

PLATES

JT Pancakes	10
real maple syrup, cultured butter	(add chocolate chips or blueberries.1)
Tex Mex Omelet	11
onion, jalapeño, cheddar, hash browns	
Julia Child's Omelet	11
Boxcarr herb + garlic cheese, tender herbs, baby green salad	
Kassler Ham and Egg	18
grits, green tomato chow chow, sunny side egg	
Tofu Scramble Burrito	12
mushroom "chorizo", avocado, vegan queso fresco, salsa verde	
Mother and Child Reunion	16
biscuit, poblano cream gravy, fried chicken, 62* poached egg*	
Fish and Grits	16
fried catfish, tomato gravy, bacon	
Baked Migas	10
salsa roja, scrambled egg, onion, peppers, avocado, hoop cheddar, cotija	
Tamales.	12
sunny eggs*, house salsa	
Brunch Salad.	9
hard boiled egg, avocado, celery, pickled chilies, green goddess dressing	

Between Bread

served with fries or salad	
Double Cheeseburger.	17
caramelized onions, jalapeños, mayonnaise, house processed cheese, benne seed bun	
Big Jack	15
2 sea island pea patties, special sauce, lettuce, cheese, pickles, onions, on a benne seed bun (patties contain walnuts)	
Fried Chicken.	16
pickles + iceberg, JT ranch, brioche bun	

We Make Doughnuts!

Fried to order Crullers.	9
chantilly cream, jam	

Fresh Pastries!

Individual Pastry.	4
ask your server for our daily options	
Selection of Three.	10
ask your server for our daily options	

*consuming raw or undercooked meats or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

To ensure a fair wage for all our team members, there is a 20% fair wage fee added to all checks. 100% of these monies are distributed to all of our hourly employees. If you wish to tip an additional sum, that will also be dispersed to all hourly employees.

J.T./T.C.D.

Cocktails

Mimosa	9
fresh squeezed oj, prosecco	
Targarita	12
tequila, grapefruit, lime	
Colonel's Coffee	11
counter culture coffee, jameson, bailey's whipped cream	
Balanced Breakfast	13
gin, maple syrup, egg white*, orange juice, vanilla, pinch salt	
Michelada	7
modelo, spicy tomato mix, ancho-salt rim	
Harry's American Bar Original Mary.	11
organic tomato juice, vodka, tobasco, worcestershire, lemon, salt + pepper	
JT Bloody Maria	11
organic tomato juice, tequila, jalapeño, habañero	
The Crossing	13
rye, tequila, housemade cola, lemon, habañero shrub	
Blood Meridian.. . . .	15
dark rum, coconut rum, prickly pear puree, ginger	
Cardamaro Spritz	11
dry vermouth, lemon, cava	
The Last Unicorn.	16
Roku gin, bergamot liqueur, rhubarb + cardamom syrup, creme de violette	
'Cuba Libre'.	14
rum, house cola, lime, prosecco	
Two In The Bush.	16
tequila blanco, blueberry shrub, honey liqueur, umami + black walnut bitters	
Tres Amigos.	12
modelo, cazadores reposado, sangrita	

Extras

Bacon	4
Marsh Hen Mill Grits	6
Biscuit and Jam	6
Fries	5
Poutine	7/12
Hash Browns.	5

Beverages

Counter Culture Coffee	3
Decaf / Cold Brew	
Malted Milk Cold Brew.	5
Mexican Coke.	4
Mexican Sprite.	4
Dr Pepper.	4
Cheerwine.	4
Uncle Scott's Root Beer.	4
Orange Fanta.	4
Homebucha Kombucha.	5
Fresh Squeezed Orange Juice.	5
Topo Chico Sparkling Mineral Water.	4

Beer Cans

Modelo	3
Trophy Wife Session IPA	6
Ponysaurus Bière de Garde.	6
Tobacco Wood 'Rocket Surgery' Kolsch	6
Fullsteam 'Unsweet' ESB.	6
R&D 'Resolution' Lo-Cal Ale.	6
Mother Earth 'Weeping Willow' Wit.	6
R&D Brewery Passionfruit Gose.	6
Starpoint 'Ball Don't Lie' Kellerbier	6
GRIMM 'Tesseract' Double IPA	8
Athetic 'Free Wave' NA Hazy IPA.	6
Botanist & Barrel Cider (350mL).	14

Draft

Utica Club Pilsener-Lager	3
Mikkeller 'Burst' WCIPA.	7
Bell's 'Two Hearted' IPA	6
Fullsteam Rotating Draft.	6
Trophy Rotating Draft	7
Westbrook 'One Claw' Rye Pale Ale.	6
Morland 'Old Speckled Hen' Bitter (Nitro)	7
Stem Cider	6
Botanist & Barrel Cider	6

Red Wine

Jacques Tar - French Blend.	10/32
Davide - Pinot Noir.	14/45
Argiano 'Non Confunditur' - Cabernet Sauvignon + Sangiovese.	13/42
Les Terrasses d'Eole - Cotes du Ventoux.	11/36
Les Heretiques - Carignan.	10/32
Torre Vinaria - Montepulciano D'Abruzzo.	9/30
La Casaccia - Grignolino.	12/39

Rosè

Les Chemins de Bassac - Grenache	10/32
Face a la Mer - Grenache + Cinsault	13/42
Ameztoi 'Rubentis' - Txakolina	15/52

White Wine

Lucashof 'Kabinett - Riesling.	12/39
Casamaro - Verdejo.	9/30
Cesira Monferrato Bianco - Sauvignon Blanc	10/32
Bianco Cinzia - Visintini.	10/32
Valravyn - Chardonnay.	14/45
Cotes d Ammerschwir - Pinot Blanc.	13/42
Poderi dal Napoli - Famoso.	9/30

Sparkling

Luna - Prosecco.	9/30
Bohigas - Rosato Cava.	12/39

