

Small Plates

- Chicken in Black Bean Sauce with Asian Slaw 12
- Deep-Fried Scallops with Guacamole, Chipotle Sauce, & Pickled Jalapeños 15
- Pumpkin Ravioli with Duck Confit Bolognese Sauce and Truffle Cheese 14
- Chicken Liver Mousse with Sesame-Malt Crackers, Mustard, Pickled Red Onions, & Apple Chutney 13
- Smoked Salmon “Pastrami” Style with Fennel Mustard, Pickled Fennel, Avocado, & Capers 13
- Tuna Tataki with Pickled Ginger, Daikon, & Hon Shimeji Mushrooms with Caracara Vinaigrette 15
- Pork Belly Steamed Bun with Cucumber, Hoisin, & Pickled Red Onion 13
- Steamed Prince Edward Island Mussels with Lemon, Garlic, White Wine, & Parsley 14
- Spicy Korean Meatballs with Cucumber Kimchi 12
- Skate stuffed with Crabmeat with Celeriac Puree & Romesco Sauce 13
- Lamb & Rice Stuffed Savoy Cabbage with Rosemary & Roasted Garlic Sauce & Fried Leeks 12
- Mushroom Risotto with Black Truffle Oil, & Pecorino al Tartufo Bianchetto Cheese 14
- Roasted Portobello Mushroom with Eggplant, Goat Cheese, & Roasted Red Pepper 13
- Arugula Salad with Beets, Spiced Walnuts, Oranges, *Calkins Creamery* Tomme Cheese, & Honey-Orange Vinaigrette 12
- Butternut Squash Soup 7

Big Plates

- Monkfish Stew with Shrimp & Mussels with Fennel, Tomatoes, & Potatoes 28
- Miso & Maple-Glazed Salmon with Sesame Spinach, Jasmine Rice Cake, & Ginger-Soy Vinaigrette 26
- Italian Chicken Two Ways:
Breast Saltimbocca & Leg & Thigh Puttanesca with Parmesan Reggiano Polenta Fries 26
- Asian-Spiced Breast of Duck with Ginger-Sweet Chili Glaze, Shiitake Fried Rice, & Baby Bok Choy 28
- Beer-Braised Pork Shank with Bacon Red Cabbage, & Whipped Sweet Potatoes 27
- Roasted Rack of Lamb with Rosemary-Mustard Bread Crumbs, Stewed Sweet Peppers, & Ginger Farro 31
- Grilled Veal Chop with Mushroom Sauce, Cipollini Onions & Fingerling Potatoes 32
- Grilled Filet Mignon with Gorgonzola Cheese Crust, Red Wine Sauce, & Cottage Fries 38
- Grilled Marinated Prime Hanger Steak with French Fries, & Homemade Ketchup 35



Big Plates are served with our House Salad with Herb Mustard or Yogurt Cilantro Salad Sauce
All meals served with our house-baked Sourdough Bread
Shared Big Plate Charge 5

House Salad with Small Plates 5

Before ordering, please inform your server of any allergies or dietary requirements.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Wines by the Glass

- Masi Masianco *Pinot Grigio* 9
- Rodney Strong *Chardonnay* 9
- Hogue *Riesling* 9
- Nobilo *Sauvignon Blanc* 9
- Wyndam Estates *Shiraz*, 9
- Beringer *Cabernet Sauvignon* 9
- Bogle *Merlot* 9
- Mark West *Pinot Noir* 9
- Tamari *Malbec* 9
- Beringer *White Zinfandel* 7
- Korbel *Brut* 9 Lunetta *Prosecco* 9

Beer

- Victory *Winter Cheers* Wheat Ale, PA 6
- Loose Cannon *Heavy Seas Hop3* IPA, MD 6
- Evil Genius *Han Shot First* Double IPA, PA 6
- Dogfish Head *Indian Brown* Ale, DE 6
- Yards *Brawler* Ale PA 6
- Great Lakes *Eliot Ness* Amber Lager OH 6
- Stoudts *American Pale Ale* PA 6
- Nimble Hill *Flinke Hugel* Lager, PA 6
- New Belgium *Abbey* Dubbel, CO 6
- Yards Chocolate *Love* Stout, PA 6
- Yuengling Lager, PA 4
- Amstel Light 5.5

