

SATURDAY & SUNDAY / 11 AM TO 3 PM

FOR THE TABLE

ARTISANAL CHEESES / 14

A curated selection of cheeses served traditionally with seasonal fruit, housemade trail mix & housemade lavosh.

add / RADICCHIO FENNEL & OLIVE PANZANELLA + 6

CHARCUTERIE BOARD / 14

A curated selection of cured and cooked meats. Traditionally presented with grilled baguette, olive mix, giardinere, and select condiments.

add / RADICCHIO FENNEL & OLIVE PANZANELLA + 6

FRIED BONUTS & COMPANY / 9.5

Chocolate, caramel, crème anglaise dipping sauces & berry compote.

SOUP OF THE MOMENT

CUP 3.5 / BOWL 5

V VEGAN OPTION AVAILABLE

V VEGETARIAN OPTION AVAILABLE

G GLUTEN FREE OPTION AVAILABLE

* WARNING: Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

BETWEEN BREAD & MORE

Served with your choice of housemade chips, slaw, potato salad, featured chef side or French fries.

add / TRUFFLE FRIES + 2

THE DIP / 14.95

12-hour herb-encrusted roast beef, hand sliced & piled high on toasted Farm to Market baguette & topped with Gruyère cheese. Served with horseradish cream & au jus for dipping.

SMOKED PASTRAMI ON RYE / 14.95

1/2 lb house smoked Wagyu pastrami, red cabbage coleslaw, caramelized onions & Gruyère cheese.

KANSAS CITY BANH MI / 14.95

Hoisin glazed BBQ pork belly, pickle slaw, toasted baguette.

AWARD WINNING STEAK BURGERS

10 oz. hand-pattied charbroiled, on toasted brioche.

THE JACOBSON BURGER / 15.95

THE ALL-AMERICAN / 14.95

Served loaded.

add / BACON OR FRIED EGG + 2

TRUFFLE FRIES + 2

"FISH & CHIPS" / 14.95

Skate wing, crispy tempura, radish & Brussels slaw, preserved lemon tartar sauce.

STRAWBERRY & RHUBARB SALAD

7.5 starter / 13 entrée **V V G**

Spring-mix, shaved heirloom carrots, fresh mint & candied walnuts with white balsamic dressing.

add / HERB-GRILLED CHICKEN OR PORTOBELLO + 4

GRILLED SALMON, SHRIMP OR STEAK + 6

BOTTOMLESS BLOODY, BELLINI, & MIMOSA / 15

11 AM TO 3 PM

Minimum food purchase \$10 per person with bottomless Bloody, Bellini & Mimosa drink option.

CAST-IRON SKILLETTS

STEAK & EGGS SKILLET / 16.95*

Charbroiled hanger steak, two fried eggs, brunch potato, veal jus & crispy onion straws.

THE SOUTHERN SKILLET / 12.95

Housemade sausage, pork belly, brunch potatoes, sausage gravy & braised collard greens.

SMOKED PASTRAMI SKILLET / 14.95*

House smoked Wagyu pastrami, seasonal vegetable, whole grain mustard, brunch potatoes & two sunny eggs.

SMOTHERED CHICKEN & GOUDA SKILLET / 13.95*

Crispy boneless fried chicken over brunch potatoes topped with sausage gravy. Finished with two basted eggs & smoked Gouda cheese.

SHAKSHUKA / 12.95* **V**

Three eggs poached in spicy tomato sauce with fire roasted shallots & sweet peppers. Served with grilled bread & naan.

OTHER STUFF...

2 EGGS TO ORDER* / 4 **G**

BRUNCH POTATOES / 4 **G**

ANSON MILLS GRITS / 4.5 **G**

TOAST & JAM / 2.5

LEMON-CHIVE BISCUIT / 2

BISCUITS & GRAVY / HALF 4.5 / WHOLE 6.5

Served with honey & whipped butter.

add / SAUSAGE GRAVY + 2.5

RED-EYE GRAVY + 2.5

FRESH BAKED GOODIE BASKET / 6

FRESH FRUIT CUP / 4

MIXED GREEN SALAD / 5.5

BRUNCH PLATES

CRISPY HOT CHICKEN & WAFFLES / 14.95

Nashville inspired hot chicken & waffles. Topped with housemade honey, citrus & habanero-infused syrup.

BELGIAN WAFFLE / 10.5

Made with pearl sugar for authentic caramelization & crunch.

add / BANANAS FOSTER OR BERRY COMPOTE + 2

THE OMELETTE / 12.95*

Served with brunch potatoes & lemon-chive biscuit.

