



## LUNCH

### BRICK FIRED

Margarita Pizza// Buffalo Mozzarella / Tomatoes/ Balsamic 14

Smoked Chicken Pizza// JPC Honey BBQ / Arugula / Pickled Red Onion / Smoked Gouda / Cilantro 15

NC Shrimp & Grits// Stone Ground Grits / Smoked Sausage / Creole Cream 18

### GARDEN

Seasonal Soup// 6/9

Burrata Cheese// Heirloom Tomatoes / Pistachio Pesto / Balsamic / Basil / Virgin Olive Oil 14

Gem Romaine Caesar// Kale / Aged Parmesan / Croutons / Classic Dressing 10

Winter Greens// Tomato / Apple / Sweet Onion / Candied Walnuts / Aged Goat Cheese / Warm Bacon Vinaigrette 13

JPC Market Salad// Tomato / Cucumber / Blue Cheese / Slab Bacon / Farm Egg / Red Pepper Dressing 12

Salad additions// chicken 6 / shrimp 8 / salmon\* 12 / filet\* 18

### BURGERS

*choice of fries, fruit or sweet potato tots*

JPC Classic\*// Aged White Cheddar/ Lettuce / Tomato / Onion 16

JPC Signature\*// Cheddar / Slab Bacon / Farm Egg\* / Green Tomato Relish 18

Turkey Burger\*// Brie Cheese / Arugula / Sweet Onion Jam 17

Veggie Burger// Black Bean & Mushroom / Heirloom Tomato / Alfalfa / Spring Onion Aioli 15

Carolina Shrimp Burger\*// Pickled Green Tomatoes / Creole Remoulade / Leaf Lettuce 18

*extra patty\* 8 / bacon or farm egg\* 2*

### SIGNATURE

*Choice of fries, fruit or sweet potato tots*

Tuna\* Poke Nachos// Avocado Crème / Napa Slaw / Hoisin Sauce / Radish / Corn Tortilla 16

Oven Roasted Turkey Club// Tomatoes / Bacon / Herb Mayo / Avocado / 8 Grain Bread 15

Hass Avocado Toast// Fried Farm Eggs\* / Cilantro / Alfalfa / Grape Tomato Salad / Grain Bread 16

Blackened Salmon\* Tacos// Avocado / Slaw / Cilantro / Chipotle Aioli 16

Grilled Chicken Panini// Smoked Gouda / Shallots & Sweet Peppers / Basil Pesto 16

Market Soup & Salad// Chef's Daily Selection 18

We pride ourselves in providing gluten free menu choices. While we strive to ensure these meals are safe for your diet, please be aware that they are being prepared in an environment where gluten may be present. Please consult your physician as to your personal health decisions.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. \*\*These items may be raw or undercooked.

SuperFoods signature dishes have been indicated with the SuperFoods logo. \*\*"These nutritional powerhouse foods can help extend your health span-the extent of time you have to be healthy, vigorous, and vital." Dr. Steven Pratt, author of *SuperFoodsRx: Fourteen Foods that Will Change your Life*.

Parties of 6 or more will be subject to an 18% gratuity. Fall Menu 11-3-17.



JPCharlotte



@JPCIt\_SoCoBar



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