



“Painting is self-discovery.
Every good artist paints what he is.”

- JACKSON POLLOCK

THE
Jackson

SUMMER LUNCH MENU

THE JACKSON RESTAURANT

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BLACK TRUFFLE BURRATA @ GF

Pickled Tomato Jam, Rosemary Oil, Focaccia, Basil & Mint Granita | \$18

FLUFFY PILLOWS @

Garlic Parmesan Spread | \$12

FIG BRUSCHETTA @ GF

Fig Jam, Goat Cheese Mousse, Roasted Red Peppers | \$16

Shareables

CHORIZO STUFFED DATES @ GF

Spicy Pepper Roulie, Bacon Vinaigrette | \$16

CRAB & CABBAGE FRITTER

Spicy Mayo | \$23

Salads

BEETS & CREAM @ GF

Tzatziki, Espresso Balsamic, Feta, Dill Oil, Pistachio | \$16

CAESAR SALAD @ GF

Romaine Hearts, Cabbage, Spinach, Crispy Garbanzo Beans, Parmesan, House Croutons | \$16

WEDGE SALAD GF

Blue Cheese, Sundried Tomato Relish, Crispy Bacon, Chives | \$18

MICHIGAN SALAD GF

Goat Cheese Spread, Vanilla Poached Pears, Dried Cherry Vinaigrette, Toasted Walnuts, Sliced Apples | \$18

THE MED @ GF

Artichokes, Crispy Garbanzo Bean, Olives, Feta, Field Greens, Mediterranean Vinaigrette | \$16

Large Plates

ISLE OF SKYE ORGANIC SALMON GF

Lemon Hollandaise, Vegetable Ragu, Gremolata | \$36

CHICKEN BROCHETTES GF

Corn Potage, Quinoa Salad | \$35

CREEKSTONE FARM 6OZ N.Y STRIP GF

Crispy Fries, Bordelaise Sauce, Truffle Aioli | \$38

SPICED PORK BELLY BLT GF

Spicy Mayo, Heirloom Tomatoes, Bibb Lettuce | \$17

SPRING TIME PASTA GF

Garlic Cream, Lemon, Summer Vegetables, Linguine | \$21

GRILLED CHICKEN SANDWICH GF

Tzatziki, Tomato, Bibb Lettuce, Feta Mousse | \$19

THE JACKSON BURGER GF

Smash Style, Remoulade, Bibb Lettuce, Heirloom Tomato, White Cheddar, Spicy Dill Pickle | \$21

BBQ SHORTRIB ROLL

Smoked Gouda, Spicy Pickled Relish, Sweet Mustard Aioli | \$21

MINIMUM ORDER 3 CONES MIX AND MATCH

CONES

EDAMAME HUMMUS @

Spicy Mayo | \$5

CRAB DIP

Smoked Cocktail Sauce | \$6

SMOKED SALMON

Lemon Cream | \$5

CAVIAR

Crème Fraiche | \$15

BEEF TARTARE

Truffle & Black Garlic | \$6

GF Gluten Free | GF Gluten Free Option | @Vegetarian

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.