

"From the very first time I visited *Canton Street* over 12 years ago I just fell in love with it, I knew I just had to open up a House here one day,....."

*William Jack Jagel*



**KITCHEN HOURS**

**LUNCH**

WED, THURS, & FRI: 11:30AM - 4:00PM

**DINNER**

WED, THURS, & SUN: 4:00PM - 9:00PM

FRI & SAT: 4:00PM - 10:00PM

**BRUNCH**

SAT & SUN: 11:00AM - 3:00PM

# THE BRUNCHER

## BRUNCH • LUNCH • DINNER

### HOMEMADE BREAD

HOMEMADE BUTTERMILK BISCUIT - 3  
TOASTED WHEAT & HOMEMADE JAM - 3

### STARTERS

**APPLEWOOD SMOKED BACON**  
Housemade Peanut Butter, Chipotle Maple Glaze - 13

**NAKED CRAB & SHRIMP STACK**  
Jumbo Lump Crab, Poached Shrimp, Fried Green Tomato, Chipotle Aioli, Crispy Taro - 16

**SWEDISH MEATBALLS**  
Custom W.J.D Blend Prime Beef, Swedish Pan Jus - 14

**TEMPURA ARTICHOKE**   
Béchamel Stuffed Globe Artichokes, Spicy Romesco - 12

### CHOPPED SALADS

**"NORTHEAST OF" COBB** *GF*  
Crisp Romaine, Heirloom Cherry Tomato, 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

**\*NU-OLD CAESAR**  
Chopped Romaine, Baby Romaine Heart, Parmesan, Garlic Crouton, Caesar Dressing - 10

### SALAD ADD-ONS

CHICKEN - 5 / SHRIMP - 10  
\*TUNA - 9 / \*SALMON - 9  
\*STEAK - 10

### SANDWICHES

SERVED WITH COUNTRY POTATOES OR FRESH CUT FRUIT

**BACON, EGG & CHEESE BISCUIT**  
Neuskes Bacon, Scrambled Eggs, Cheddar Cheese, Housemade Biscuit - 16

**SWEET & SPICY COUNTRY CHICKEN SANDWICH**  
Sweet & Spicy Coated Crispy Chicken Breast, Jack's Secret Sauce, Cabbage Slaw, Housemade Pickles, Brioche Bun - 14

**\*SEARED TUNA SANDWICH**  
Seared Tuna, Avocado, Asian Sesame Slaw, Sriracha Mayonnaise, 15 Grain Toasted Wheat - 17

**\*JACK'S STEAK SANDWICH**  
Shaved Crusted Prime NY Strip, Horseradish Cream, Caramelized Onions, Grande Mozzarella, Au Jus, Signature Roll - 22

= VEGETARIAN

**GF = GLUTEN FREE**



#UNCLEJACKSONCANTON

WWW.UNCLEJACKSONCANTONSTREET.COM

### STEAK BURGERS

SERVED WITH COUNTRY POTATOES OR FRESH CUT FRUIT

**\*SUNRISE ON CANTON**  
Custom W.J.D Blend of Prime Beef, Fried Grande Mozzarella, Avocado, Thick Cut Maple Glazed Bacon, Sunny Side Egg, Jack's Steak Sauce, Brioche Bun - 19

**\*THE KING**  
Custom W.J.D. Blend of Prime Beef, Housemade Peanut Butter, Thick Cut Maple Glazed Bacon, Caramelized Banana - 17

**\*OOEY GOOEY MOOEY**  
Custom W.J.D Blend Of Prime Beef, Onion Jam, Maple Bacon, Lettuce, Tomato, Blue Cheese Fondue, Blue Cheese Crumble, Brioche Bun - 18

**\*TRUFFLE MUSHROOM SWISS**  
Custom W.J.D. Blend of Prime Beef, Mornay, Truffled Mushrooms, Garlic & Thyme Spiced Jumbo Onion Ring, Horseradish Cream Sauce - 18

