

THE JACOBSON

MINGLES / seasonal plates meant to be shared or enjoyed individually

LARGE FORMAT

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, giardiniera, and select condiments.

add / RADICCHIO FENNEL & OLIVE PANZANELLA + 6

TRIO-OF-SPREADS / 10.5

A seasonal collection of housemade spreads. Served with housemade lavosh & grilled bread.

BAKED SHRIMP & KING CRAB DIP / 14

Goat cheese, lump crab, shellfish, fresh herbs & spice. Served with grilled bread & housemade lavosh.

SAVORY PLUM TART / 12 V

Herbed goat cheese & toasted pistachio. Finished with dandelion green salad.

SESAME-ENCRUSTED OYSTER MUSHROOMS / 12 V V

Flash fried. Served with fresh ponzu & Sriracha aioli.

SMALL FORMAT

WHIPPED GOAT CHEESE / 10.5 V G

Pistachio crumble & strawberry, fennel, tomato & Meyer lemon salad. Served with focaccia crisps.

BBQ-JUMBO PRAWNS / 14

Served with green papaya salad, grilled lime & Farm to Market baguette.

CURED RED SNAPPER TATER-TOTS / 13

Chive oil, mango puree, fresh avocado & field greens.

BURRATA & SERRANO / 11.5

Jamon serrano, Meyer lemon, dandelion salad & focaccia crisps.

GOAT CHEESE STUFFED MEATBALLS / 10.5

Beef & pork, goat cheese & fresh herbs. Finished with San Marzano tomato sauce, dried roasted garlic, parmesan, micro basil & crostini.

SEARED BAY SCALLOPS / 14

White balsamic glaze, strawberry & basil compote, candied lemon & brown butter bread crumbs. Served with housemade potato chips.

BLACK GARLIC GNOCCHI / 12 V

Brown butter, oyster mushroom, Shaft's blue cheese & fresh lemon.



SEAFOOD CIOPPINO / 29

Accompanied with grilled red potatoes, corn on the cob & smoked cauliflower. Our tabletop presentation makes this classic a memorable meal.

CENTER STAGE

JAC'S GRILLED SHAHI-SALMON / 29 G

Tomato masala, pineapple & fennel kachumber, cucumber raita & saffron rice.

GRILLED RACK-OF-LAMB / 38

Beet molasses glaze, heirloom carrots, black garlic gnocchi, carrot top pesto.

HOPPIN JOHN / 22

Braised Duroc pork, Anson Mills sea island red-eye peas & Carolina gold rice, bacon braised collard greens & red-eye gravy.

NASHVILLE HOT CHICKEN / 19.5

Inspired by Hattie B's in Nashville. Fried. Crispy. Sweet & Hot. Warm potato salad, Texas toast & housemade pickles.

SMOKED MACARONI GRATIN SKILLET / 14 V

Large shells, Mornay sauce, smoke Gouda & seasoned panko.

add / 1-PIECE NASHVILLE HOT CHICKEN + 6

GRILLED SALMON + 6

4 OZ. LOBSTER TAIL / GRILLED HANGER STEAK + 8

ROASTED CAULIFLOWER / 16.5 V V

Cashew crust, caper salsa verde, Meyer lemon & smokey parsnip puree



14 DAY DRY AGED BEEF PRIME KANSAS CITY STRIP / 38

SEARED HANGER STEAK / 28

Steaks served with Beurre blanc, brown butter roasted potato & seasonal vegetable.

MAKE YOUR OWN SURF & TURF COMBO:

add / 4 OZ. LOBSTER TAIL + 8

SEARED BAY SCALLOPS OR PRAWNS + 8

AWARD WINNING STEAK BURGERS

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

THE ALL-AMERICAN / 15

THE JACOBSON BURGER / 16

add / BACON OR FRIED EGG + 2

TRUFFLE FRIES + 2

FRESH GREENS & MORE

FAVA BEANS & ASPARAGUS

7.5 starter / 13 entrée V G

Seasonal mixed field greens, toasted pistachios, fresh burrata & green gazpacho dressing.

add / HERB-GRILLED CHICKEN OR PORTOBELLO + 4
GRILLED SALMON, SHRIMP OR STEAK + 6

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

GRILLED ROMAINE

7.5 starter / 13 entrée V V G

Polenta croutons, Shaft's blue cheese, creamy oregano & warm San Marzano tomatoes.

add / HERB-GRILLED CHICKEN OR PORTOBELLO + 4
GRILLED SALMON, SHRIMP OR STEAK + 6

RADICCHIO & FENNEL PANZANELLA

8.5 starter / 15 entrée V

Manchego, salami & red wine vinaigrette.

add / HERB-GRILLED CHICKEN OR PORTOBELLO + 4
GRILLED SALMON, SHRIMP OR STEAK + 6

JACOBSON HOUSE SALAD / 6.5 V V G

Seasonal field greens, shaved heirloom carrot & tomato tossed with buttermilk dressing.

ACCOMPANIMENTS*

*Choose any 3 & make it a meal / 14.95

PINEAPPLE & FENNEL KACHUMBER / 7 V V G

HEIRLOOM CARROTS / 7 V V

BACON BRAISED COLLARD GREENS / 7

TRUFFLE FRIES / 7 V V G

WARM POTATO SALAD / 6 V V

POWELL GARDENS FEATURED VEGETABLE / 8

Ask your server for details.

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.

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 /     @THEJACOBSONKC

SWEET BITE

FROZEN-TRIO / 7

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

BAVAROIS / 7

Dark chocolate, blood orange curd & gram cracker.

SALTED BUTTERSCOTCH PUDDING / 6

Finished with fresh cream & shaved chocolate.

DUTCH BABY / 10

A Jacobson signature item. Our baby cakes are baked & served hot in a cast iron skillet. Topped with seasonal inspirations. Great for sharing.

MINGLE HOUR MONDAY-FRIDAY 3-6 PM

FEATURED DRAFTS, PBR TALLBOYS & HOUSE COCKTAILS / 3

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

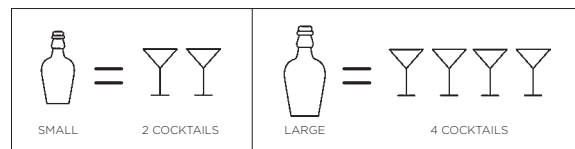
FEATURED COCKTAILS: Hemingway, Crossroads Fizz, Day Tripper / 5

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 22 | LARGE 44

LEAP OF FAITH / 10

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

F SMALL 18 | LARGE 36

DAY TRIPPER / 10

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

F SMALL 18 | LARGE 36

THE BROOKLYN / 12

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

F SMALL 22 | LARGE 44

HEMINGWAY / 11

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

F SMALL 20 | LARGE 40

AFTERTHOUGHT / 11

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

F SMALL 20 | LARGE 40

LADY MARMALADE / 11

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

F SMALL 20 | LARGE 40

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

	GLASS	BOTTLE
RED WINES		
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		75
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.

