



Summer Brunch Menu 2019

STARTERS

**Jerk Spiced
Brussel Sprouts 9.95**
Cajun Aioli

**Southern Style
Pulled Pork Poutine 14.95**
Beer Cheese & Chives

**Cajun Butter Basted Grilled
Shrimp 11.95**
Cajun Cocktail Sauce

Fried Calamari 12.95
Jalapeño Chips, Carrots
& Hot Lava

Lobster Mac and Cheese 16.95

Saffron Wine Mussels 14.95
Andouille Sausage, Shallot,
Garlic & Tomato

Maple Soy Pork Belly 11.95
Mandarin Orange, Pickled Pepper
& Arugula

SOUPS & SALADS

add Chicken (4), Salmon (5), Shrimp (6), or Seitan (5) to any salad

Smoked Ham & Black Eye Pea Soup 5.95

New England Clam Chowder 7.95

BLT Caesar Salad 9.95
with Romaine & Croutons

Apple Salad 10.95
Pecans, Blue Cheese & Cider Vinaigrette

MORNING PLATES

Firehouse French Toast 11.95
Maple Cinnamon Butter & Hickory
Smoked Bacon

Blueberry Pancakes 10.95
with Lancaster Turkey Sausage

Crab Cake Benedict 15.95
Asparagus & Cajun Hollandaise
over Buttermilk Biscuits

Breakfast Quesadilla 12.95
Eggs, Bacon, Pepper Jack
with Homemade Salsa

**Andouille, Egg and Cheese
Sandwich 10.95**

Sirloin Steak and Eggs 16.95
Caramelized Onion, Fried Eggs
& Red Pepper Puree

Spring Garden Omelette 11.95
Broccolini, Roasted Corn,
Tomato & Gruyere

Sides—Hickory Smoked Bacon, Lancaster Turkey Sausage, Godshall's Turkey Bacon,
Scrapple, Southern Cheesy Grits, Two Organic Free Range Eggs 4.95

SANDWICHES AND ENTREES

**Southern Style Pulled Pork
Sandwich 12.95**

Firehouse Burger 14.95
Tomato & Red Onion

**Spicy Jack Bison
Burger 19.95**

Jack's St Louis Cut Ribs 21.95
Firehouse Fries & Collard Greens

Cornflake Catfish Po' Boy 13.95
Arugula, Pickled Onion &
Jalapeno Jam

Pepper Jack Cheese,
Jalapenos & Hot Lava

Philly Cheese Steak 16.95
Peppers & Caramelized Onion

**Fried Chicken &
Potato Dumplings 21.95**
Broccolini, Mushroom and Black
Garlic Sauce

Saffron Pumpkin Risotto 19.95
Roasted Acorn Squash and
Toasted Pumpkin Seeds

Thank you for visiting Jack's Firehouse - a proud member of PA Preferred!
Please note that all parties of five or more people are subject to a 20% auto-gratuity.
Many of our menu items have ingredients purchased from Pennsylvania farms.
Consuming raw or undercooked meat increases the risk of food borne illness.

Executive Chef – Johnathan Vargo

General Manager – Chelsea Richardson



Fall Cocktail Menu 2019

Tito's Bloody Mary 11

Tito's Vodka and our award winning bloody mary mix

Peach & Orange Blossom Mimosa 11

Ketel One Botanical Vodka, Pol Clement Champagne, orange juice

Spiked Hot Cider 12

Captain Morgan Rum, Brandy and local apple cider

Philly Punch 11

Crown Royale Whiskey, Blue Curacao, Apple Pucker, sour mix

Cross My Heart & Hope To Chai 13

Connie Navy Strength Gin, chai syrup, hazelnut liquor, fresh lemon juice

Kentucky Peach 12

Jim Beam Peach Bourbon, fresh peach purée, ginger syrup, lemonade

Devil Wears PAMA 14

Jim Beam Devils Cut Bourbon, PAMA Pomegranate Liquor, house bitters

Orchard Sangria 11

Ketel One Botanicals Peach & Orange Blossom Vodka, maple, white wine, apple juice

Who Ya Gunna Call ??? 13

Smirnoff Blueberry and Vanilla Vodka, Midori Melon Liquor, pineapple juice

Ask about our Glenfiddich Scotch (28.95) or Knob Creek Bourbon Flights (32.95)!

BEER

LOCAL DRAFTS

- Yards Philly Pale Ale 5
- Victory Prima Pils 5.5
- PBC Walt Wit Belgian Wheat Ale 5.5
- Cape May IPA 6.5
- Sly Fox O'Reilly's Stout 5.5
- Seasonal Craft 7

BOTTLES

- Yuengling Lager 4
- PBC Kenzinger 5
- Yuengling Porter 4
- Miller Lite 4
- Coors Light 4
- Stella Artois 6
- Heineken 5.5
- Corona 5.5
- Negra Modelo 5.5
- Strong Bow Cider 6.5
- Tröegs Perpetual IPA 6.5
- River Horse Seasonal Craft 7

WINES BY THE GLASS

Whites

- Firehouse Chardonnay, CA, NV 7
- Ecco Domani, Pinot Grigio, Italy, '17 8
- Robert Klingenfus, Riesling, FR '16 9
- Decibel, Sauvignon Blanc, New Zealand, '16 10
- Zoe, Moschofilero Blend, Greece, '17 11
- William Hill, Chardonnay, CA, '16 13

Sparkling & Rosé

- Pol Clement, Champagne, France, NV 9
- B&G, Sparkling Rosé, France, NV 10
- Rosehaven, Rosé, CA '17 9
- Band of Roses, Rosé, OR '18 11

Reds

- Firehouse, Cabernet, CA NV 7
- LaPlaya, Carmenere, Chile '15 8
- Bridlewood, Pinot Noir, CA, '16 9
- Silver Peak, Zinfandel, CA '13 9
- Muriel, Tempranillo, Spain '15 10
- Decibel, Malbec, New Zealand '16 10
- Predator, Cabernet, CA '16 13

BOTTLE LIST AVAILABLE UPON REQUEST