

# Lunch

## STARTERS

- PECAN-CRUSTED BRIE 🍴 🥜 \$15  
dried cherry marmalade / arugula salad / crostini
- CRAB CAKES 🍷 \$16  
tomato-tarragon beurre blanc / crispy shoestring potatoes
- GRILLED PORTABELLA MUSHROOMS 🍴 \$13  
roasted red bell peppers / white bean hummus / crostini
- FRIED POLENTA 🍴 \$13  
rosemary & honey-infused mushrooms
- CALAMARI FRITTI 🍷 🥜 \$16  
tomato-caper dipping sauce
- BRUSCHETTA 🍷 🍴 \$13  
warm tomatoes / basil / red onions / garlic / balsamic / crostini  
add chicken \$5
- FRIED ARTICHOKE HEARTS 🍴 \$12  
orange-chipotle dipping sauce
- TRUFFLED ARANCINI 🍴 🥜 \$16  
three fried risotto balls / goat cheese / pesto marinara
- BRAVO! CHARCUTERIE \$25 | \$40  
after 30 years, a total remix of jackson's original antipasto platter small (2-4) / large (4+)
- MUSSELS ARRABIATA 🍷 🍷 \$16  
spicy marinara
- SOUP OF THE DAY \$5 | \$8  
ask your server for allergen information
- HOUSE TOMATO-BASIL SOUP 🍴 🥜 \$5 | \$8

## SALADS

- CAESAR 🍷 \$6 | \$10  
romaine / parmesan / focaccia croutons
- FIELD GREENS SALAD 🍷 🍴 \$6 | \$10  
mesclun lettuces / kalamata olives / grape tomatoes / red onion / focaccia croutons / citrus and balsamic vinaigrettes
- SPINACH 🍷 🥜 \$8 | \$12  
goat cheese / mushrooms / candied walnuts / red onion / warm balsamic and pancetta vinaigrette
- CHICKEN & SWEET POTATO 🍷 🥜 \$16  
mesclun lettuces / dried cranberries / candied walnuts / gorgonzola / grape tomatoes / red onion / focaccia croutons / pomegranate vinaigrette
- BLACKENED BEEF 🍷 🥜 \$17  
shoulder tenderloin grilled medium rare / arugula / charcoaled red onions / crispy onions / fresh mozzarella / dried cherries / pine nuts / grape tomatoes / focaccia croutons / balsamic vinaigrette
- SOUTHWESTERN FRIED OYSTERS 🍷 \$19  
mesclun lettuces / black bean & corn salsa / tortilla strips / grape tomatoes / red onion / roasted red pepper and cilantro cremas / orange-chipotle vinaigrette
- SEARED YELLOWFIN TUNA 🍷 🥜 \$19  
sushi grade tuna cooked rare / mesclun lettuces / bacon / herb-spiced pecans / pickled red onion / gorgonzola / green onion / hard-boiled egg / kalamata olives / grape tomatoes / citrus vinaigrette
- SOUP & SALAD COMBO \$12  
bowl of tomato basil or soup of day / choice of caesar or mesclun greens salad
- SALAD ADD-ONS  
chicken \$6 | shrimp (each) \$3 | grilled salmon \$12 | smoked salmon \$10 | crawfish tails \$10 | lump crabmeat \$13 | crab cake (each) \$8 | fried oysters \$14 | anchovies \$3 | skirt steak \$16 | vegan patty \$8 |

## WOOD-FIRED PIZZAS

(substitute gluten-sensitive crust +\$2) add side caesar or mesclun greens salad +\$3










