

SOUPS

BROCCOLI CHEDDAR SOUP

Creamy Cheddar & Broccoli Floret Soup, Shredded Cheddar, Pretzel Croutons - 6

FRENCH ONION SOUP

Crusty French Baguette, Rich Vidalia Onion Beef Jus, Charred Gruyere - 8

APPETIZERS

APPLEWOOD SMOKED BACON

Housemade Peanut Butter, Chipotle Maple Glaze - 12

CRISPY PORK BELLY "CHICHARRONS"

Hot Sauce, Lime - 10

FRIED GRANDE MOZZARELLA WEDGES

Spicy Marinara Sauce - 8

BUFFALO CHICKEN MINI TACOS

Chopped Breaded Spicy Free Range Chicken Breast, Blue Cheese Dressing, Blue Cheese Crumble, Carrot & Celery - 12

SPICED MEDITERRANEAN CALAMARI

Spicy Crispy Calamari, Cherry Peppers, Pepperoncini, Pimento Spanish Olives, Marinara - 15

BBQ PORK RIND NACHOS

Puffed Cajun Pork Rinds, Pulled BBQ Pork, Cheese Fondue, Shredded Cheddar, Pico de Gallo, Cajun Sour Cream - 13

SMOKED BRISKET PATTY MELT SPRING ROLLS

7-Hour Smoked Brisket, Pimento, Aged Gouda, House Slaw, Secret Sauce, Jalapeno Salt - 12

SWEET & SPICY TEMPURA SHRIMP

Crunchy Tempura Shrimp, Spicy Sweet Aioli, Sesame, Chives, Chili Threads - 15

BACON & GRIT "MEATBALLS"

Applewood Smoked Bacon, 2-Year Aged Smoked Gouda & Southern Grit Croquettes, Cajun Remoulade, Bacon Lardons, Fried Shallot - 13

SHRIMP & PORK DUMPLINGS

Housemade Garlic Shrimp & Kurobuta Pork Dumplings, Sweet Chili Soy Dipping Sauce - 10

GENERAL JACK'S BONELESS CHICKEN WINGS

Crispy Breaded Boneless Chicken Wings, Sweet & Spicy Classic General Tzao's Sauce, Toasted Sesame Seeds, Chives - 12

CHOPPED SALADS

CHICKEN - 5 | STEAK - 10 | TUNA - 9
SALMON - 9 | SHRIMP - 10

CAESAR SALAD "TACOS"

Crispy Reggiano Parmesan Shell, Chopped Romaine, Crouton Crumb, Garlic Parmesan Dressing - 10

BABY ICEBERG WEDGE

Red Onions, Bacon Lardons, Tomatoes, Blue Cheese Crumble, Blue Cheese Dressing - 12

CLAYTON ST. COBB

Crisp Romaine, Heirloom Cherry Tomatoes, Diced Turkey, Avocado, Boiled Egg, Blue Cheese, Chopped Applewood Bacon, Red Wine Vinaigrette - 14

ASIAN SALAD

Chopped Iceberg & Romaine, Celery, Pickled Onion, Carrot, Mandarin Oranges, Almonds, Pickled Ginger, Crispy Chow Mein Noodles, Sesame Ginger Vinaigrette - 13

SHAVED BRUSSELS TAVERN SALAD

Thinly Shaved Brussels Sprouts, Marinated Dark Chelan Cherries, Sliced Roasted Almonds, Honey Mustard Vinaigrette - 12



WILLIE'S PLATES

WILLIE'S COMFORT MENU ITEMS & CRAFT BEVERAGE PAIRINGS

MONDAY >> BONES & BREW

Half Rack Baby Back Ribs & Slaw - 17
Full Rack Baby Back Ribs & Slaw - 32 | Local Draft - 5

TUESDAY >> TACO TUESDAYS

Santa Fe Chicken, Montego Shrimp & N.Y. Beef Tacos - 15
Smok'n Hot Margarita - 5

WEDNESDAY >> MEAT LOAF & MALBEC

Individual Meat Loaf & Mashed Potatoes - 18 | House Malbec - 5

THURSDAY >> BIRDS & BOURBON

Hearty Individual Chicken Pot Pie - 16
Bourbon Cold Cock-Tail - 5

FRIDAY >> FISH & CHIPS

Beer Battered Cod & Fries - 18 | Local Draft - 5

SATURDAY >> SURF & TURF SATURDAYS

6 oz. New York Strip, Jumbo Shrimp - 29 | Prosecco Splits - 9

SUNDAY >> SUNDAY SAUCE

Traditional Spaghetti & Meatballs, Sausage & Garlic Bread - 15
House Cabernet or Chardonnay - 7

STEAK BURGERS

* OOEY GOEY MOOEY BURGER

Custom W.J.D Blend of Prime Beef, Onion Jam, Maple Bacon, Lettuce, Tomato, Blue Cheese Fondue, Blue Cheese Crumble, Brioche Bun - 14

* TRUFFLE MUSHROOM SWISS

Custom W.J.D Blend of Prime Beef, Truffled Mushrooms, Jumbo Onion Ring, Mornay, Horseradish Cream, Brioche Bun - 14

* THE SMOKER

Custom W.J.D Blend of Prime Beef, Pulled BBQ Pork, Coleslaw, Pickles, Gouda Cheese, Cheese Fondue, Brioche Bun - 14

*THE LAWRENCEVILLE BURGER

Custom W.J.D Blend of Prime Beef, Housemade Peanut Butter, Thick Cut Maple Glazed Bacon, Caramelized Banana, Pretzel Bun - 16