Non Alcoholic

- Kaliber NA Beer 4
- Lion Root Beer 4
- Bruce Cost *Fresh* Ginger Ale 5

Sweet Plates

Almond Dacquoise 9

Layers of baked almond meringue with chocolate & vanilla buttercream

Warm Apple Crisp with Vanilla Ice Cream 9

Chocolate Satin Mousse with Raspberry Sauce 9

Creamy Caramel Cheesecake 9

White Chocolate Peppermint Stick

Ice Cream Sandwich Sundae 9

Lion Root Beer Float 6

made with *Lion* Root Beer brewed in Wilkes Barre, PA

Yards Chocolate Love Stout Float 8

Yards Brewing Company, Philadelphia, PA

Affogato

Scoop of Vanilla Ice Cream with Espresso 6

Affogato with a shot of your choice of cordials 10

Licor 43

Sambuca Romana

Amaretto Di Saronno

Kahlua

Baileys Irish Cream

Frangelico

Chambord

Gran Marnier

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Sweet Cups

Hot Cocoa with Homemade Marshmallows 9

with a shot of peppermint schnapps 10

with other cordials 12

Hot Buttered Rum 12

warm & fragrant with Brugal rum,

oranges, & spices

Coffee Drinks 11

Carajillo 43 – Licor 43

Almond Berry – Chambord & Amaretto

Nutty Irishman – Frangelico & Baileys

Irish Kiss – Baileys & Kahlua

Chocolate Almond – Amaretto & Crème de Cacao

Le Gorille – Crème de Banana & Crème de Cacao

Jameson Irish Coffee

Coffee & Decaffeinated Coffee 2.75

Espresso & Decaffeinated Espresso 3.5

Cappuccino & Decaffeinated Cappuccino 4.5

Teas 2.75

Lipton Black or Decaffeinated Black

Earl Grey

Chai Black

Herbal Mint

Herbal Chamomile

Cockburns Late Bottled Port 12
2009

Remy Martin VSOP Cognac 14



Specialty Cocktails

by Stephen

- ~ **Cider House Rules** 13
Makers Mark bourbon, reposado tequila
apple cider, maple syrup, & lemon
- ~ **Cinnamon Whiskey Flip** 12
Cinnamon infused whiskey, lemon, mint
- ~ **East Coast Mule** 12
Vodka, lemongrass, lime,
Bruce Cost Fresh ginger ale
- ~ **A Real Whiskey Sour** 12
Whiskey, lemon, sugar, egg white, bitters
- ~ **Penicillin** 12
Scotch, lemon, honey, ginger
- ~ **Bacon Old-Fashioned** 13
Bacon-infused bourbon, bitters, mezcal
- ~ **Ginger Snap Dark & Stormy** 12
Snap Pennsylvania made spirit with
dark rum, *Bruce Cost Fresh* ginger ale
lime
- ~ **Hot Buttered Rum** 12
Warm & fragrant with Brugal Añejo rum,
orange, & spices



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Jack's Bar Room Menu:

Jack's Bar Room Burger – 10

8 oz *Master Purveyors* ground chuck
on a House-made Roll with
Hand Cut French Fries &
Homemade Ketchup

Add: *Calkins Creamery Barn Red Ched*
1.00

Gorgonzola Cheese
House-Cured Bacon
Grilled Portobello Mushroom
Grilled or Sautéed Onion .75 each

**Beer-Battered Cod Fish & Chips with
Peas & Tartar Sauce 17.00**

**Truffle Fries with Black Truffle Aioli &
Pecorino al Tartufo Bianchetto Cheese 8**

Why "Jack's" Bar Room?

Peter's father - Jack Daniel (yes, that
was his name)

loved a good bar.

He would sit with his scotch (ironically
he drank Johnny Walker Black) and
entertain everyone with his stories.

Jack passed away in 2008 and we
couldn't

think of a better way to honor and
remember him.

His Jack Daniel's cap hangs in the
corner.

"Here's to you, Jack."