**\*THE ROSWELL HISTORIC BURGER**  
Dry-Aged W.J.D. Burger Blend, 2-Year Aged Reypenaer V.S.O.P Gouda, Bibb Lettuce, Semi-Dried Tomato, Aged Balsamic of Modena & Onion Jam - 25

### U.S.D.A. CHOICE STEAKS & CHOPS

SERVED WITH AU JUS & CRISPY SHALLOT

**\*STEAK & EGGS** *GF*  
8oz. NY Strip Cut, Country Potatoes, 2 Eggs Any Style, Fire Roasted Salsa - 35

**\*CENTER CUT FILET MIGNON** *GF*  
All Natural, 8oz - 39

**\*BONELESS RIBEYE** *GF*  
Wet-Aged, 16oz - 39  
(Choice of Espresso, Cajun, or Porcini Rub)

### U.S.D.A. PRIME STEAKS & CHOPS

Served With Au Jus & Crispy Shallot

**\*NEW YORK STRIP** *GF*  
All Natural Wet-Aged, 8oz - 39 | 16oz - 59

**\*35 DAY DRY AGED RIB CHOP** *GF*  
(A.K.A. FRED FLINTSTONE LONGBONE)  
24.oz. All Natural - 85

**\*PORTERHOUSE FOR TWO FROM THE ORIGINAL UNCLE JACKS** *GF*  
(Both The Filet & New York Strip Cut)  
All Natural, 44oz - 149

**\*WAGYU CUT** *GF*  
All Natural, 8 oz - 60 | 16 oz - 110

### SAUCES

Bearnaise / Au Poivre / Creamy Horseradish - 1  
Jack's Steak Sauce

### STEAK ADD-ONS

BACON & BLUE CHEESE - 6  
SHRIMP - 10 / OSCAR - 14  
MAINE LOBSTER - (Half/Whole) 19 / 29

ROSWELL 9/9/21

## BOOZY BRUNCH WEEKENDS

11:00AM - 4:00PM

**\$24.95**

2 HOURS OF BOTTOMLESS BRUNCH COCKTAILS

(BRUNCH COCKTAIL LIST ON THE BACK)

### ENTREES

**LEMON MASCARPONE PANCAKES**   
Housemade Buttermilk Pancakes, Lemon Mascarpone Butter, Warm Vermont Maple, Honeycomb - 16

**CRAB CAKE BENEDICT**  
Jumbo Lump Crab Cakes, Brown Butter Sautéed Spinach, Soft Poached Eggs, Hollandaise, Country Potatoes - 17

**AVOCADO & FRIED MOZZARELLA BENEDICT**   
Poached Eggs, Avocado, Fried Grande Mozzarella, Spicy Aioli, Country Potatoes, Hollandaise, 15 Grain Toasted Wheat - 14

**FRENCH TOAST BREAD PUDDING SKILLET**   
Cinnamon, Vanilla, Local Honey, Brioche, Vermont Maple, Caramelized Banana - 17

**OMELET OSCAR** *GF*  
Jumbo Lump Crab & Shrimp Stuffed French Omelet, Peppers, Onions, Asparagus, Country Potatoes, Reggiano Parmesan, Hollandaise - 19

### KID'S CORNER - 10

**EGGS & BACON**  
Scrambled Eggs, Applewood Smoked Bacon

**CRISPY CHICKEN TENDERS**  
Crispy Springer Mountain Chicken Strips, Country Potatoes

**SHORT STACK PANCAKES**   
Buttermilk Pancake Short Stack, Warm Vermont Maple Syrup, Fresh Seasonal Fruit

### SIDE ITEMS - 5

FRESH SEASONAL FRUIT *GF*

COUNTRY POTATOES

MAPLE GLAZED BACON

LOCAL MUSHROOMS *GF*

CRISPY BRUSSELS SPROUTS

CREAMED SPINACH

CORN BRULEE *GF*

TRUFFLE MAC & CHEESE - 8

\*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.

