

APPETIZERS

ARTISAN BOARD | 18

Local & Imported Cheese & Charcuterie | Toasted Nuts
Honey Drizzle | Jam | Sundried Fruit | Quick Pickles
Artisan Crisps

PARMESAN TRUFFLE FRIES | 10 [GF]

Truffle Oil | Parmesan | Paprika Aioli | Herbs

JIMMY'S CAESAR SALAD | 12 [V]

Baby Romaine | Parmesan Dressing | Grape | Tomato
Crouton | Shaved Pecorino Romano [add anchovies | 2]

POACHED PEAR SALAD | 12 [GF]

Local Greens | Apple Cider Vinaigrette | Candied Walnuts
Shaved Carrots | Maple Ricotta

Salad Additions: Jumbo Shrimp 12 | Petit Filet 22

Northern Harvest Salmon 20 | Swordfish 21

TRUFFLED SPINACH & LEEK DIP | 16

Sauteed Leeks & Spinach | Black Summer Truffle
Parmesan & Muenster Cheese | Buttered Oyster Chip
House Crackers

CRISPY BRUSSELS | 14 [GF]

Sun Dried Cranberries | Crumbled Goat Cheese | Pepitas
Neuskes Bacon | Autumn Vinaigrette

LABRIE SEAFOOD CHOWDER | 14

Award Winning Seafood Chowder | Saltine Crumble

COLOSSAL SHRIMP COCKTAIL | 16 [GF]

House Cocktail Sauce | Fresh Grated Horseradish
Quick Pickles | Lemon

"DAILY CATCH" CEVICHE | 18 [GF/DF]

Jumbo Lump Crab Meat | Lime Juice Cured Shrimp
Tomato | Red Onion | Cilantro | Avocado | Tortilla

BACON WRAPPED SCALLOPS | 18 [GF/DF]

Jumbo Diver Scallops | Applewood Bacon | Pickled Apple
Carrot Puree | Pistachio Crumble

TUNA TEMPURA ROLL | 18 [DF]

Yellowfin Tuna | Cucumber | Carrot | Tobiko | Scallion
Pickled Ginger | Cherry Blossom Soy

ENTREES

BEEF TENDERLOIN AU POIVRE | 38 [GF]

Potato Gratin | Creamed Spinach
Tri-Colored Peppercorn Demi

CITRUS GRILLED SWORDFISH | 30 [GF]

Grilled Citrus Marinated Swordfish | Confit Fingerling Potatoes
Braised Fennel | Pickled Cippolini
Sherry Compound Butter

ORANGE GINGER GLAZED HALF CHICKEN | 26 [GF]

Roasted Half Chicken | Jasmine Rice | Charred Bok Choy
Orange Ginger Soy Glaze

JIMMY'S BRANDT ANGUS BURGER | 20

Heirloom Tomato | Bibb Lettuce | Slab Bacon | Cave
Aged Grafton Cheddar | Truffle Aioli | French Fries
Add Truffle Fries | 4
GF Bun | 2

SEARED NORTH ATLANTIC SALMON | 28 [GF/DF]

North Atlantic Salmon | Marinated White Bean Salad
European Cucumber | Cherry Tomatoes | Arugula | Aged Balsamic

WILD MUSHROOM RISOTTO | 18 [V/GF]

Arborio Rice | Foraged Mushrooms | Asparagus Tips | Confit
Tomatoes | Charred Scape Pesto | Fontina
Add Lobster MKT Price

SPICED DUCK BREAST | 36 [GF/DF]