THE AURORA "TREE-EATER" BURGER

Double Stacked Impossible Burger, Crispy Vidalia Onion, Vegan Cheddar, Lettuce, Tomato, Dill Pickles, Hot Pickled Jalapenos, Veganaise, Spicy Mustard, Vidalia Onion Bun - 14

BBQ BRISKET POPPER BURGER

7-Hour Smoked Brisket, Macaroni & Cheese, Fried Jalapeno, Cyprus Sea Salt Pretzel Bun, Jalapeno Popper - 16

SANDWICHES

* JACK'S STEAK SANDWICH

Shaved Crusted Prime NY Strip, Horseradish Cream, Caramelized Onions, Grande Mozzarella, Au Jus, Club Roll - 20

SWEET & SPICY COUNTRY CHICKEN SANDWICH

Sweet & Spicy Coated Crispy Chicken Breast, Jack's Secret Sauce, Cabbage Slaw, Housemade Pickles, Brioche Bun - 14

THE SLOPPY JACK

Custom W.J.D Blend of Prime Beef, Pulled BBQ Pork, Caramelized Onions, Cheddar Fondue, Vidalia Onion Bun - 13

BRICK PRESSED CUBANO

Tender Braised Pork, Shaved Aged Serrano Ham, Gruyere Cheese, Roasted Garlic Dijon Aioli, Housemade Pickles, Club Roll - 15

SALMON AVOCADO PANINI

Thinly Sliced Seared Atlantic Salmon, Maple Glazed Bacon, Dill Mayonnaise, Melted Mozzarella, Avocado, Hearty Wheat Roll - 14

ENTREES

JACK'S HONEY DIPPED FRIED CHICKEN BASKET

Crispy Honey Dipped Fried Chicken, Cayenne Butter Brushed Corn Medallions, Jalapeno Cheddar Cornbread, Classic White Gravy - 19

WAGYU SALISBURY STEAK

Ground Wagyu Patty, Mashed Yukon Gold Potatoes, Rich Caramelized Onion & Local Mushroom Gravy - 23

JACK POT

Lobster, Georgia Shrimp, Seasonal Fish, PEI Mussels, Colossal Crab, Fresh Basil, Chili Peppers, Coconut Lemongrass Broth, Scallions - 29

ATLANTIC SALMON

Grilled Atlantic Salmon, Sweet Paprika Sherry Sauce, Creamy Farro Risotto, Gruyere Cheese, Heirloom Cherry Tomatoes, Fresh Herbs - 24

SEAFOOD FRA DIAVOLO

Spicy Marinara Tossed Fresh Tagliolini, P.E.I. Mussels, Crab, Jumbo Shrimp, Seasonal Fish, Maine Lobster, Parsley, Reggiano Parmesan - 29

PRIME SHORT RIB BEEF PASTA

4-Hour Braised Beef Short Ribs, Rich Local Mushroom Jus, Housemade Egg Pasta, Crispy Shallots - 28

SHRIMP & GRITS

Coconut & Lemongrass Jumbo Shrimp, Smoked Bacon & Gouda Grits, Warm Bacon Lardons, Sausage, Heirloom Tomatoes, Jalapeno, Fresh Basil - 24

SLOW-ROASTED PORK SHANK

Slowly Roasted Bone-In Pork Shank, Smoked Gouda & Bacon Grits, Maple Glazed Broccoli Florets, Rosemary Jus - 32

STEAK FRITES

SERVED WITH HOUSE CUT SEASONED FRIES & CHOICE OF SAUCE OR RUB

*NEW YORK STRIP

All Natural Wet-Aged 6 oz. - 25 | 12 oz. - 39

*BONELESS RIBEYE

All Natural Wet-Aged, 12 oz. - 34

*BUTCHER CUT

Slow-Roasted Beef Osso Bucco, Natural Gravy - 32

RUBS

Pastrami | Cajun | Porcini | Coffee

SAUCES

Bearnaise | Au Poivre | Jack's Steak Sauce

SIDES ITEMS - 4

MAC & CHEESE

Additions: SPAM - 2 | Bacon - 3 | Short Rib - 5 | Lobster - 9

ROASTED LOCAL MUSHROOMS

SHREDDED CRISPY BRUSSELS SPROUTS

SWEET POTATO FRIES

BUTTERY YUKON GOLD MASH

BROCCOLI CHEDDAR CASSEROLE

FULLY LOADED FRENCH FRIES

SWEET TOOTH

D.M.G. IT'S HUGE COCONUT CREAM PIE

Creamy Coconut Custard, Toasted Coconut, Housemade Pie Crust - 5

SOUTHERN GEM HUMMINGBIRD CAKE

3-Layer Vanilla Cinnamon Cake, Pineapple, Banana, Cream Cheese Icing, Toasted Coconut & Candied Pecans - 6

BAMM BAMM QUAKE

Vanilla Bean & Fruity Pebbles Blended Shake, Crunch Berries, Whipped Cream, Cherries - 7

HOT FUDGE BROWNIE SUNDAE

Giant Chocolate Brownie, Warm Ganache, Vanilla Bean Ice Cream, Cherries, Candied Pecans, Whipped Cream - 8

"JACKED UP" BANANA SPLIT (SERVES 4)

Jack's Giant Boat of Vanilla, Chocolate and Cookies & Cream Ice Cream, Chocolate Sauce, Pineapple Compote, Crushed Cookies, Bananas, Cherries, Whipped Cream, Candied Pecans, Powdered Sugar - 24



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VEGETARIAN | VEGAN | GF GLUTEN FREE

ITEMS MARKED WITH AN ASTERISK ARE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Lawrenceville 11/17/21