# WINE LIST

## SPARKLING

Prosecco, Ca'Furlan, Extra Dry, Veneto NV	9/36
Brut Rose, Charles de Fere, Cuvee Jean-Louis Rose	9/36
Champagne, Heidsieck, Monopole, Blue Cap, Epernay, NV	100
Schramsberg, Blanc de Blancs, Calistoga, California NV	90

## BLUSH

Rose, Domaine Houchart, Cotes de Provence	10/40
Rose, Champs de Provence, Cotes de Provence	12/48

## WHITE

Pinot Grigio, Villa Pozzi, Sicily	8/32
Pinot Grigio, Maso Canali, Trentino, Italy	10/40
Pinot Gris, Eyrie, Willamette Valley	13/52
Moscato, Stemmari, Sicily	8/32
Sauvignon Blanc, The Crossings, New Zealand	10/40
Sauvignon Blanc, Whiteheaven, Marlborough	11/44
Chardonnay, Dora Monterey, California	8/32
Chardonnay, Mimi, Horse Heaven Hills, Washington	10/40
Chardonnay, Markham, Napa Valley	12/48
Chardonnay, Ossa Anna, Napa Valley	14/56
Chardonnay, Cakebread, Napa Valley	20/80

## RED WINE

Cabernet Sauvignon, Purple Cowboy, Trail Boss, Paso Robles	8/32
Cabernet Sauvignon, Michael David "Freakshow", Lodi	12/48
Cabernet, Sauvignon, Kathrine Goldschmidt, Crazy Creek, Alexander Valley	14/56
Cabernet Sauvignon, "Counterfeit" Banknote, Sonoma	15/50
Cabernet Sauvignon, Quilt, Napa Valley	18/72
Merlot, Tarrica, Paso Robles	8/32
Malbec, Dos Fincas, Mendoza, Argentina	10/40
Malbec, Piattelli Reserve, Mendoza, Argentina	12/48
Temprenillo, Bodegas Obalo, Rioja, Spain	10/40
Super Tuscan, Brancaia Tre, Italy	13/52
Pinot Noir, Benton-Lane, Estate Grown, Willamette Valley	12/48
Pinot Noir, Talbott Kali Hart, California	15/60

## RED WINE

Red Blend, Austin Troublemaker, California	10/40
Red Blend, Bedrock "Shebang", California	12/48
Red Blend, Daou Pessimist, Paso Robles	14/56
Red Blend, Paydirt "Going for Broke", California	60
Pinot Noir, Sean Minor, Sonoma Coast	60
Proprietary Blend, "Tuck Beckstoffer's The Sum"	60
Red Blend, Orin Swift, Abstract, California	75
Cabernet Blend, "Tooth & Nail", The Possessor, Paso Robles	80
Red Blend, Stag's Leap, Investor, Napa Valley	75
Cabernet Sauvignon, The Calling, Alexander Valley	80
Cabernet Sauvignon, Decoy, Somona County	65
Cabernet Sauvignon, Silver Ghost, Napa Valley	75
Cabernet Sauvignon, Robert Foley, Napa Valley	90
Cabernet Sauvignon, Faust, Napa Valley	90
Cabernet Sauvignon, Caymus, Napa Valley	125
Cabernet Sauvignon, Nickel & Nickel, Napa Valley	187
Cabernet Sauvignon, Saint Helena Winery, Sympa Reserve, Napa Valley	200
Cabernet Sauvignon, Joseph Phelps, Napa Valley	250
Cabernet Sauvignon, Quintessa, Red Rutherford	300

## LARGE FORMATS

Cabernet Sauvignon, Silver Oak, Alexander Valley 1.5L	250
Cabernet Sauvignon, Caymus, Napa Valley 1.5L	250
Cabernet Sauvignon, Caymus, Napa Valley 3L	450

