, Bourbon Vanilla Mouseline,
Maker's Mark Butterscotch
8

♦ *sandwiches* ♦

HOUSE PASTRAMI
Braised Cabbage, House Mustard,
Country Sourdough
9

SHRIMP PO'BOY
Chipotle Remoulade,
Crispy Potato, Bibb Lettuce
12

HOUSE SMOKED TURKEY BREAST
Tomato, Bacon, Green Goddess Dressing
10

SMOKED BERKSHIRE PORK
Carolina Style BBQ, Apple Slaw, Dutch Roll
8

BERKSHIRE GARLIC SAUSAGE
Pickled Cabbage,
Hot Mustard, Pretzel Roll
10

WOOD OVEN ORGANIC CHICKEN
Roasted Long Hots, Keswick Creamery Tomme,
Herb Aioli, Beer Battered Onion Rings
12

WOOD OVEN MUSHROOMS
Semolina Flatbread,
Sartori Stravecchio, Watercress
12

♦ *larger plates* ♦

FISH & CHIPS
Pacific Black Cod, Fries,
Malt Vinegar Aioli
12

STRUBE RANCH WAGYU SKIRT
Cider Glazed Cippolini,
Fried Green Chiles
26

DUXBURY WHITEWATER MUSSELS
Allagash White Ale,
Garlic Sausage, Potato
14

JIDORI CHICKEN
Comflake Crust, White Yam,
Chicken Liver Gravy
16