

## SMALL PLATES

<b>CRISPY ARTICHOKE HEARTS</b>	7
Truffle-Lemon Aioli	
<b>MAC-N-CHEESE</b>	8
Creamy Cheddar Cheese & Butter Toasted Breadcrumbs ADD Crispy Bacon, Caramelized Onions, Sautéed Mushrooms, Tomato Confit or Truffle Oil .75 each *Crab Meat 5.	
<b>QUILTED PIG</b>	9
Pastry Wrapped Sweet Italian Sausage, Honey Dijon & Apricot-Ale Mustard	
<b>CRISPY CALAMARI</b>	10
Plum Tomato Sauce & Lemon Aioli	
<b>WARM BABY SPINACH DIP</b>	12
Garlic Crostini & Focaccia Toast Points	
<b>*PEI MUSSELS</b> SERVED WITH TOASTED GARLIC BREAD	15
Crispy Prosciutto & Anisette Cream, Spicy Plum Tomato, Or Saffron Citrus Broth	
<b>EGGPLANT &amp; BELL PEPPER CAPONATA</b>	10
Roasted Tomato, Kalamata Olives, Grilled Garlic Baguette, Balsamic Reduction, Micro Arugula	
<b>HENEGHAN FARM'S SHEPHERDS PIE</b>	16
Grass-Fed Ground Beef & Brisket Blend, Irish Sausage, Sweet Peas, Caramelized Pearl Onion, Cheddar & Chive Potatoes	
<b>*SAUTÉED MANILA CLAMS</b>	14
Garlic Toasted with Pancetta, Melted Leeks, Charred Scallion, Red Chili Butter Broth & Grilled Garlic Ciabatta	

## SOUPS & SALADS

<b>FRENCH FIVE ONION SOUP</b>	7
Caramelized Onion, Focaccia Toast, Broiled Swiss & Mozzarella	
<b>*NEW ENGLAND CLAM CHOWDER</b>	8
Little Neck Clams, Bacon, Red Bliss Potatoes, Celery & Long Island Corn	
<b>J.A.H.'S HOUSE SALAD</b>	7
Garden Lettuce, English Cucumber, Shaved Carrot & Shallot-Paprika Vinaigrette	
<b>FARMHOUSE SALAD</b>	13
Mixed Greens, Crispy Bacon, Haricot Verts, Cherry Tomatoes, Cornbread Croutons & Buttermilk Ranch Dressing	
<b>CLASSIC CAESAR</b>	10
Romaine, Sun-Dried Tomatoes, Roasted Garlic Croutons & Creamy Parmesan Dressing	
<b>ARUGULA SALAD</b>	12
Baby Arugula, Goat Cheese, Pear, Crispy Shallots, Candied Pistachios & Balsamic Vinaigrette	
<b>ROASTED BEETS</b>	15
Creamy Goat Cheese & Mascarpone, Citrus Suprêmes, Fresh Dill, Mint & Basil, Candied Pistachios, Lemon & Cracked Pepper Vinaigrette	

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

**GARDEN VEGETABLE & PESTO RISOTTO** 23

Asparagus Tips, Sweet Peas, Shiitakes, Red Bell Pepper, Haricot Vert,  
Baby Spinach, Parmigiano-Reggiano

**HALF ROASTED CHICKEN** 28

Sweet Potato & Pancetta Hash, Apple-Cider & Sage Demi-Glace

**JAMESON BRAISED SHORT RIBS** 31

Saffron Risotto, Charred Tomato, Carrot, Shiitake & Pearl Onion Ragout

**\*NY STRIP STEAK AU POIVRE** 34

Green Peppercorn & Brandy Pan Sauce, Herb Roasted Fingerling Potatoes,  
& Charred Kale Sprouts

**\*BACON WRAPPED FILET MIGNON** 34

Gorgonzola Mashed Potato, Caramelized Onion & Roasted Mushrooms,  
Balsamic Vinegar Reduction

**\*DIJON CRUSTED PORK CHOP** 28

Cheddar & Leek Mashed Potatoes

**GUINNESS BATTERED FISH-N-CHIPS** 19

Crispy Local Catch, Malt Vinegar Fries & Caper-Dill Aioli

**\*CRAB CRUSTED SALMON** 29

Lemon Risotto, Asparagus & Roasted Red Pepper Coulis

**\*TIGER SHRIMP & LINGUINI** 24

Saffron-Limoncello Cream, Leeks, Arugula & Sun-dried Tomatoes

**PENNE PASTA & SWEET ITALIAN SAUSAGE** 24

Crumbled Sausage, Fresh Mozzarella, Basil Infused Ricotta,  
Plum Tomato Sauce & Toasted Pine Nuts

**\*FILET TIPS & LINGUINI** 26

Wild Mushrooms, Cherry Tomatoes, Arugula, Caramelized Onions,  
Rosemary-Truffle Broth

### **HENEGHAN FARM'S GRASS-FED BEEF CUT OF THE WEEK**

Ask Server for Weekly Preparation & Pricing

CHEF PHILLIP WEINSTEIN  
CHEF CONSULTANT NICOLE ROARKE

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