



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

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

Veggie Burger// Black Bean & Mushroom / Heirloom Tomatoes / Alfalfa / Spring Onion Aioli 15
extra patty* 8 / bacon or farm egg* 2

CHEF INSPIRED

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

Seasonal Soup// 6/9

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

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

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

Crispy Calamari// Chili Garlic Sauce / Peanuts / Cherry Peppers / Bean Sprouts / Rooftop Honey 13

BRICK FIRED

Jalapeno Corn Bread// Seasonal Jam 6

Baked Crab Cake// Jumbo Lump/ Sweet Corn / Jalapeno / Smoked Paprika Aioli / Charred Lemon 16

Margarita Pizza// Buffalo Mozzarella / Tomatoes / Basil/ Balsamic 14

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

Classic Meatballs// Veal, Beef & Pork / Tomato Sauce / Basil / Lemon Ricotta 12

Market Brick Fired// Changes Daily mp

LAND & OCEAN

Blackened Sea Scallops*// NC Grits / Slab Bacon/ Sweet Corn 24 gf

Atlantic Salmon*// Brussel Sprouts / Pickled Sweet Peppers / Preserved Lemon Vinaigrette 22 gf

NC Market Catch*// Celery Root / Carrot & Parsnip / Bouillabaisse Sauce mp

Bucatini Pasta & Meatballs// Vine Ripened Tomato / Roasted Garlic / Parma Cheese 16

18 oz. Bone in Rib Eye*// King Oyster Mushroom / Pearl Onions / Rosemary 38 gf

7 oz. Beef Tenderloin*// Roasted Fingerling Potato / Shallots / Red Wine Jus 29 gf

House-made Duck Confit// Sweet Potato Mousseline / Asparagus & Fennel Salad / Bourbon Glaze 24 gf

Prestige Chicken & Dumplings// Potato Gnocchi / Confit / Sundried Tomatoes 22

GARDEN 6

Sautéed Spinach// Garlic gf

Asparagus// Truffle / Lemon gf

Brussel Sprouts// Slab Bacon / Herb Medley gf

Rosemary Fingerling Potatoes// Shallots gf

JPC Seasonal Side Salad// Champagne Vinaigrette

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. Winter Menu 1.9.18