- VESUVIUS \$17  
marinara / mozzarella / goat cheese / roasted garlic / prosciutto / arugula / red chile peppers
- SHRIMP AND BASIL PESTO 🍷 🍷 \$18  
fontina / mozzarella / sun-dried tomatoes / artichoke hearts
- MILANO \$17  
bechamel / fontina / chicken / caramelized onions / gorgonzola / sun-dried tomatoes
- VEGANO 🍴 🥜 \$18  
basil pesto / ratatouille / grilled portabella / asparagus / arugula / sun-dried tomatoes / pine nuts / aged balsamic / cashew parmesan
- SMOKED SALMON \$20  
mascarpone-dill spread / fontina / capers / red onions / chives
- VERDURE 🍴 \$17  
spinach / roasted garlic / roasted red peppers / rosemary mushrooms / goat cheese / parmesan / fresh basil
- RICOTTA & SWEET POTATO 🥜 \$19  
lemon zest / candied walnuts / shaved brussels / red wine soaked cranberries / prosciutto / brie
- DUCK CONFIT & BRIE \$20  
cherry marmalade / brie / fontina / arugula / caramelized onion
- CARNE \$18  
marinara / fresh mozzarella / pepperoni / italian sausage / prosciutto / pancetta
- MARGHERITA 🍴 \$16  
plum tomato sauce / fresh mozzarella / romano / fresh basil
- QUATTRO FORMAGGIO 🍴 \$16  
ricotta / mozzarella / fontina / parmesan / red chili flakes
- GENOVESE 🥜 \$17  
basil pesto / mozzarella / chicken / fontina / sun-dried tomatoes / rosemary mushrooms
- PIZZA OF THE DAY MKT  
ask your server for today's special

# PASTA

(substitute gluten free pasta + \$2) add side caesar or mesclun greens salad +\$3  
all pastas are garnished with grande parmesan cheese

<p>PENNE WITH HEIRLOOM CHERRY TOMATOES   pancetta / fresh mozzarella / basil pesto-lemon cream add chicken \$5   add shrimp \$3 ea.</p> <p>PENNE WITH BEEF SHOULDER TENDERLOIN AND PORTABELLA MUSHROOMS  pancetta / basil / tomatoes / vermouth broth</p> <p>ANGEL HAIR WITH SHRIMP, ASPARAGUS, MINT, &amp; BASIL   thin sauce of butter / extra virgin olive oil / garlic / red chili flakes</p> <p>LINGUINE WITH CRAWFISH TAILS   andouille / artichoke hearts / tomatoes / button mushrooms / basil pesto / creole cream</p>	<p>\$16</p> <p>\$17</p> <p>\$19</p> <p>\$19</p>	<p>LINGUINE WITH MEATBALLS  pork &amp; beef meatballs / marinara / fresh basil</p> <p>WOOD-FIRED LASAGNA HALF \$15   WHOLE \$22 fresh pasta sheets / ricotta / marinara / house ground beef / mozzarella</p> <p>SEAFOOD FETTUCCINE ARRABIATA   \$20 mussels / clams / shrimp / spicy marinara</p> <p>RAVIOLI \$21 cheese ravioli / duck confit / shiitake mushrooms / spinach / port wine cream sauce</p> <p>FETTUCCINE ALFREDO   \$15 heavy cream / nutmeg / parmesan add chicken \$6   add shrimp \$3 ea.</p>	<p>\$16</p> <p></p> <p>\$20</p> <p>\$21</p> <p>\$15</p>
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# ENTREES

<p>NEW ORLEANS STYLE SIMMONS CATFISH &amp; GRITS  grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta</p> <p>REDFISH  yukon gold mashed potatoes / seasonal vegetables / tomato-tarragon beurre blanc</p> <p>HERB-CRUSTED SALMON   angel hair pasta / tomatoes / capers / basil pesto</p> <p>GRILLED CHICKEN BREAST  yukon gold mashed potatoes / seasonal vegetables / tomato, caper &amp; basil salsa / aged balsamic</p>	<p>\$24</p> <p>\$28</p> <p>\$22</p> <p>\$16</p>	<p>VEGETARIAN PLATE   grilled eggplant / grilled portabella mushroom / hummus / seasonal vegetables / choice of: fried polenta, truffled soft polenta, or pesto risotto</p> <p>VEGAN BURGER   tomatoes / pickled red onion / chili-garlic "vegan"-naise / wheat bun / choice of side: fresh fruit   field green salad   Caesar salad   soup of the day   french fries \$1   sweet potato fries \$2   spinach salad \$2</p> <p>VEGAN SALAD DRESSING OPTIONS balsamic vinaigrette   orange-chipotle vinaigrette   pomegranate vinaigrette</p>	<p>\$19</p> <p></p> <p>\$17</p>
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\*Consuming raw or undercooked eggs or fish may increase your risk of foodborne illness, especially if you have certain medical conditions

