



GREENS & STARTERS

- Prince Edward Island Mussels** \$19 *MGF*
Steamed in Bouillabaisse, Caramelized Fennel, Andouille Sausage, Grilled Ciabatta Bread
- Jumbo Shrimp Cocktail** \$20 *GF*
Cocktail Sauce, Garlic and Lemon Aioli
- JAI Boursin & Goat Cheese Board** \$18 *MGF*
Candied Walnuts, Sun-Dried Cranberries, Port Wine Balsamic Glaze, Honey, Crostinis
- Housemade Beef Minestrone Soup** *GF*
Cup \$6 Bowl \$8
- Roasted Red & Golden Beet Salad** \$12 *GF*
Shaved Fennel, Belgian Endive, Tarragon Vinaigrette
- Caesar Salad** \$9 *MGF*
Roasted Garlic Croutons, Parmigiano Reggiano
- Mixed Greens Salad** \$9 *GF*
Goat Cheese, Charred Bartlett Pears, Candied Pecans, Champagne Vinaigrette
- Mediterranean Bibb Salad** \$9 *MGF*
Kalamata Olives, Grape Tomatoes, Feta Cheese, Red Onion, Pita Croutons, Lemon Garlic Vinaigrette
- Add To Any Salad
Shrimp...\$10 Chicken...\$6 Salmon...\$12

Happy Hour in the JPub
Tuesdays through Fridays
4:00-5:30
Food and Drink Specials

PLATES

- Pan Seared Sea Scallops** \$38 *GF*
Wild Mushroom Risotto, Honey Glazed Carrots, Sherry Cream Sauce
- Grilled Royal Tide Salmon** \$32 *GF*
Organic Quinoa & Arugula Salad, Lemon Garlic Vinaigrette
- Pan Seared Chilean Sea Bass** \$40 *GF*
Sweet Pea and Crab Risotto, Charred Lemon, Pea Puree
- Yuengling Battered Fish & Chips** \$26
Fried Cod, French Fries, Coleslaw, Tartar Sauce
- Free Range Milk Fed Veal Chop** \$39 *GF*
Baby Vegetables, Three Cheese Polenta, Cranberry Demi Glace
- Prime Pork Schnitzel** \$26
Herb Panko and Dijon Mustard Crust, Sweet Apple Cider & Golden Raisin Sauerkraut, Garlic Mashed Potatoes
- Grilled 8 Ounce Filet Mignon** \$44 *GF*
Gorgonzola Garlic Butter, Red Wine Reduction, Garlic Mashed Potatoes, House Vegetables
- Cabernet Braised Short Rib** \$39
Yukon Gold & Sweet Potato Hash, Cabernet Demi Glace, Topped with Fried Onion Straws
- JAI Sheppard's Pie** \$25
Guinness Braised Lamb and Beef Tenderloin, Garlic Mashed Potato Gratin
- Organic Amish Country Airline Chicken** \$30 *MGF*
Butternut Squash Risotto, Haricot Verts, Chicken Demi Glace
- Grilled Champagne Chicken** \$26 *GF*
Apple Chutney, Brie Cheese, Risotto, Champagne Vin Blanc

HANDHELDS & SHAREABLES

- Panko Crusted Maryland Crab Cakes** \$18
Mixed Greens, Lemon Pepper Aioli, Black Fig Jam
- JAI Brussels Sprouts** \$17 *GF*
Flash Fried with Apple Smoked Ham, Caramelized Onions, Asiago Cheese, Smoked Jalapeno Aioli
- Mexican Street Corn Dip** \$16
Cilantro, Jalapenos, Lime Zest Chili Dusted Tortilla Chips
- Sesame Crusted Yellowfin Tuna** \$20
Served Rare, Cucumber Wakame Salad, Crispy Sushi Rice Cake, Soy Ginger Glaze, Sriracha Mayo
- Grilled Southwest Chicken Wrap** \$18
Pico de Gallo, Pepperjack Cheese, Romaine Lettuce, Chili Lime Ranch Dressing, French Fries
- Three Cheese Flatbread Pizza** \$10
Mozzarella, Provolone and Romano Cheeses, House Made Marinara
Add Grilled Chicken \$6 Add Grilled Shrimp \$10
- Winter Vegetable Risotto** \$18 *GF*
Brussel Sprouts, Carrots, Turnips, Red Onion, Butternut Squash, Garlic, Parmesan Cheese
Add Grilled Chicken \$6 Add Grilled Shrimp \$10
- JAI Cheese Plate** \$22 *MGF*
Chef's Selection of Gourmet Cheeses, Toasted Baguette, Nuts, Housemade Black Fig Jam
Add Cajun Tasso Ham and Prosciutto \$6
- Half Pound Kobe Beef Burger** \$21
Cheddar Cheese, Bacon, Lettuce, Tomato, Buttered Brioche, French Fries
- Shrimp Po' Boy** \$17
Lightly Fried with Cajun Remoulade, Pickled Red Onions, Lettuce, Tomato, French Baguette, French Fries

20% Gratuity added to parties of 6 or more
To ensure better service, we cannot accommodate separate checks.

