

J. CHRISTIAN'S

DINNER

STARTERS

Calamari Fritti 12

cherry peppers, lemon garlic aioli, marinara

Orange Ginger Chicken 9

wasabi sesame seeds, crispy rice noodles

Mac n Cheese 8

house cheese blend, broiled crust

Nashville Hot Chicken Wings 11

pickles, buttermilk ranch

Crispy Brussels Sprouts 9

bacon, sorghum syrup, cider vinegar

Fried Green Tomatoes 10

summer tomato salad, green goddess dressing

Cheese Plate 16

assorted artisanal cheeses, accoutrements

Tuna Nachos 14

seaweed salad, pineapple salsa, ponzu, sriracha aioli, wonton chips

SOUPS AND SALADS

add chicken 6 | add shrimp 7 | add crab cake 10 | add salmon 10

House Salad 5/8

carrots, grape tomatoes, cucumbers, croutons, balsamic vinaigrette

Golden Beet 10

strawberries, blueberries, arugula, goat cheese, muscatel vinaigrette

Caesar 6/9

romaine, pecorino romano, croutons, house caesar

Quinoa 11

cucumbers, grilled summer corn, tomatoes, spinach, green goddess dressing

Ava 10

grapes, dried cranberries, candied walnuts, blue cheese, baby greens, muscatel vinaigrette

Gumbo 8/13

shrimp, chicken, andouille, rice

LIGHT FARE

J. C. Burger 14

8 oz. angus patty, lettuce, tomato, aged cheddar, bourbon onions, j.c. steak sauce, brioche, french fries

Short Rib Tacos 12

mashed potatoes, aged cheddar, demi glace, crispy onions

Fish Tacos 12

blackened mahi mahi, cilantro crema, pineapple salsa, avocado, pickled red onions, napa cabbage

Steak Sandwich 15

grilled and sliced bistro steak, onion jam, blue cheese, arugula, ciabatta, french fries

Buttermilk Fried Chicken Sandwich 13

pickles, lettuce, tomato, buttermilk ranch, french fries

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.
18% gratuity added to parties of 8 or more

ENTRÉES

Penne Alla Vodka 16

san marzano tomatoes, cream, basil, pecorino romano

Spinach Gnudi 19

eggplant puree, summer squash, tomatoes, garlic, shaved grana padano

Farroto 19

roasted peppers, tomatoes, grilled chicken, basil pesto

Chicken Under a Brick 22

grilled and pressed half chicken, summer squash casserole, grilled peach mostarda

Fideos 28

andouille sausage, shrimp, mussels, calamari, safron, tomatoes, toasted pasta

Faroe Island Salmon 25

quinoa succotash, hazelnut romesco

Jumbo Lump Crab Cakes 26

asiago cheese grits, sautéed spinach, cajun remoulade, grilled corn relish

Seared Scallops 27

charred corn and tomato risotto, scallion pistou, pickled green tomatoes

Shrimp and Grits 24

asiago cheese grits, andouille sausage, brussels sprouts, red pepper jelly, cajun butter sauce

Steak Frites 19

10 oz. grilled marinated bistro steak, truffle fries, chimichurri, lemon garlic aioli

Short Ribs 16/24

asiago cheese grits, sorghum glazed charred carrots, sautéed spinach, crispy onions

Prime NY Strip 32

14 oz. cast iron seared, scalloped potatoes, sautéed spinach, bordelaise

SIDES

Truffle Fries 7

Scalloped Potatoes 7

Haricots Verts 5

Risotto

charred corn, tomato 7

Sweet Potato Fries 6

Garlic Spinach 5

Asiago Cheese Grits 5

Summer Vegetable Succotash 7

Charred Glazed Carrots 6

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