

# Jackman & Co.

- GASTROPUB & TAVERN -



## STARTERS

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| Soup du Jour <i>chef's seasonal inspiration</i> . . . . .                                      | MP |
| Devils on Horseback <i>bacon-wrapped dates stuffed w/ white cheddar</i> . . . . .              | 12 |
| Pigs in a Blanket <i>with creamy whole grain mustard</i> . . . . .                             | 13 |
| Peekytoe Crab Toast <i>with cucumber, avocado &amp; dill</i> . . . . .                         | 18 |
| Wisconsin Cheese Curds <i>with buttermilk ranch</i> . . . . .                                  | 12 |
| Burrata & Apricots <i>with marcona almonds, 25yr balsamic &amp; sesame sourdough</i> . . . . . | 18 |
| Potato Chips & Dip <i>with sturgeon caviar</i> . . . . .                                       | 18 |
| Spinach & Artichoke Dip <i>with feta &amp; warm tortilla chips</i> . . . . .                   | 15 |
| Belgian Style Mussels <i>with JCO kolsch, shallots &amp; herbs</i> . . . . .                   | 18 |
| Shrimp De Jonghe <i>with garlic butter, ritz crackers &amp; lemon</i> . . . . .                | 19 |

## SALADS

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| Little Gem Green Goddess <i>with milk bread croutons &amp; manchego</i> . . . . .          | 13 |
| Baby Beets <i>with fromage blanc, persimmon &amp; pistachio dukkah</i> . . . . .           | 14 |
| Baby Iceberg Wedge <i>with bacon, egg, buttermilk ranch &amp; stilton snow</i> . . . . .   | 15 |
| Chop't Veggie <i>with cashews, goat cheese &amp; preserved lemon vinaigrette</i> . . . . . | 18 |
| ADD CHICKEN +7   SHRIMP +12   SALMON +14   FILET MEDALLION +9                              |    |

## PUB FAVORITES

|                                                                   |    |
|-------------------------------------------------------------------|----|
| Battered Fish & Chips . . . . .                                   | 27 |
| <i>with dill tartar sauce</i>                                     |    |
| Red Curry Prawns [VEGETARIAN AVAILABLE] . . . . .                 | 33 |
| <i>over jasmine rice &amp; salty cashews</i>                      |    |
| Tavern Burger 2.0* . . . . .                                      | 21 |
| <i>new school american, shallot confit, pickles, proper aioli</i> |    |
| Short Rib & Bone Marrow Pie . . . . .                             | 38 |
| <i>with roasted pearl onions</i>                                  |    |

## MAIN EVENT

|                                                                                          |    |
|------------------------------------------------------------------------------------------|----|
| Catch of the Day <i>with chef's seasonal inspiration</i> . . . . .                       | MP |
| Pecan-Crusted Hake <i>with melted leeks &amp; brown butter vinaigrette</i> . . . . .     | 32 |
| Atlantic Salmon <i>with toasted sesame, quinoa tabbouleh &amp; tahini</i> . . . . .      | 34 |
| Hot Beef Sliders* <i>merkt's cheddar, giardiniera &amp; caramelized onion</i> . . . . .  | 26 |
| Duck Confit Tacos <i>with adobo, pineapple &amp; griddled roti</i> . . . . .             | 28 |
| Tandoori Chicken Skewers <i>with cucumber salad, greek yogurt &amp; roti</i> . . . . .   | 25 |
| Brick Chicken <i>with crispy cottage potatoes &amp; garlic thyme jus</i> . . . . .       | 31 |
| Cast Iron Steak Diane <i>filet medallions with mushroom cognac cream</i> . . . . .       | 48 |
| Schnitzel of Berkshire Pork * <i>with spätzle &amp; tarragon-mustard sauce</i> . . . . . | 33 |

## SIDES

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| Heirloom Carrots <i>with whipped feta &amp; pistachio</i> . . . . .          | 12 |
| Brussels Sprouts <i>with cider glaze, labneh &amp; crispy bits</i> . . . . . | 13 |
| Hand-Cut Salt & Vinegar 'Chips' <i>with proper aioli</i> . . . . .           | 11 |
| Crispy Cottage Potatoes <i>with fried herbs &amp; parmesan</i> . . . . .     | 12 |

## 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 sauv float  
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 [375ML] . . . . . 25 | 50  
*Blend* NV || Champagne, France NV || Small bottle, big flavor  
Chateau Gassier ‘Esprit Gassier’ Rosé . 14 | 21  
*Cinsault* 2024 || Provence, FR || Garrigue & orange blossom

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  
Sonoma Cutrer ‘Russian River Ranches’ 16 | 24  
*Chardonnay* 2023 || Sonoma, CA || Oak bombs

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.  
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 pairer  
Ballyhoo Blend . . . . . 14 | 21  
*Blend* 2023 || North Coast, CA || Pour of the house

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