Sweet Potato & Duck Confit Hash | Macerated Cherries
Broccolini | Duck Jus

COCKTAILS

AUTUMN DAIQUIRI | 16

Mount Gay Eclipse Rum | Lime | Pineapple
Cinnamon Brown Sugar Simple | Bitters

POM-SAGE MARTINI | 15

Bully Boy Seacoast Vodka | Pomegranate Juice
Lemon | Sage Simple

CIDER GIN RICKEY | 14

Tanqueray | Apple Cider | Lime
Cranberry | Soda

MANZANA MARGARITA | 18

Jimmy's Patron Anejo | Cider | Lime
Brown Sugar Simple | Orange Liqueur

CINNAMON APPLE OLD FASHIONED | 16

Bulleit Rye | Tamworth Apple Brandy VSOP | Agave
Black Walnut Bitters

CLOVER ORCHARD HARVEST | 18

Jimmy's Clover Single Barrel Bourbon | Pear Juice
Sage Simple | Ginger Beer

ZERO PROOF

YUZU LEMON DROP | 10

Basil | Lemon | Simple | Yuzu Soda | Sugar Rim

CUCUMBER NOJITO | 10

Mint | Lime | Simple | Cucumber Soda

HIBISCUS ROSE SUNRISE | 10

OJ | Rose Water | Lime | Grenadine | Hibiscus
Rose Soda

HONEY, I'M HOT | 10

Lime | Grapefruit | Hot Honey | Ginger Beer

DRAFT BEER

ASK YOUR SERVER ABOUT OUR
ROTATING DRAFTS

BOTTLES & CANS

MICHELOB 'ULTRA' | 6

MODELO ESPECIAL | 6

SMUTTYNOSE FINESTKIND IPA | 9

GHOSTFISH BREWING GRAPEFRUIT IPA [GF] | 9

GUINNESS STOUT | 7

BUBBLES

PROSECCO - CHLOE, IT 12|41

CHAMPAGNE - NICOLAS FEUILLATTE FR 187ml | 18

SPARKLING ROSE - RUFFINO LUMINA, IT 187ml | 14

ROSE

THE ULTIMATE PROVENCE, FR 17|65

SANGRIA

HOUSE MADE SANGRIA | 15

Your Choice of Red or White

WHITE

PINOT GRIGIO - 'ESPERTO' LIVIO FELLUGA ITL 12|46

CHARDONNAY - WINES of COPPOLA, CA 14|50

CHARDONNAY - ARTESA CARNEROS NAPA, CA 16|56

SAUVIGNON BLANC - DRY LANDS, NZ 14|52

SANCERRE - ALPHONSE MELLOTT, FR 18|70

CHENIN BLANC - SALDO, CA 16|60

RED

PINOT NOIR - CLAY SHANNON, CA 17|62

CABERNET - WINES of COPPOLA, PASO ROBLES 13|48

CABERNET - BLACK STALLION NAPA, CA 23|85

MALBEC - ZUCCARDI Q, ARG 16|56

RIOJA - BORDON RESERVA, ESP 15|55

BARBERA D'ALBA - PIO CESARE, IT 20|78

COSTIERES DE NIMES, AOP - CHT. L'ERMITE DAUZAN, FR 15|55

SUPER TUSCAN - POGGIO DEL CONCONE, IT 15|55

RED BLEND - BONTERRA EQUINOX ORGANIC, CA 14|50

WOODCHUCK NECTAR IMPERIAL | 8

TRULY HARD SELTZER | 6

SMUTTYNOSE SOUR | 9

SAM ADAM'S 'JUST THE HAZE' N/A IPA | 7

PERONI O.O N/A BEER | 7

DESSERT

BOSTON CREAM PIE | 10

Vanilla Cake | Vanilla Custard | Chocolate Ganache
Fresh Strawberries | Whipped Cream

HARPER'S GRIDDLED BANANA BREAD | 10

Maple Chantilly | Vanilla Ice Cream | Shaved Chocolate

BLUEBERRY PIE A LA MODE | 14

COOKIES & MILK | 10

Warmed Chocolate Chip Cookies | Chilled Cereal Milk
Chocolate Ganache

SEASONAL SORBET | 10 [GF]

COCKTAILS

HAZEY DELIGHT | 15

Jimmy's Bully Boy Vodka | Frangelico | Kahlua
Hazelnut Coffee | Walnut Bitters

SALTED CARAMEL MANHATTAN | 21

Jimmy's Maker's Mark Bourbon | Amaro Montenegro
Caramel | Sea Salt | Walnut & Chocolate Bitters

DESSERT WINES

PETIT GUIRAUD '16 Sauternes | 12

SANDEMAN'S Ruby Port | 10

GRAHAM'S 10yr Tawny-Port | 16

TAYLOR FLADGATE 20yr Tawny-Port | 24