

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 & dill</i>	18
Wisconsin Cheese Curds <i>with buttermilk ranch</i>	12
Burrata & Apricots <i>with marcona almonds, 25yr balsamic & sesame sourdough</i> . 18	
Spinach & Artichoke Dip <i>with feta & warm tortilla chips</i>	15
Belgian Style Mussels <i>with JCO kolsch, shallots & herbs</i>	18
Shrimp De Jonghe <i>with garlic butter, ritz crackers & lemon</i>	19

SALADS

Little Gem Green Goddess <i>with milk bread croutons & manchego</i>	13
Baby Beets <i>with fromage blanc, persimmon & pistachio dukkah</i>	14
Baby Iceberg Wedge <i>with bacon, egg, buttermilk ranch & stilton snow</i>	15
Chop't Veggie <i>with cashews, goat cheese & 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 & 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 & brown butter vinaigrette</i>	32
Atlantic Salmon <i>with toasted sesame, quinoa tabbouleh & tahini</i>	34
Roast Beef Sliders* <i>with caramelized onion, horseradish cream & au jus</i>	26
Duck Confit Tacos <i>with adobo, pineapple & griddled roti</i>	28
Tandoori Chicken Skewers <i>with cucumber salad, greek yogurt & roti</i>	25
Brick Chicken <i>with crispy cottage potatoes & 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 & tarragon-mustard sauce</i>	33

SIDES

Heirloom Carrots <i>with whipped feta & pistachio</i>	12
Brussels Sprouts <i>with cider glaze, labneh & crispy bits</i>	13
Spiral Cut 'Chips' <i>with proper aioli</i>	11
Crispy Cottage Potatoes <i>with fried herbs & 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 | 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, 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

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.