## CLASSIC CRAFT COCKTAILS \$12

### THE VESPER

BULLDOG GIN, WHEATLY VODKA, VELVET FALERNUM, LEMON TWIST

### NU-OLD FASHION

BENCHMARK BOURBON, REAGAN'S ORANGE BITTERS #6, CUBE SUGAR, ORANGE PEEL, BRANDIED CHERRY

### MOSCOW VIA CAROLINA MULE

BEDLAM VODKA, GINGER BEER, LIME JUICE, LIME WEDGE

### NORCROSS STREET FIZZ

GIN 229, MUDDLED CUCUMBER, ST. GERMAIN, LEMON JUICE, SODA, MINT

### ELIZABETH'S WAY TOO SKINNY MARGARITA

JALAPENO INFUSED EL JIMADOR BLANCO, BANHEZ JOVEN MEZCAL, ANCHO REYES, AGAVE, FRESH LIME JUICE, CHARRED JALAPENO, TAJIN RIM

### BAI BAI CAPTAIN!

CAPTAIN MORGAN SPICED RUM, BAI MOLOKAI WATER, HIBISCUS, PINEAPPLE JUICE

### UP IN SMOKE

HOUSE BARREL-AGED ROSES BOURBON, BANK NOTE 5YR RINSE, SWEET VERMOUTH, PEACH BITTERS, COGNAC INFUSED CHERRIES

### JACK'S BLOODY MARY \$18

DIXIE BLACK PEPPER VODKA, HOUSE MADE BLOODY MARY MIX, BACON, OLIVES, LIME, SURF & TURF SKEWER

## BRUNCH COCKTAILS - \$10

MIMOSA BOULEVARD

CLASSIC BLOODY MARY

SOUTH SIDE COOLER

CANTON BREEZY

ROSE "ALL DAY" LEMONADE

MAKE IT BOOZY  
BY UPGRADING YOUR  
SELECTION FOR  
2 HOURS OF UNLIMITED  
COCKTAILS FOR ONLY  
\$24.95

## HARD SELTZERS \$6

THE FINNISH LONG DRINK  
SCOFFLAW BREWING CO.

## MOCKTAILS \$5

### PASSION MULE

PASSION FRUIT PUREE, GINGER BEER, CUCUMBER, LIME

### BLUEBERRY MUDDLE

SODA WATER, BLUEBERRIES, HIBISCUS, LOCAL HONEY, LIME JUICE, MINT

### LEMONADE FIZZY

HOUSEMADE LEMONADE, BUTTERFLY TEA, BASIL, SPLASH OF SPRITE

### WATER

House Flat

### HOT TEA 3

English Breakfast

### BOTTLE WATER

Pellegrino 5

Acqua Panna 5

Lavender Earl Grey

Jasmine Green

Sunshine & Flowers

Simply Mint

### HOMEMADE LEMONADE 3

### ICED TEA 3

FARMER BROTHERS

Brewed Iced Tea

### COFFEE 3

PHOENIX ROASTERS

Regular or Decaffeinated

### NITRO COFFEE 7

ESPRESSO RISTRETTO

ESPRESSO DECAFFEINATO

Single 3 / Double 5 / Cappuccino 5

## BEERS

### LOCALS ON TAP \$7

FROM THE EARTH	MONDAY NIGHT
FIRE MAKER	GATE CITY
ROTATING CRAFTS	SWEETWATER
	ROTATING IPA

### BOTTLES \$6

MICH ULTRA	HEINEKEN
MILLER LITE	ACE JOKER DRY CIDER
STELLA ARTOIS	MODELO ESPECIAL

### CANS

PABST 16 OZ	5
CREATURE COMFORT TROPICALIA 16OZ	8
FAT TIRE 16 OZ	6
GUINNESS NITRO 14.9OZ	7

INQUIRE ABOUT OUR SPECIAL PRICED BOTTLE, CAN, CRAFT BEER, CRAFTED COCKTAIL, AND WINE OF THE DAY

Thank you for your patronage and continued support,

*William Jack Jagel*

**NU-OLD HOSPITALITY**  
GROUP INC.

a.k.a. The Steak Doctor

ROSWELL 9/17/21