

Jackman & Co.

- GASTROPUB & TAVERN -



STARTERS

Soup du Jour <i>chef's seasonal inspiration</i>	MP
Wisconsin Cheese Curds <i>with buttermilk ranch</i>	12
Devils on Horseback <i>bacon-wrapped dates stuffed w/ white cheddar</i>	12
Spinach & Artichoke Dip <i>with feta & warm tortilla chips</i>	15
Pigs in a Blanket <i>with creamy whole grain mustard</i>	13
Peekytoe Crab Toast <i>with cucumber, avocado & dill</i>	18
Potato Chips & Dip <i>with sturgeon caviar</i>	18
Swedish Meatballs <i>and stroganoff gravy</i>	13
Shrimp De Jonghe <i>with garlic butter, ritz crackers & lemon</i>	19

SALADS

Apple & Endive <i>with golden raisins, walnuts & stilton snow</i>	14
Little Gem Green Goddess <i>with milk bread croutons & manchego</i>	13
Baby Beets <i>with fromage blanc, persimmon & pistachio dukkah</i>	14
Chop't Veggie <i>with cashews, goat cheese & poppy seed dressing</i>	18
ADD CHICKEN +7 ADD SHRIMP +12 ADD SALMON +14	

PUB FAVORITES

Battered Fish & Chips	27
<i>with dill tartar sauce</i>	
Red Curry Prawns [VEGETARIAN AVAILABLE]	33
<i>over jasmine rice & salty cashews</i>	
Hot Roast Beef Sliders*	24
<i>merkt's cheddar, giardiniera & caramelized onion</i>	
Tavern Burger 2.0*	21
<i>new school american, shallot confit, pickles, proper aioli</i>	

MAIN EVENT

Pecan-Crusted Hake <i>with melted leeks & brown butter vinaigrette</i>	32
Atlantic Salmon <i>with toasted sesame, quinoa tabbouleh & tabini</i>	34
Duck Confit Tacos <i>with adobo, pineapple & griddled roti</i>	28
Tandoori Chicken Skewers <i>with cucumber salad, greek yogurt & roti</i>	25
Schnitzel of Berkshire Pork* <i>with spätzle & tarragon-mustard sauce</i>	33
Short Rib & Bone Marrow Pie <i>roasted pearl onions</i>	38

SIDES

Heirloom Carrots <i>with whipped feta & pistachio</i>	12
Brussels Sprouts <i>with cider glaze, labneh & crispy bits</i>	13
Hand-Cut Salt & Vinegar 'Chips' <i>with proper aioli</i>	11

WEEKLY SPECIALS

Monday

Sheboygan Brat & a Beer
*with butter-beer braised onions
& stone ground mustard,
jackman x middle brow beer*
15

Tuesday

Flaky Chicken Pot Pie
with carrots & english peas
24

Wednesday

Lamb Shepherd's Pie
*with shallot confit &
whipped potatoes*
34

Thursday

Short Rib & Sea Scallops
*with parsnip purée,
braised kale, & red wine jus*
42

Friday

Maine Lobster Risotto
with fennel confit & tarragon
43

Saturday

Beef Wellington*
*with whipped potatoes,
watercress & red wine sauce*
59

Sunday

British Beef Roast*
*with yorkshire pudding,
buttered carrots & peas,
duck fat potatoes*
48

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

A 3% restaurant surcharge is added to each guest check. This may be removed upon request.

COCKTAILS

A Modern Cure
gin, mallorca melon, lemon, soda
12

Market Spice Marg
tequila blanco, sotol, peach, lime, habanero
16

A Happy Marriage
gin, italicus, dry vermouth
18

The London Bloom
vodka, curacao, white cranberry, lime, hibiscus
14

WHISKEY

New York Sour
bourbon, cardamaro, lemon,
angostura, cab saw floater
18

Jackman Old Fashioned
bourbon, demerara, coffee
& orange bitters
15

Glenview Standard
bourbon, campari,
sweet vermouth
15

SPIRIT
FREE

Mallorca Mule
mallorca melon, lime, sugar, ginger beer
10

London Fog Sour
earl grey tea, lemon juice, honey,
fee foam 11

BEER

DRAFT

Harp *European Lager*; 4.5% 8
Smithwick's *Red Ale*; 4.5% 7
Magner's *Irish Cider*; 5.5% 7
Allagash White *Belgian White*; 5.2% 8
Maplewood 'Morbidly Obese Pug' *Stout*; 7% . 10
Guinness *Irish Stout*; 4.2% 10

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Half & Half - Guinness & Harp Lager
Black & Blue - Guinness & Allagash White
Black Velvet - Guinness & Champagne
Snakebite - Guinness & Magner's Cider
Blacksmith - Guinness & Smithwick's

PACKAGED

Miller High Life *Light Lager*; 4.6% 6
Stella Artois *Lager*; 5.0% 7
Maplewood Son of Juice *IPA*; 6.3% 10
Yuengling *Lager*; 4.5% 7
Go! Brewing *Pilsner*; 0.5% 5



Jackman X Middle Brow
House Brew 8
Kolsch-Style; 4%

WINES BY THE GLASS

BUBBLES & BLUSH

Tiamo Prosecco 12 | 18
Prosecco NV || Veneto, IT || Charmat in style
Canard Duchene 25 | 50 [375ML]
Blend NV || Champagne, France NV || Small bottle, big flavor
Cleto Chiarli 'Vecchia Modena' Lambrusco 13 | 19
Lambrusco NV || Emilia Romagna, IT || Wine for snacks

WHITES

Abbazia di Novacella 14 | 21
Pinot Grigio 2023 || Alto Adige, Italy || Monks knows best
Montes 14 | 21
Sauv Blanc 2022 || Aconcagua, CL || World's best vineyard
Aveleda 12 | 18
Alvarinho 2023 || Vinho Verde, PT || Cool kids' sancerre
Schloss Gobelsburg 14 | 21
Grüner Veltliner 2024 || Kamptal, AT || Springtime in a glass
Sonoma Cutrer 'Russian River Ranches' 16 | 24
Chardonnay 2023 || Sonoma, CA || Oak bombs

Chateau Gassier 'Esprit Gassier' Rosé . 14 | 21
Cinsault 2024 || Provence, FR || Garrigue & orange blossom
Clos dels Guarans 'Les Someres' Orange 16 | 24
Malvasia 2022 || Catalonia, SP || Fun & funky
Barbichette Wines 'Oui Non' 14 | 21
Merlot + Chardonnay 2024 || Seneca Lake, NY || For the adventurous

REDS

Domaine SC 'La Galoche' 17 | 25
Gamay Noir 2023 || Beaujolais, FR || Crunchy & bright
Leyda 15 | 22
Pinot Noir 2022 || Leyda Valley, CL || Cool. Coastal. Chilean.
Caruso & Minini BIO 13 | 19
Perricone 2021 || Sicily, IT || Brambleberry crisp
BonAnno Wines 20 | 30
Cab Sauv 2022 || Alexander Valley, CA || Wilmette's own
Raul Perez 'Ultreia St. Jacques' 16 | 24
Garnacha 2022 || Bierzo, SP || Ultimate food pailer
Ballyhoo Blend 14 | 21
Blend 2023 || North Coast, CA || Pour of the house

Prices shown are for 6oz and 9oz,
full bottles also available.