

## Lunch Menu-\$15

Please **Choose One** of the Following from **Each Course**.

### » **FIRST COURSE**

#### **CAESAR SALAD**

*Chopped romaine, grana Padano, crostini, traditional Caesar dressing*

#### **ONION AND ALE SOUP**

*French onion style soup made with Chimay Ale, topped with smoked blue cheese crouton*

### » **SECOND COURSE**

#### **THE J BAR BURGER**

*Butter lettuce, heirloom tomato, onion, toasted bun*

#### **WINTER HARVEST FLATBREAD**

*Roasted Brussel sprout, green apple crema, goat cheese, pancetta, arugula*

#### **TURKEY BURGER**

*Fresh ground turkey, pickled apple, baby spinach, caper raisin mayo, toasted bun*

## Dinner Menu- 33

Please **Choose One** of the Following from **Each Course**.

### » **FIRST COURSE**

#### **EAST COAST CRAB ARANCINI**

*Lump crab risotto balls, shaved fennel salad, savory lemon curd*

#### **BEETS BY J SALAD**

*Baby arugula, smoked beets, grapefruit, whipped goat cheese, poppy seed crumble, maple sherry vinaigrette*

### » **SECOND COURSE**

#### **TUR-DUC-HEN MEATBALLS**

*House made meatballs, Brussel sprouts, wild mushroom polenta, pistachio gremolata*

#### **48-HOUR SHORT RIB**

*Sous-vide short rib, mustard, pretzel dumplings, Chimay ale jam*

#### **SMOKED TROUT AND LOBSTER CAKES**

*Radish-caper salad, old bay fries, apple Vichy*

» **THIRD COURSE**

**CARAMEL CHEESECAKE**

*Hazelnut croquant, roasted peanut and caramel crisp, Belgian beer caramel*

**CHEF CARTER'S CARROT CAKE**

*Caramelized white chocolate, chai tea pudding, Campari gel*