

# J. Christian's

DINNER MENU

## STARTERS

### MUSSELS \$12

Spicy green onion broth  
andouille sausage, grilled crostini

### CHEESE PLATE \$12

Assorted cheese and chef's selection  
of fruit and accoutrements

### BUTTERMILK CALAMARI \$12

Crispy tender calamari  
sweet fried roasted peppers, remoulade

### MEATBALLS \$10

Signature mix of ground lamb and beef chuck  
with marinara, house made ricotta, olive oil crostini

### FRIED OYSTER DEVILED EGGS \$13

Lemon caper deviled eggs  
fried oysters, smoked paprika

### CRISPY BRUSSEL SPROUTS \$8

Siracha lime aioli  
pickled red onion, cilantro

### ORANGE GINGER CHICKEN

Crispy fried chicken, fresh orange ginger sauce  
wasabi sesame seeds, Asian bok choy slaw

### CHICKEN KALE STRACCIATELLA SOUP \$6

Chicken, Tuscan kale, egg drop  
simmered in a rich chicken broth

### MAC N CHEESE \$9

Smoked bacon, Vermont Grafton cheddar  
asiago, gruyère, pecorino cheese blend  
with truffle oil bread crumbs

## SALADS

### HOUSE SALAD

Spring greens, grape tomato, radish, carrot, red onion, cucumber, croûtons, balsamic vinaigrette \$5/\$8

### ROASTED BEET CARPACCIO

Goat cheese, pomegranate, crushed pistachio, white balsamic vinaigrette, shaved fennel \$11

### TUSCAN KALE CAESAR

Three cheese Frisco, roasted peppers, croûtons \$6/\$11

### BIB LETTUCE WEDGE

Gorgonzola dressing, red onion, crispy pancetta bacon, grape tomato, fried olives \$11

### BURRATA CAPRESE

Spring greens, burrata cheese, heirloom tomato, lemon basil vinaigrette, balsamic reduction \$11

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.  
18% gratuity added to parties of 8 or more.



## LIGHT FARE

All sandwiches served with french fries

### MISO GRILLED CHICKEN SANDWICH

Pickled ginger aioli, fresh avocado  
pea tendrils on brioche roll \$13

### SHORT RIB TACO

Fried onion, Asiago cheese grits  
aged cheddar \$11

### JC BURGER

Black Angus burger, Vermont Grafton cheddar  
caramelized bourbon onions, steak sauce  
lettuce, tomato on brioche roll \$12

### BLACKENED SALMON FISH TACO

Avocado cilantro lime crema  
sesame daikon cucumber slaw \$12

## PASTA

### SAUSAGE RAPPINI

Roasted garlic, broccoli rabe, Italian sausage  
Calabrian chili flake, pecorino cheese  
ricotta cavatelli \$17

### SEAFOOD FRA DIAVALO

Scallops, shrimp, oysters, salmon  
spicy Pomodoro wine broth  
fresh linguini \$26

### CLASSIC LINGUINI MARINARA WITH MEATBALLS

Our signature meatballs served with  
fresh linguini and marinara sauce \$17

## ENTREES

### SEA SCALLOPS

Spring pea saffron risotto, charred tomato vinaigrette, fried olives, preserved lemon \$28

### GRILLED ZA'ATAR LAMB CHOPS

House cured lamb bacon lardon, sumac, spring vegetable potato hash, harissa vinaigrette \$35

### WHITE MISO SALMON

Faroe Island salmon, lemon grass sticky rice cake, julienne of bok choy  
oyster mushroom, mirin wine broth \$27

### GRILLED PORK CHOP

Smoked country ham, braised black eyed peas and collard greens, spicy smoked tomato sauce \$25

### BLACK ANGUS NY STRIP

Roasted cippolini Madeira sauce, white truffle pecorino potato wedges, grilled asparagus \$27

### BLACK GARLIC ROASTED CHICKEN

Airline chicken breast roasted with black garlic, grilled bread panzanella salad  
heirloom tomatoes, burrata cheese, artichoke pesto, fried capers \$25

### SHRIMP & GRITS

Asiago cheese grits, cajun marinated shrimp, andouille sausage, crispy brussel sprouts, creole sauce \$24

### ANGUS BEEF SHORT RIBS

Asiago cheese grits, cabernet veal glaze, sautéed of shaved brussel sprouts  
and green apple, crispy onion strings \$16/\$24

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