• ROASTED CHICKEN / Bacon-braised collard greens & Beurre Blanc

• SEASONAL VEGETABLE / Caper salsa verde

JAC'S WEEKEND FIX / 13.95*

Housemade sausage, bacon, brunch potatoes, two eggs & lemon-chive biscuit.

add / 1 EGG + 1 SAUSAGE GRAVY + 2

BRIOCHE FRENCH TOAST / 10.5

Served with warm syrup & whipped butter.

add / BANANAS FOSTER OR BERRY COMPOTE + 2

CRAB BENEDICT / 14.95

Sweet field greens, lemon-chive biscuit, pimiento cheese hollandaise & brunch potatoes.

SHRIMP & GRITS / 14.95

Jumbo Gulf shrimp, fresh Anson Mills grits, housemade lardons, caramelized onions & red-eye gravy.



SWEET BITE

FROZEN-TRIO / 7

A seasonal selection of housemade gelato and/or ice cream artfully presented.

BAVAROIS / 7

Dark chocolate, blood orange curd & graham cracker.

SALTED BUTTERSCOTCH PUDDING / 6

Finished with fresh cream & shaved chocolate.

Mingle Hour

MONDAY-FRIDAY 3-6 PM

FEATURED DRAFTS, PBR TALLBOYS & HOUSE COCKTAILS / 3

HOUSE RED, WHITE, ROSÉ & BRUT by the glass / 5

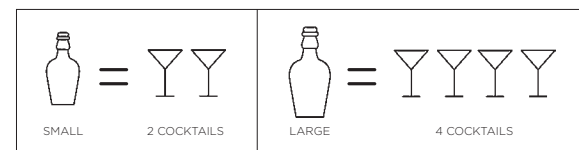
FEATURED COCKTAILS: Hemingway, Crossroads Fizz, Day Tripper / 5

FEATURED MINGLES

THE JACOBSON'S BARREL-AGING PROGRAM

The barrel is an important part of the process of making a cocktail, almost as important as the ingredients themselves. The characteristics of the barrel come through beautifully on cocktails that have a strong spirit base. And that's what we use here at The Jacobson: strong spirits such as white whiskey, house-distilled genever, and rum. These spirits allow us to utilize the barrels to impart subtle characteristics to each cocktail in a unique way. The use of fresh herbs and spices help infuse flavor into the barrel, so we can utilize their flavors in future cocktails.

F FLASK SERVICE — A JACOBSON EXCLUSIVE*



NON-ALCOHOLIC

PEPSI PRODUCTS / 3

THE ROASTERIE COFFEE / 3

SPARKLING PELLEGRINO (16.9 OZ) / 4

THE ROASTERIE ICED/HOT TEA / 3

JUICE / 3

HANDCRAFTED COCKTAILS

LA CITA / 12

Suavecito Blanco Tequila, rosemary infused agave syrup, fresh ruby red grapefruit juice with a smoked rosemary swizzle.

F SMALL 2.2 | LARGE 4.4

LEAP OF FAITH / 10

Rye Whiskey, red & white wine, fresh lemon, lavender syrup & blackberry artfully mixed together.

F SMALL 1.8 | LARGE 3.6

DAY TRIPPER / 10

Deep Eddy Grapefruit Vodka, muddled strawberry & jalapeno, lemonade and topped with Stiegl Radler.

F SMALL 1.8 | LARGE 3.6

THE BROOKLYN / 12

Over-proofed Old Forester bourbon, Averna, Cardamaro & black walnut bitters.

F SMALL 2.2 | LARGE 4.4

HEMINGWAY / 11

Straight Bourbon Whiskey, lemon cordial, muddled orange and our house made rye-soaked cherries.

F SMALL 2.0 | LARGE 4.0

AFTERTHOUGHT / 11

Restless Spirits Builders Gin, Big O Ginger Liqueur, blueberry syrup topped with blueberry tea.

F SMALL 2.0 | LARGE 4.0

LADY MARMALADE / 11

Ayelsbury Duck Vodka, strawberry & rhubarb shrub, St. Germain & rhubarb bitters.

F SMALL 2.0 | LARGE 4.0

BUMBU FASHIONED / 9

Bumbu Caribbean Rum, muddled house made rye-soaked cherries and fresh pineapple.

BUFFALO BLOSSOM / 13

Granny Smith apple infused Buffalo Trace, cardamom bitters over an apple wood smoked ice-sphere with a splash of ginger beer.

VALLEY OF THE DOLLS / 10

Presidential White Port, Cointreau Noir, rose water, orange bitters & semi-sparkling rosé.

CROSSROADS FIZZ / 10

London Dry Gin, fresh mint & cucumber, simple syrup & lime juice with a splash of seltzer in this Jacobson classic.

