



Winter Lunch Menu 2020

STARTERS

**Jerk Spiced
Brussel Sprouts 10**
Cajun Aioli

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

**Cajun Butter Basted Grilled
Shrimp 12**
Cajun Cocktail Sauce

Fried Calamari 13
Jalapeño Chips, Carrots
& Hot Lava

Lobster Mac and Cheese 17
Maple Soy Pork Belly 14
Mandarin Orange, Pickled Pepper
& Arugula

Saffron Wine Mussels 14
Andouille Sausage, Shallot,
Garlic & Tomato

SOUPS & SALADS

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

Smoked Ham & Black Eye Pea Soup 6

New England Clam Chowder 8

BLT Caesar Salad 10
with Romaine & Croutons

Apple Salad 11
Pecans, Blue Cheese
& Cider Vinaigrette

SANDWICHES

**Southern Style
Pulled Pork 13**
with Kale Slaw

Firehouse Burger 15
Tomato & Red Onion

Crab Cake 17
with Hot Lava Sauce

Philly Cheese Steak 17
Peppers &
Caramelized Onion

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

Hot Fried Chicken 13
Jacks Hot Sauce,
Baby Greens
& Dill Pickle Mayo

LARGE PLATES

Jack's St Louis Cut Ribs 23
Firehouse Fries & Collard Greens

**Rosemary Agave
Cauliflower Steak 20**
Pearl Onion, Roasted Tomato &
Toasted Hazelnut

Grilled BBQ Flat Iron Steak 24
Jalapeno, Pistachio, Roasted Corn
& Potato Salad

**Fried Chicken &
Potato Dumplings 22**
Broccolini, Mushroom and Black
Garlic Sauce

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

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

BOTTLE LIST AVAILABLE UPON REQUEST