

# *darling jack's* TAVERN

## RESTAURANT WEEK DINNER

**\$45 per person**

### SPECIALTY COCKTAIL \$14

#### MIA

knob creek, montenegro amaro, aperol, lemon

### FROM THE CHEF

#### WHIPPED FETA (V)

za'atar, olive oil, sherry roasted beets, sumac, toasted MB sourdough

### FIRST COURSE

#### CLAM CHOWDER

cup of new england style clam chowder, bacon, scallions

#### CHICORY + NAPA SALAD (V)

honeycrisp apple, fennel, marcona almonds,  
medjool date-aged sherry dressing, shaved manchego

#### GRILLED CARROTS (V)

lemon honey glazed carrots, whipped labneh, za'atar, pepitas,  
herbs, pickled raisins

#### STEAK TARTARE

Pasture raised beef, salty potato chips, garlic aioli,  
royer mountain cheddar, fresh horseradish

### SECOND COURSE

#### SHRIMP SPAGHETTI

garlic, blistered tomatoes, calabrian chile, capers, crab butter

#### RICETTE + ALMOND PESTO

swiss chard, butternut squash, seared mushrooms, whipped feta, basil

#### JACK'S BURGER

la frieda double smash patty, tavern sauce,  
american cheese, griddled onions, merzbacher sweet potato bun  
green meadow farm half sour kirby pickles, fries

#### FISH & CHIPS

beer battered cod, pickle brine tartar, gingered cabbage slaw, tavern sauce for fries

#### BRAISED SHORT RIB "POT ROAST"

parsnip farotto, roasted winter vegetables, short rib jus, olive salsa verde, fresh horseradish, herbs

### THIRD COURSE

**DARK CHOCOLATE MOUSSE**

whipped labneh, toasted hazelnuts, mini malt-balls

**BANANA PUDDING**

vanilla wafers, whipped mascarpone, crunchy peanuts

**WARM APPLE BOURBON BREAD PUDDING**

bourbon caramel, salty walnuts, crème fraiche ice cream