



Fall Lunch Menu 2019

STARTERS

<p>Jerk Spiced Brussel Sprouts 9.95 Cajun Aioli</p> <p>Fried Calamari 12.95 Jalapeño Chips, Carrots & Hot Lava</p>	<p>Southern Style Pulled Pork Poutine 14.95 Beer Cheese & Chives</p> <p>Lobster Mac and Cheese 16.95</p> <p>Maple Soy Pork Belly 11.95 Mandarin Orange, Pickled Pepper & Arugula</p>	<p>Cajun Butter Basted Grilled Shrimp 11.95 Cajun Cocktail Sauce</p> <p>Saffron Wine Mussels 14.95 Andouille Sausage, Shallot, Garlic & Tomato</p>
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SOUPS & SALADS

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

<p>Smoked Ham & Black Eye Pea Soup 5.95</p> <p>BLT Caesar Salad 9.95 with Romaine & Croutons</p>	<p>New England Clam Chowder 7.95</p> <p>Apple Salad 10.95 Pecans, Blue Cheese & Cider Vinaigrette</p>
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SANDWICHES

<p>Southern Style Pulled Pork 12.95</p> <p>Crab Cake 16.95 with Hot Lava Sauce</p> <p>Firehouse Burger 14.95 Tomato & Red Onion</p>	<p>Philly Cheese Steak 16.95 Peppers & Caramelized Onion</p> <p>Hot Fried Chicken 12.95 Jacks Hot Sauce, Baby Greens & Dill Pickle Mayo</p>	<p>Cornflake Catfish Po' Boy 13.95 Arugula, Pickled Onion & Jalapeno Jam</p> <p>Spicy Jack Bison Burger 19.95 Pepper Jack Cheese, Jalapenos & Hot Lava</p>
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LARGE PLATES

<p>Fried Chicken & Potato Dumplings 21.95 Broccolini, Mushroom and Black Garlic Sauce</p> <p>Saffron Pumpkin Risotto 19.95 Roasted Acorn Squash and Toasted Pumpkin Seeds</p>	<p>Jack's St Louis Cut Ribs 21.95 Firehouse Fries & Collard Greens</p> <p>Grilled BBQ Flat Iron Steak 22.95 Jalapeno, Pistachio, Roasted Corn & Potato Salad</p>	<p>Carolina Crab Cakes 23.95 Crispy Sweet Potato, Chow Chow, & Roasted Garlic Aioli</p> <p>Salmon Wellington 25.95 Fennel, Asparagus, Sun Dried Tomato & Creole Remoulade</p>
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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

Conniection 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