

# LUNCH

Mingles

Fresh Greens & More

Between Bread & More

# THE JACOBSON

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.

## SESAME-ENCRUSTED OYSTER MUSHROOMS / 12 V V

Flash fried. Served with fresh ponzu & Sriracha aioli.

SMALL FORMAT

## BURRATA & SERRANO / 11.5

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

## WHIPPED GOAT CHEESE / 10.5 V G

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

## 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.

## ANCIENT GRAIN BOWL / 13 V V G

Faro, roasted heirloom carrots, shaved radish, golden raisins, & 63 degree egg & dried pickle powder.

## ACAI BOWL / 13 V V G

Housemade granola, fresh & dried fruits and lavender honey.

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

add / TRUFFLE FRIES + 2

## MUFFALETTA / 13

Italian focaccia, mortadella, smoked ham, salami, provolone & olive salad.

## SMOKED PASTRAMI ON RYE / 15

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

## CRISPY SKATE WING SANDWICH / 13

Radish & Brussels slaw, preserved lemon tartar sauce.

## KANSAS CITY BANH MI / 14

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

## 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

## GRIDDLED FRITTATA SANDWICH / 11

Italian focaccia, vegetable frittata, Cottonwood cheddar, tomato jam & carrot top pesto.

## CHARBROILED SALMON / 26

Roasted balsamic radicchio, citrus supremes & pomegranate.

## 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

## Weekend Brunch J

BOTTOMLESS BLOODYS, BELLINIS & MIMOSAS  
SATURDAYS & SUNDAYS / 11 AM - 3 PM

## 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.

## 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.

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

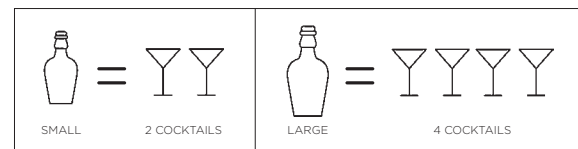
FEATURED COCKTAILS: Hemingway, Crossroads Fizz, Day Tripper / 5

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.

## 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
<b>RED WINES</b>		
<b>TRIM</b> / CABERNET / NORTH COAST, CA 2015	11	42
<b>TRUE MYTH</b> / CABERNET / PASO ROBLAS, CA 2015	13	50
<b>ANTIGAL UNO</b> / MALBEC / MENDOZA, ARG 2014	10	38
<b>XILOCA</b> / GARNACHA / MURERO, SPAIN 2015	9	34
<b>WRITERS BLOCK</b> / PETITE SIRAH / LAKE CO, CA 2014	10.5	40
<b>ALMA NEGRA</b> / M BLEND / MENDOZA, ARG 2015	13	50
<b>ILLUSION</b> / RED BLEND / LODI, CA 2015	9.5	36
<b>SHARECROPPERS</b> / PINOT NOIR / WILLIAMETTE VALLEY, OR 2015	13	50
<b>STEPHEN VINCENT</b> / PINOT NOIR / SONOMA CO, CA 2014	10.5	40
<b>FEATURED HOUSE RED</b>	7.5	28
<b>THE COUNSELOR</b> / CABERNET / ALEXANDER VALLEY, CA 2015		54
<b>HESS COLLECTION</b> / CABERNET / NAPA VALLEY, CA 2014		66
<b>HEDGES RED MOUNTAIN</b> / CABERNET / COLUMBIA VALLEY, WA 2014		60
<b>THE PRISONER</b> / NAPA VALLEY, CA 2015		103
<b>ORIN SWIFT ABSTRACT</b> / CA RED / CA 2015		78
<b>TOAD HOLLOW</b> / MERLOT / SONOMA CO, CA 2014		38
<b>PICCALO CRU</b> / MERITAGE / NAPA VALLEY, CA 2015		63
<b>VALRAVN</b> / ZINFANDEL / SONOMA CO, CA 2015		40
<b>J.L. CHAVE</b> / MON COEUR COTES DU RHONE / FRANCE 2016		45
<b>LONG MEADOW RANCH</b> / PINOT NOIR / ANDERSON VALLEY, CA 2015		90
<b>SONOMA CUTRIER RRV</b> / PINOT NOIR / SONOMA CO, CA 2014		66
<b>WHITE WINES</b>		
<b>JOULLIAN</b> / CHARDONNAY / CARMEL VALLEY, CA 2015	15.5	60
<b>LAGUNA</b> / CHARDONNAY / RUSSIAN RIVER VALLEY, CA 2015	12	46
<b>MARTIN CODAX</b> / ALBERINO / RIAS BAIXES, SPAIN 2016	9	34
<b>SELBACH KABINETT</b> / RIESLING / MOSEL, GERMANY 2016	9.5	36
<b>HONIG</b> / SAUVIGNON BLANC / NAPA VALLEY, CA 2016	12.5	48
<b>THE NED</b> / SAUVIGNON BLANC / NEW ZEALAND 2016	10	38
<b>LUNA</b> / PINOT GRIGIO / NAPA VALLEY, CA 2015	9.5	36
<b>ACROBAT</b> / PINOT GRIS / KING ESTATE, OR 2016	10	38
<b>FEATURED HOUSE WHITE</b>	7.5	28
<b>THE PRISONER BLINDFOLD</b> / NAPA VALLEY, CA 2015		75
<b>LONG MEADOW RANCH</b> / CHARDONNAY / ANDERSON VALLEY, CA 2016		89
<b>SONOMA CUTRIER</b> / CHARDONNAY / RUSSIAN RIVER VALLEY, CA 2016		51
<b>ROMBAUER</b> / CHARDONNAY / NAPA VALLEY, CA 2016		82
<b>WHITE HAVEN</b> / SAUVIGNON BLANC / NEW ZEALAND 2016		40
<b>ROSÉ &amp; BUBBLES</b>		
<b>BROADBENT</b> / VINHO VERDE ROSÉ / PORTUGAL	7.5	28
<b>ROSEHAVEN</b> / ROSÉ / MULTI-APPELLATION, CA 2017	9	34
<b>UNDERWOOD</b> / ROSÉ / OREGON 2016 (375ml can)	10	
<b>PERELADA</b> / BRUT ROSÉ / CATALONIA, SPAIN	10	38
<b>FÜNF</b> / MOSCATO / ITALY (187ml)	8	
<b>LAMBERTI</b> / PROSECCO / VENETO, ITALY (187ml)	9	
<b>FEATURED HOUSE BRUT</b>	7.5	28
<b>FLOR</b> / PROSECCO / VENETO, ITALY		38
<b>VEUVE CLIQUOT</b> / CHAMPAGNE / REIMS, FRANCE		118

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

