

Jack·tar

Restaurant and Lounge

& THE COLONEL'S DAUGHTER

Red Wine

Jacques Tar – French Blend11/38
Davide – Pinot Nero.	15/52
Zin Collective – Zinfandel.	11/38
d' Antan – Cotes du Rhone.10/32
Les Heretiques – Carignan11/38
Le Calle 'Campo Beo' - Sangiovese.12/41
La Casaccia - Grignolino.13/44

Rosè

Face a la Mer – Grenache + Cinsault.	10/35
3 Old Vines - Carignane + Zinfandel.12/41

White Wine

Lucashof 'Kabinett' – Riesling13/44
Cederberg – Chenin Blanc.12/41
Cesira Monferrato Bianco - Sauvignon Blanc11/38
'Il Corzano' Bianco Toscano - White Blend	11/38
Valravn – Chardonnay.15/52
Cotes d Ammerschwahr – Pinot Blanc.14/48
Poderi dal Nespoli - Famoso.10/35

Sparkling

Luna – Prosecco	10/35
Avinyo – Rosato Cava.	15/48

Beer Cans

Modelo	4
Trophy Wife Session IPA7
Coors Banquet.	5
Fullsteam 'Unsweet' ESB.	7
Gizmo 'Beekeeper' Honey Wheat	7
R&D 'Resolution' Lo-Cal Ale.7
Mother Earth 'Weeping Willow' Wit.	7
R&D Brewery Passionfruit Gose.	7
Starpoint 'Ball Don't Lie' Kellerbier.7
GRIMM 'Cross Stitch' Vienna Lager9
Athletic 'Free Wave' NA Hazy Ipa.6
Botanist & Barrel Cider (350mL).18

Draft

Utica Club Pilsener-Lager	4
Tripping Animals Rotating.8
Bell's 'Two Hearted' IPA	7
Fullsteam Rotating Draft.	7
Trophy Rotating Draft	7
Westbrook 'One Claw' Rye Pale Ale	7
Morland 'Old Speckled Hen' Bitter (Nitro)	8
Stem Cider	7
Botanist & Barrel Cider	7

Beverages

Counter Culture Coffee	4
Hot Tea.	4
earl gray, english breakfast, mint, jasmine, chamomile	
Mexican Coke4
Mexican Sprite.4
Uncle Scott's Root Beer.	4
Orange Fanta4
Dr. Pepper.4
Nu Grape.4
Cheerwine.	4
Topo Chico Mineral Water4
Homebucha Kombucha	5

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J.T./T.C.D.

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

J.T./T.C.D.

SNACKS + SHARE

JT Poutine.12
mushroom gravy, Ashe Co. cheese curds	
Roasted Poblano Hushpuppies	11
sorghum butter	
Deviled Ham13
fried saltines, pickled vegetables	
Smoked & Fried Chicken Wings14
alabama white sauce,	
Chicken Fried Cauliflower.12
habanero honey, pickled fresnos	
Raw Salad	10
kale, apple, carrot, onion, walnuts, bleu cheese cider vinegar	

PLATES

Braised Lamb Shank.	30
pickled + fried okra, grits, green tomato	
Szechuan Peppercorn Hot Chicken	27
5 cheese mac and cheese, maple braised collards	
Charleston Curry.	26
mussels + shrimp, pumpkin, tomato broth	
Fish and Grits	28
seared market catch, tomato gravy, bacon	
Painted Hills Strip Steak*	33
bordelaise, marrow butter, french fried potatoes	
Pozole Verde	26
s.c. blue hominy, tomatillo, pepitas, hen of the woods	
Double Cheeseburger18
caramelized onions, jalapeños, mayonnaise, house processed cheese, benne seed bun	

COCKTAILS

The Crossing14
rye, tequila, house cola, lemon, habanero shrub	
Autumn Sweater16
mezcal, sherry, carrot orgeat, cocoa bitters, tiki bitters	
Blood Meridian16
dark rum, coconut rum, prickly pear purée, fresh ginger	
The Evening Sun14
bourbon, chartreuse, cardamaro, luxardo, lavender bitters	
White Negroni15
Roku gin, oka kura bermutto, cocchi americano, yuzu bitters	
Tres Amigos.13
modelo, cazadores reposado, sangrita	

BESIDES

French Fried Potatoes	6
Maple Braised Collards	8
5 Cheese Mac & Cheese13
Delicata Squash with Sauteed Kale	11

SWEET TOOTH

Fried to Order Crullers12
chantilly cream, jam	
Chocolate Silk Pie12
whipped cream, Mexican chocolate sauce	
Layer Cake	12
Fluffernutter12
peanut butter cookie, toasted marshmallow, muscadine sorbet	

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.