

# 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	
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
Fried Chicken Sliders <i>with chipotle ranch, slaw &amp; pickles</i> . . . . .	21
Pecan-Crusted Hake <i>with melted leeks &amp; brown butter vinaigrette</i> . . . . .	32
Atlantic Salmon <i>with toasted sesame, quinoa tabbouleh &amp; tabini</i> . . . . .	34
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
Spiral Cut 'Chips' <i>with proper aioli</i> . . . . .	11
Crispy Cottage Potatoes <i>with fried herbs &amp; parmesan</i> . . . . .	12

\* 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.

Visit more  restaurants | [jackmanco.com](http://jackmanco.com) | 847 901 9948 | 1749 Glenview Rd., Glenview, IL 60025

## WEEKLY SPECIALS

### Monday

Crispy Fried 1/2 Chicken  
*with buttermilk biscuit,  
honey-butter & coleslaw*  
28

### 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

# COCKTAILS

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

**A Happy Marriage**  
gin, italicus, dry vermouth  
18

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

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

## WHISKEY

**New York Sour**  
bourbon, cardamomo, 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 'Morbidity Obese Pug' *Stout*; 7% . 10
- Guinness *Irish Stout*; 4.2% . . . . . 10

## 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

## BEERS

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



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

# WINES BY THE GLASS

## BUBBLES & BLUSH

- Tiamo Prosecco** . . . . . 12  
*Prosecco* NV || Veneto, IT || Charmat in style
- Canard Duchene** [375ML BOTTLE] . . . . . 25  
*Blend* NV || Champagne, France NV || Small bottle, big flavor
- Chateau Gassier 'Esprit Gassier' Rosé** . . . 14  
*Cinsault* 2024 || Provence, FR || Garrigue & orange blossom

## WHITES

- Abbazia di Novacella** . . . . . 14  
*Pinot Grigio* 2023 || Alto Adige, Italy || Monks knows best
- Montes** . . . . . 14  
*Sauv Blanc* 2022 || Aconcagua, CL || World's best vineyard
- Aveleda** . . . . . 12  
*Alvarinho* 2023 || Vinho Verde, PT || Cool kids' sancerre
- Sonoma Cutrer 'Russian River Ranches'** . . 16  
*Chardonnay* 2023 || Sonoma, CA || Oak bombs

## REDS

- Domaine SC 'La Galoche'** . . . . . 17  
*Gamay Noir* 2023 || Beaujolais, FR || Crunchy & bright
- Leyda** . . . . . 15  
*Pinot Noir* 2022 || Leyda Valley, CL || Cool. Coastal. Chilean.
- BonAnno Wines** . . . . . 20  
*Cab Sauv* 2022 || Alexander Valley, CA || Wilmette's own
- Raul Perez 'Ultreia St. Jacques'** . . . . . 16  
*Garnacha* 2022 || Bierzo, SP || Ultimate food pairer
- Ballyhoo Blend** . . . . . 14  
*Blend* 2023 || North Coast, CA || Pour of the house

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