WINES

RED WINES

	GLASS	BOTTLE
TRIM / CABERNET / NORTH COAST, CA 2015	11	42
TRUE MYTH / CABERNET / PASO ROBLAS, CA 2015	13	50
ANTIGAL UNO / MALBEC / MENDOZA, ARG 2014	10	38
XILOCA / GARNACHA / MURERO, SPAIN 2015	9	34
WRITERS BLOCK / PETITE SIRAH / LAKE CO, CA 2014	10.5	40
ALMA NEGRA / M BLEND / MENDOZA, ARG 2015	13	50
ILLUSION / RED BLEND / LODI, CA 2015	9.5	36
SHARECROPPERS / PINOT NOIR / WILLIAMETTE VALLEY, OR 2015	13	50
STEPHEN VINCENT / PINOT NOIR / SONOMA CO, CA 2014	10.5	40
FEATURED HOUSE RED	7.5	28
THE COUNSELOR / CABERNET / ALEXANDER VALLEY, CA 2015		54
HESS COLLECTION / CABERNET / NAPA VALLEY, CA 2014		66
HEDGES RED MOUNTAIN / CABERNET / COLUMBIA VALLEY, WA 2014		60
THE PRISONER / NAPA VALLEY, CA 2015		103
ORIN SWIFT ABSTRACT / CA RED / CA 2015		78
TOAD HOLLOW / MERLOT / SONOMA CO, CA 2014		38
PICCALO CRU / MERITAGE / NAPA VALLEY, CA 2015		63
VALRAVN / ZINFANDEL / SONOMA CO, CA 2015		40
J.L. CHAVE / MON COEUR COTES DU RHONE / FRANCE 2016		45
LONG MEADOW RANCH / PINOT NOIR / ANDERSON VALLEY, CA 2015		90
SONOMA CUTRIER RRV / PINOT NOIR / SONOMA CO, CA 2014		66

WHITE WINES

JOULLIAN / CHARDONNAY / CARMEL VALLEY, CA 2015	15.5	60
LAGUNA / CHARDONNAY / RUSSIAN RIVER VALLEY, CA 2015	12	46
MARTIN CODAX / ALBERINO / RIAS BAIXES, SPAIN 2016	9	34
SELBACH KABINETT / RIESLING / MOSEL, GERMANY 2016	9.5	36
HONIG / SAUVIGNON BLANC / NAPA VALLEY, CA 2016	12.5	48
THE NED / SAUVIGNON BLANC / NEW ZEALAND 2016	10	38
LUNA / PINOT GRIGIO / NAPA VALLEY, CA 2015	9.5	36
ACROBAT / PINOT GRIS / KING ESTATE, OR 2016	10	38
FEATURED HOUSE WHITE	7.5	28
THE PRISONER BLINDFOLD / NAPA VALLEY, CA 2015		7
LONG MEADOW RANCH / CHARDONNAY / ANDERSON VALLEY, CA 2016		89
SONOMA CUTRIER / CHARDONNAY / RUSSIAN RIVER VALLEY, CA 2016		51
ROMBAUER / CHARDONNAY / NAPA VALLEY, CA 2016		82
WHITE HAVEN / SAUVIGNON BLANC / NEW ZEALAND 2016		40

ROSÉ & BUBBLES

BROADBENT / VINHO VERDE ROSÉ / PORTUGAL	7.5	28
ROSEHAVEN / ROSÉ / MULTI-APPELLATION, CA 2017	9	34
UNDERWOOD / ROSÉ / OREGON 2016 (375ML CAN)	10	
PERELADA / BRUT ROSÉ / CATALONIA, SPAIN	10	38
FÜNF / MOSCATO / ITALY (187ML)	8	
LAMBERTI / PROSECCO / VENETO, ITALY (187ML)	9	
FEATURED HOUSE BRUT	7.5	28
FLOR / PROSECCO / VENETO, ITALY		38
VEUVE CLIQUOT / CHAMPAGNE / REIMS, FRANCE		118

SEE OUR **BAR BOOK** FOR DRAFT & BOTTLE BEER OPTIONS.

A Leap Hospitality Concept

RESTAURATEUR & MANAGING PARTNER **MICHAEL WERNER** / CHEF DE CUISINE **BRYAN SPARKS** / THE CROSSROADS ARTS DISTRICT / 2050 CENTRAL STREET / 816-423-2888 / THEJACOBSONKC.COM / [f](https://www.facebook.com/thejacobsonkc) [i](https://www.instagram.com/thejacobsonkc) [t](https://www.twitter.com/thejacobsonkc) [s](https://www.snapchat.com/add/thejacobsonkc) @THEJACOBSONKC