



# STARTER

## **Table Bread and Pairings**

GK Bread, Manchego Cheese, House Pickles,  
Cahill Porter Cheddar, Pancetta, Turmeric Pickled Egg **16**

## **Malt Vinegar Patatas Bravas**

Crème Fraiche, Garlic Scallion Relish **6**

## **Woodfired Chicken Thigh**

Ginger, Soy, Apricot Puree, Spring Onion, Quinoa, Snap Pea **9**

## **Golden Frisse**

Apricot, Black Garlic, Celtuce, Burrata, Fennel, Pecans, Crostini **8**

## **Kale & Peas**

Snap Pea, Peas, Parmesan Dressing, Kale, Shallot, Truffled Crumb **8**

## **Baby Bok Choy**

Bok Choy, Duck Confit, Radish, Pistachio, Green Bean, Sherry **9**

## **Summer Pizza**

Tomato, Mozzarella, Onion Soubise, Confit Garlic, Balsamic Reduction **12**

## **House Nuts**

Marcona Almond, Pistachio, Dragéed Pecan, Walnut, Quinoa, Sunflower Seed **6**

## **Local Vegetables & Hummus**

Carrot, Spring Radish, Honey-Lemon Vinaigrette, Anaheim Pepper **8**

## **Octopus Fritters**

Scallion, Pickled Ginger, Soy-Chili Aioli, Bonito **6**

# MAIN

## **Maltagliati**

Lamb Meat Balls, Pasta Rags, Bok Choy, Gochujang, Peas **28**

## **Seared Scallop**

White Bean Puree, Spicy Piri Piri, Roasted Carrot, Bok Choy, Roasted Onion **28**

## **Skirt Steak Au Poivre**

Potato Gnocchi, Oyster Mushroom, Haricot Vert, Peas **28**

## **JDBC Burger**

Bacon, Tillamook Cheddar, Beer Braised Onions, BBQ, Aioli, GK Bun, Frites **14**

## **Chicken**

Charred Zucchini, Squash, Romesco Sauce, Falafel, Lemon Yogurt **26**

# DESSERT

## **Crème Brulée**

Vanilla Bean **7**

## **Angel Food**

Sweetened Ricotta, Rhubarb, Strawberry, Lemon, Mint, Strawberry Sorbet **7**

## **Sorbet & Ice Cream**

One Scoop or Three Scoops

Sorbets: Lemon, Passion Fruit, Dark Chocolate

Ice Creams: Mint Chocolate Chip, Vanilla Bean, Cinnamon **3/7**

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*Thanks to our Local Farms and Producers: Country Gardens, Gunthorp Farms, Country Side Gardens, Hawkins Farm, Fischer Farm, S&S Whitetails, Joseph Decuis Farm, Cook's Orchard, Atom Acres & GK Baked Goods. Consuming raw or undercooked products may increase your risk of foodborne illness*



# JUNK DITCH BEER

**Goulden Oats** Oatmeal India Pale Ale – 8% ABV 91 IBU **5/2**  
**Mr. Jacklette** Dunkel Lager – 5.2% ABV 19 IBU **5/2**  
**Andy Pants** Cream Ale – 6.7% ABV 21 IBU **5/2**  
**Rooftop Pils** Hoppy Pilsner – 5.0% ABV 27 IBU **5/2**  
**Low Key Rye** Rye Pale Ale – 5.4% ABV 40 IBU **5/2**  
**Kelly RIPA** Red India Pale Ale – 6.1% ABV 70 IBU **5/2**  
**Officer 53** Belgian Wit – 6.1% ABV 70 IBU **5/2**  
**Izabella** Hoppy Wheat – 4.8% ABV 30 IBU **5/2**  
**Batch** E.S.B. – 5.8% ABV 25 IBU **5/2**  
**St. Jerome** Porter – 5.2% ABV 30 IBU **5/2**  
**Camelote** Dry Saison – 5.6% ABV 29 IBU **5/2**

## GUESTS

**Live Currant** Currant Mead – 12 oz Draught – 6% ABV **5/2**  
New Day Craft Mead & Cider  
**Hamm's** American Lager – 12 oz Can – 4.7% ABV 9 IBU **2**  
Hamm's Brewing Company  
**Q2** Brettanomyces Saison Ale – 750 ml Bottle – 6.0% ABV 30 IBU **12**  
Taxman Brewing Company  
**Peach** American Wild Ale – 750 ml Bottle – 5.5% ABV 0 IBU **25**  
Upland Brewing Company

**A ROUND OF HAMM'S FOR THE KITCHEN** **12**

## WINE

**Bourgier** Vouvray **9/27**  
**Poema** Cava **9/27**  
**Rainstorm** Pinot Noir **8/24**  
**Beckon** Chardonnay **12/36**  
**Warrelwind** Sauvignon Blanc **9/27**  
**Castillo de Monseran** Grenache **9/27**  
**Nicolas** Malbec **9/27**  
**Substance** Cabernet Sauvignon **12/36**  
**Vino** Pinot Grigio **9/27**  
**Louis Laurent** Rosé **9/27**

## SODA & COFFEE

**House Soda**

Orange, Ginger, Strawberry, Cherry **3**

**Diet Coca-Cola 1**  
**Mexican Coca-Cola 2.5**



**Conjure Coffee**  
Columbian Excelso **3**  
**Conjure Coffee**  
Ethiopian Nitro Cold Brew **5**