

SMALL PLATES

CRISPY ARTICHOKE HEARTS	7
Truffle-Lemon Aioli	
MAC-N-CHEESE	8
Creamy Cheddar Cheese & Butter Toasted Breadcrumbs ADD Crispy Bacon, Caramelized Onions, Sautéed Mushrooms, Tomato Confit or Truffle Oil .75 each *Crab Meat 5.	
QUILTED PIG	9
Pastry Wrapped Sweet Italian Sausage, Honey Dijon & Apricot-Ale Mustard	
CRISPY CALAMARI	10
Plum Tomato Sauce & Lemon Aioli	
WARM CRAB & ARTICHOKE DIP	14
Garlic Crostini & Focaccia Toast Points	
*PEI MUSSELS SERVED WITH TOASTED GARLIC BREAD	15
Crispy Prosciutto & Anisette Cream, Spicy Plum Tomato, Or Saffron Citrus Broth	
*GUINNESS BATTERED SOFT SHELL CRAB	18
Heirloom Tomato Bruschetta, Baby Arugula, Caper-Dill Aioli, Char-Grilled Ciabatta, Balsamic Reduction	
BROILED LOBSTER TAILS	20
Red Bell Pepper, Scallion, Bermuda Onion, Crushed Red Pepper, Fresh Herbs & Buttered Bread Crumbs	
HENEGHAN FARM'S SHEPHERDS PIE	16
Grass-Fed Ground Beef & Brisket Blend, Irish Sausage, Sweet Peas, Caramelized Pearl Onion, Cheddar & Chive Potatoes	
*SAUTÉED MANILA CLAMS	14
Coconut Curry Broth, Lemongrass, Kaffir Lime, Toasted Coconut	

SOUPS & SALADS

FRENCH FIVE ONION SOUP	8
Caramelized Onion, Focaccia Toast, Broiled Swiss & Mozzarella	
*NEW ENGLAND CLAM CHOWDER	10
Little Neck Clams, Bacon, Red Bliss Potatoes, Celery & Long Island Corn	
J.A.H.'S FRUIT & NUT SALAD	12
Garden Lettuce, English Cucumber, Heirloom Cherry Tomatoes, Dried Cranberries, Candied Pistachios & Walnuts, Shallot-Paprika Vinaigrette	
FARMHOUSE SALAD	14
Mixed Greens, Crispy Bacon, Haricot Verts, Cherry Tomatoes, Cornbread Croutons & Buttermilk Ranch Dressing	
CLASSIC CAESAR	10
Romaine, Sun-Dried Tomatoes, Roasted Garlic Croutons & Creamy Parmesan Dressing	
ARUGULA SALAD	14
Baby Arugula, Goat Cheese, Pear, Crispy Shallots, Candied Pistachios & Balsamic Vinaigrette	
ROASTED BEETS	15
Baby Arugula, Feta, Citrus Suprêmes, Mint & Basil, Candied Pistachios, Chive Oil & Balsamic Reduction	

ADD Organic Grilled Chicken 7, Shrimp 8, *Salmon 8, *Grilled Steak 9

ENTREES

*J.A.H.'S STANDARD	
"1946 Burger" - Brisket, Chuck, Dry Aged Ribeye & Short Rib Blend,	15
"Red Devon Burger" - Heneghan Farm's Grass-Fed Beef	17
Served with Lettuce, Tomato, Onion & Fries or Red Cabbage Slaw	

SUB Guinness Battered Onion Rings, Cheesy Fries, Sweet Potato Fries, Side Salad	2.
ADD American, Cheddar, Swiss, Blue, Smoked Gouda, Mozzarella Cheese	1. each
ADD Crispy Bacon, Caramelized Onions, Mushrooms, Avocado, *Fried Egg	1.50 each
PECAN CRUSTED CHICKEN Mashed Potatoes, Haricot Verts, Bourbon-Chili Sauce	28
JAMESON BRAISED SHORT RIBS Saffron Risotto, Charred Tomato, Carrot, Shiitake & Pearl Onion Ragout	31
*NY STRIP STEAK AU POIVRE Green Peppercorn & Brandy Pan Sauce, Herb Roasted Fingerling Potatoes, & Charred Kale Sprouts	34
*BACON WRAPPED FILET MIGNON Gorgonzola Mashed Potato, Caramelized Onion & Roasted Mushrooms, Balsamic Vinegar Reduction	34
*CHAR-GRILLED PORK CHOP Applewood Smoked Bacon Mashed Potatoes, Wilted Spinach, Toasted Almond & Peach Compote	28
GUINNESS BATTERED FISH-N-CHIPS Crispy Local Catch, Malt Vinegar Fries & Caper-Dill Aioli	19
ARTICHOKE CRUSTED HALIBUT Caramelized Carrot Risotto, Asparagus & Sweet Pea Puree	32
*PAN-SEARED SEA SCALLOPS Forest Mushroom & Parmesan Risotto, Truffle Jus	34
*MEDITERRANEAN SALMON Pan-Seared Skin-On Salmon, Eggplant & Bell Pepper Caponata, Grilled Vegetables	29
TIGER SHRIMP & LINGUINI Saffron-Limoncello Cream, Shallots, Arugula & Sun-dried Tomatoes	24
PENNE PASTA & SWEET ITALIAN SAUSAGE Crumbled Sausage, Fresh Mozzarella, Basil Infused Ricotta, Plum Tomato Sauce & Toasted Pine Nuts	24
PRIMAVERA PESTO LINGUINI Baby Spinach, Shiitake Mushrooms, Fire-Roasted Bell Peppers, Summer Squash, Garlic-Pesto Cream & Shaved Parmigiano-Reggiano	23

EXECUTIVE CHEF PHILLIP WEINSTEIN

* Consuming Raw or Under Cooked Meats, Fish, Shellfish or Fresh Shell Eggs May Increase Your Chance of Food-Borne Illness