

STARTERS

SHRIMP 10

Pickled Shrimp, J20 Cocktail Sauce

VIRGINIA CRAB CAKE 13

Arugula, Fried Green Tomatoes, Sauce Gribiché

OYSTER ROCKEFELLER 10

Baked Rappahannock Oysters with Herb Butter

SOUPS

CHOWDER OF THE DAY 9

GAZPACHO 8

SALADS

SMOKED CAESAR* 10

Grilled and Smoked Romaine, Classic Caesar Dressing, Croutons, Grilled Anchovies

WEDGE  8

Iceberg Lettuce, Pickled Red Onions, Bacon, Blue Cheese Dressing

PANZANELLA 12

Heirloom Tomatoes, Toasted Bread, Basil, Red Wine Vinaigrette, Red Peppers, Grilled Red Onion, Baby Mozzarella

JACKSON 20 BBQ

RIBS 

Barbequed Pork Ribs,
Apple Cider Coleslaw

1/2 Rack 11

Full Rack with Smashed Potatoes 22

KIELBASA 20 

Sauerkraut, Baked Beans,
Whole Grain Mustard

**BUCKET OF
FRIED CHICKEN 18**

THE COMBO PLATE  30

A.K.A.-THE KIMBO SLICE
Ribs, Kielbasa, Fried Chicken
and all the Fixin's

ENTREES

DORADO 25

Grilled Mahi Mahi with Cornbread Pudding, Black Eyed Pea and Corn Salsa, Asparagus and Tomato Jam

TROUT MARGUERY* 26

Pan Roasted North Carolina Mountain Trout, Shrimp, Lemon Oyster Sauce

VIRGINIA CHEDDAR MACARONI & CHEESE CASSEROLE 16

With Bacon, Ham Hock  19

PORK *  28

Smoked Skin on Pennsylvania Pork Loin Chop, Rissole Cauliflower,
Stone Fruit Relish, Vanilla-Parsnip Puree

RIB EYE*  32

Virginia Farms Dry Aged Rib Eye, Potato Gratin, Spinach, Horseradish
Cream, Onion Rings

SHORT RIB  29

Moo Thunder Stout Braised Virginia Beef Short Rib, Nora Mills Grits, Collard Greens, Roasted Garlic

BBQ CHICKEN 24


Grilled Half Chicken, J20 Barbeque Sauce, Smashed Potatoes, Green Bean Salad

VEG PLATE 20

Green Bean Casserole, Corn Bread Pudding, Fried Green Tomatoes, Cauliflower, Grilled Asparagus

Executive Chef Dennis Marron

Chef De Cuisine Brian Turowski

 Dish contains pork product. Some dishes may be prepared without. Please inquire with your server.

Please alert your server to any allergies you may have.

*The consumption of raw or undercooked food may be hazardous to your health.

SIDES 7

MAC N' CHEESE

GREEN BEAN SALAD

FRIED GREEN TOMATOES

CORN BREAD PUDDING

GREEN BEAN CASSEROLE

J20 FRIES

**RESTAURANT WEEKS AUGUST 16-29TH 2010
\$35.10
FOR APPETIZER, ENTRÉE AND DESSERT
(JACKSON 20 BBQ NOT INCLUDED)**