Signature Cocktails

(\$13.00)

Jamblertini - Ketel One, Triple Sec, Pineapple Juice, Champagne

Espresso Martini - Absolut Vanilla, Kahlua, Espresso

JAI Tai - Mt Gay Rum, Malibu, Pineapple, Orange Juice, Grenadine

Bourbon Crush - Smooth AMBLER Bourbon, Cointreau, Pineapple, Lemonade

Rose Valley Cosmo - Absolut Citron, Cointreau, Rosé, Cranberry, Lime

Gin Richie - Tanqueray, Lime Juice, Lemonade, Club Soda

Seasonal Cocktails

(\$13.50)

Trina's Pear Apéritif - Absolut Pear, St. Germaine, Prosecco, Pear Simple Syrup

Pat's Winter Paloma - Silver Tequila, Pama, Cranberry Juice, Club Soda

Austin's Old Fashioned - Jefferson Bourbon, Maple Simple Syrup, Bitters, Cinnamon Orange

Alexa's Blueberry Mojito - Bacardi, Muddled Blueberries, Lime, Mint

Bridget's White Sangria - White Zinfandel, Raspberry Vodka, Peach Schnapps, Grapefruit, Sprite

Paul's Spicy Orange Spritz - Jameson Orange, Cointreau, Orange, Grapefruit, Tabasco, Club Soda

Sean's Strawberry Martini - Beefeater Gin, Strawberry Puree, Lemonade

Wine By The Glass

(Available by the Bottle \$40)

William Hill, Chardonnay, Napa \$12.50

Shades of Blue, Riesling, Germany \$11.50

Silver Moki, Sauv Blanc, New Zealand \$11.50

Pio, Pinot Grigio, Italy \$10.50

Proverb, Pinot Grigio, CA \$10.50

La Jolie Fleur, Rosé, Méditerranée \$10.50

Pio, Prosecco, Italy \$11.50

Nine Vines, Moscato, Australia \$11.50

Trinity Oaks, Pinot Noir, CA \$11.50

Franciscan, Cabernet, CA \$11.50

Proverb, Cabernet, CA \$10.50

Riporta, Red Zinfandel, Italy \$11.50

Proverb, Merlot, CA \$10.50

Los Cardos, Malbec, Argentina \$11.50

Wine By The Bottle

7 Terra Doro, Chenin Blanc/Viognier, 2022, Clarksburg, \$42

14 Trefethen, Dry Riesling, 2022, Napa, \$65

19 Joel Gott, Pinot Gris, 2022, Willamette, \$40

20 Maso Canali, Pinot Grigio, 2021, Italy, \$45

24 Kim Crawford, Sauv Blanc, 2023, Marlborough, \$55

26 Joel Gott, Sauv Blanc, 2022, CA, \$50

29 Whitehaven, Sauv Blanc, 2020, New Zealand, \$45

35 Hess Collection, Chard, 2022, Napa, \$60

42 Plumpjack, Chard, 2016, Napa, \$120

48 Cakebread Cellars, Chard, 2022, Napa, \$95

51 Freixenet, Blanc de Blanc, CA, \$40

52 Korbel, Brut, Sonoma, \$50

55 Veuve Cliquot, Yellow Label, France, \$125

58 Schramsberg, Brut Rose, North Coast, \$65

59 Avissi, Prosecco, Italy, \$40

70 The Seeker, Malbec, 2022, Argentina, \$40

81 Ramey, Claret, 2021, Napa, \$80

85 Peju, Cab Franc, 2016, Napa, \$100

91 The Stag, Pinot Noir, 2020, Central Coast, \$100

93 La Crema, Pinot Noir, 2022, Sonoma Coast, \$60

100 Ghost Pine, Merlot, 2020, Sonoma/Napa, \$80

103 Coppola, Diamond Series, Merlot, 2018, CA, \$50

107 Menage Trois, Cabernet, 2019, North Coast, \$50

109 Sterling Cabernet, 2020, Napa, \$70

110 J Lohr, 7 Oaks, Cabernet, 2021, Paso Robles, \$50

111 Napa Cellars, Cabernet, 2021, Napa, \$80

122 Cakebread, Cabernet, 2021, Napa, \$150

141 Daou Pessimist, Red Blend, 2022, Paso Robles, \$50

Beer By The Bottle

Amstel Light \$6.25

Blue Moon \$6.75

Buckler (Non Alcoholic) \$5.25

Budweiser \$5.25

Bud Light \$5.25

Coors Light \$5.25

Corona \$6.25

Dog Fish Head 60 Min IPA \$6.75

Guinness \$7.75

Heineken \$6.75

Michelob Ultra \$5.25

Miller Lite \$5.25

Sam Adams \$6.25

Sam Adams Seasonal \$6.25

Sierra Nevada Pale Ale \$7.25

Sly Fox Pikeland Pils \$6.75

Stella Artois \$7.25

Yards Philly Pale Ale \$7.25

Yuengling \$5.25