

APPETIZERS

BAKED BRIE EN CROUTE | 17 [V]

Pecan Stuffed Baked Brie | Puff Pastry | Strawberry Chutney | Honey Drizzle | Grilled Baguette

JIMMY'S POUTINE | 12

French Fries | Nueskes Cheddar Brat Gravy | Maplebrook Farms Cheese Curds | Scallions

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 | Seared Tuna 18

TRUFFLED SPINACH & LEEK DIP | 16

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

CRISPY BRUSSELS | 14

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

ROASTED PARSNIP BISQUE | 12 [GF|V]

Parsnips | Celery Root | Potato | Vegetable Twigs | Pepitas | Butternut Oil

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 [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

SESAME SEARED TUNA | 32 [DF]

Sesame & Wasabi Crusted Seared Tuna | Sambal Miso Broth | Marinated Couscous Salad | Bean Sprouts | Wonton Crisp Scallions

ORANGE GINGER GLAZED HALF CHICKEN | 26 [GF]

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

SPICED DUCK BREAST | 36 [GF|DF]

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

JIMMY'S BRANDT ANGUS BURGER | 20

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

SEARED NORTH ATLANTIC SALMON | 28 [GF|DF]

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

ACORN SQUASH RATATOUILLE | 18 [Vegan]

Roasted Acorn Squash | Eggplant | Zucchini | Gold Bar Squash | Romesco | Arugula | Basil Coulis | Jasmine Rice

PLEASE MAKE YOUR SERVER AWARE OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS IN YOUR PARTY.

COCKTAILS

EXIT, STAGE RIGHT | 16
Nolets Gin | Apricot Honey | Lemon
Bitters

STRAWBERRY FIELDS FOREVER | 14
Grainger's Organic Vodka | Lillet
Dry Vermouth | Strawberry | Bitters

SOUTH OF THE BORDER SOUND CHECK | 21
Jimmy's Patron Anejo | Mango
Cherry Bitters

RUM FOREST, RUM! | 15
Shipwreck Coconut Rum | Mt. Gay Eclipse
Rum | Pineapple | Orange Juice | Coconut

LIFE'S A PEACH | 16
Bulleit Rye | Tamworth Apple Brandy
VSOP | Peach Nectar | Bitters

SUNDOWN SERENADE | 20
Jimmy's Clover Single Barrel Bourbon
Luxardo | St. Germain | Chocolate Bitters

ZERO PROOF

GARDEN PARTY | 10
Sage Simple | Lemon | Hibiscus | Rose | Soda

POMEGRANATE DREAM | 10
Pineapple | Pomegranate | Earl Grey Simple

NO PAIN, ALL GAIN | 10
Pineapple | Orange Juice | Coconut

HONEY HI-HAT | 10
Apricot Honey | Lemon | Ginger Beer

DRAFT BEER

ASK ABOUT OUR ROTATING DRAFTS!

BUBBLES

CAVA - Don Simone, SP 12|41

SPARKLING ROSE - Pizzolato Spumante, Veneto, IT 17|65

ROSE

The Ultimate Province, FR 17|65
Raeburn Winery, Sonoma, CA 15|58

SANGRIA

HOUSE MADE SANGRIA | 15
Your Choice of Red or White

WHITE

FUME BLANC - Ferrari-Carano, CA 14|56

PINOT GRIGIO - 'Esperto' Livio Felluga, IT 12|46

PINOT BLANC - Famille Hugel, Alsace, FR 16|60

CHARDONNAY - Wines of Coppola, CA 14|50

CHARDONNAY - Artesa Carneros Napa, CA 16|56

SAUVIGNON BLANC - Dry Lands, NZ 14|52

SANCERRE - Aphonse Mellot, FR 18|70

VERMENTINO - La Pettegola, Tuscany, IT 15|58

RIESLING - Dr. Konstantin Frank, NY 18|68

RED

PINOT NOIR - Diora Monterey, CA 18|68

CABERNET - Wines of Coppola, Pasa Robels 13|48

CABERNET - Oberon, Paso Robles, CA 18|72

MALBEC - Zuccardi Q, Arg 16|56

NEBBIOLO - Villa Bricco Magno, Langhe, IT 18|70

SUPER TUSCAN - Poggio Del Concone, IT 15|55

RED BLEND - Vinha da Coutada Velha, PT 14|55

RED BLEND - Bodegas Juan Gil, ESP 14|50

ASK TO SEE OUR FULL WINE LIST

WINNER OF THE WINE SPECTATOR AWARD 2023, 2024 & 2025

BOTTLES & CANS

Ghostfish Brewing Grapefruit IPA [GF] | 9
Smuttnose Finestkind IPA | 9
Guinness Stout | 7
Michelob 'Ultra' | 6
Modelo Special | 6

Woodchuck Nectar Imperial | 8
Peroni O.O N/A Beer | 7
Truly Hard Seltzer | 6
Sam Adams 'Just the Haze' N/A IPA | 7