



Winter Dinner Menu 2020

STARTERS

**Jerk Spiced
Brussel Sprouts 10**
Cajun Aioli

**Southern Style
Pulled Pork Poutine 13**
Beer Cheese & Chives

**Cajun Butter
Basted Shrimp 12**
Cocktail Sauce

Crispy Calamari 13
Jalapeño Chips, Carrots
& Hot Lava

Lobster Mac and Cheese 17

Saffron Wine Mussels 14
House-Made Sage Sausage,
Grilled Bread

Maple Soy Pork Belly 14
Mandarin Orange, Pickled Chili
& Arugula

SOUPS, SALADS & SANDWICHES

Black Eye Pea Soup 6
with Smoked Ham

Chicken & Apple Salad 16
Spiced Pecans, Blue Cheese
& Cider Vinaigrette

**Cornflake Catfish
Po' Boy 14**
Arugula, Pickled Onion,
Jalapeno Jam

New England Clam Chowder 8

**Southern Style Pulled Pork
Sandwich 15**
with Kale Slaw

Philly Cheesesteak 18
Caramelized Onion, Roasted
Pepper, Demi-Glace

**Grilled Salmon
Caesar Salad 17**
Cherry Tomato, Crispy Bacon,
Parmesan and Croutons

Firehouse Burger 17
Red Onion, Tomato, Baby Greens

ENTREES

Jack's St Louis Cut Ribs 24
Barbecue Glazed Ribs with
Firehouse Fries & Collard Greens

Grilled BBQ Flat Iron Steak 25
Jalapeno, Pistachio, Roasted Corn
Succotash & Potato Salad

Carolina Crab Cakes 26
Crispy Sweet Potato, Chow Chow,
& Roasted Garlic Aioli

Miso Glazed Salmon 26
Crispy Skin-on Salmon Filet with
Toasted Farro, Escarole & Shallots

Fig Peppercorn Filet Mignon 34
Crispy Baked Potato & Cranberry
Almond Carrots

Grilled Pork Shoulder 24
Watercress, Cabbage & Beets

**Fried Chicken &
Potato Dumplings 23**
Broccolini, Mushroom and Black
Garlic Sauce

**Vegan Rosemary Agave
Cauliflower Steak 22**
Pearl Onion, Roasted Tomato &
Toasted Hazelnut Risotto

Thank you for visiting Jack's Firehouse - a proud member of PA Preferred!

Please note that a 20% gratuity is automatically applied for all groups of 5 or more.

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



Winter Cocktail Menu 2020

The Snow Bird 12

Captain Morgan Rum, pineapple juice, ginger syrup, fresh lime juice, club soda

Philly Punch 11

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

Orchard Sangria 11

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

Sloe-Gin Fizz 13

Sloe Gin, Conniption Navy Strength Gin, Pop Up Sparkling Wine

Kentucky Peach 12

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

Clove & Rye Old Fashioned 14

Bulleit Rye Bourbon, clove simple syrup, house made orange bitters

Lunch & Brunch Favorites

Tito's Bloody Mary 12

Tito's Vodka and our award winning bloody mary mix

Peach & Orange Blossom Mimosa 11

Ketel One Botanical Vodka, Pol Clement Champagne, orange juice

Limited availability after 4pm

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 Draft 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
- Seasonal Craft Bottle 7

WINES BY THE GLASS

Whites

- Firehouse Chardonnay, CA, NV 7
- Ecco Domani, Pinot Grigio, Italy, '17 9
- Robert Klingenfus, Riesling, FR '16 8
- Decibel, Sauvignon Blanc, New Zealand, '16 12
- 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

Reds

- Firehouse, Cabernet, CA NV 7
- LaPlaya, Carmenere, Chile '15 8
- Mark West, Pinot Noir, CA, '16 10
- Silver Peak, Zinfandel, CA '13 9
- Muriel, Tempranillo, Spain '15 10
- Decibel, Malbec, New Zealand '16 12
- Predator, Cabernet, CA '16 13

