

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

- JACKSON POLLOCK

THE  
Jackson

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SUMMER DINNER MENU

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THE JACKSON RESTAURANT

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## SMALL PLATES

### BLACK TRUFFLE BURRATA <sup>Ⓢ</sup> <sup>GF</sup>

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

### FLUFFY PILLOWS <sup>Ⓢ</sup>

Garlic Parmesan Spread | \$12

### FIG BRUSCHETTA <sup>Ⓢ</sup> <sup>GF</sup>

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

## The Pasture

## SMALL PLATES

### CHORIZO STUFFED DATES <sup>GF</sup>

Spicy Pepper Roulie, Bacon Vinaigrette | \$16

### SPICED SHORT RIB DUMPLINGS

Duxelles Cream, Truffle Oil | \$21

## LARGE PLATES

### BOLOGNESE <sup>GF</sup>

Ricotta Cream, Rigatoni, Parmesan | \$28

### 16OZ BONE IN GRILLED RIBEYE <sup>GF</sup>

Potato Clouds, Bordelaise | \$66

### PORK TENDERLOIN <sup>GF</sup>

5 Herb Pesto, Goat Cheese,  
Chocolate Mushroom Sauce | \$35

### CREEKSTONE FARM 12OZ N.Y STRIP <sup>GF</sup>

Chimichurri, Crispy Lemon Potato | \$59

### CHICKEN BROCHETTES <sup>GF</sup>

Corn Potage, Quinoa Salad | \$35

## The Garden

## SMALL PLATES

### BEETS & CREAM <sup>Ⓢ</sup> <sup>GF</sup>

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

### WEDGE SALAD <sup>Ⓢ</sup> <sup>GF</sup>

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



## MINIMUM ORDER 3 CONES MIX AND MATCH

## CONES

### EDAMAME HUMMUS <sup>Ⓢ</sup>

Spicy Mayo | \$5

### CRAB DIP

Smoked Cocktail Sauce | \$6

### SMOKED SALMON

Lemon Cream | \$5

### CAVIAR

Crème Fraiche | \$15

### BEEF TARTARE

Truffle & Black Garlic | \$6

## The Sea

## SMALL PLATES

### CRAB & CABBAGE FRITTER

Spicy Mayo | \$23

### MIRO SHRIMP <sup>GF</sup>

Saffron Aioli, Caper Berries, Thyme, Garlic,  
Olive Oil, Lemon, Shallots | \$24

## LARGE PLATES

### BANANA LEAF MAHI - MAHI <sup>GF</sup>

Cilantro Lime Coconut Broth, Snap Pea  
& Rice Salad | \$38

### ISLE OF SKYE ORGANIC SALMON <sup>GF</sup>

Lemon Hollandaise, Vegetable Ragu, Gremolata | \$36

### ALASKAN HALIBUT <sup>GF</sup>

Pea Mint Puree, Swiss Chard, Spinach | \$42

## On The Side

EACH SIDE \$11 <sup>Ⓢ</sup> <sup>GF</sup>

POTATO CLOUDS

QUINOA SALAD

SNOW PEA & RICE

CHEF'S WILD MUSHROOM

VEGETABLE RAGU

SAUTEED GREENS

LEMON POTATOES

<sup>GF</sup> Gluten Free | <sup>GF</sup> Gluten Free Option | <sup>Ⓢ</sup> 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.