

BRUNCH
MENU

Jacksonville Inn

EST. 1967

Executive Chef
John Blewins

MIMOSA CART

Classic Mimosa \$8

Sparkling wine, fresh squeezed OJ
Go Bottomless 16 Sub Sparkling Cider 5

JVI Mimosa \$12

Sparkling wine, pear nectar, St. Germain

Hula Mimosa \$11

Sparkling wine, Ciroc Pineapple Vodka, OJ

The Pom Pom \$9

Sparkling wine, Pomegranate liqueur, cranberry

Bellini \$12

Sparkling wine, white peach nectar, lemon

Chambord Royale \$10

Sparkling wine, Chambord

French 75 \$9

Sparkling wine, gin, triple sec, lemon

Sparkling Cider \$5

JVI French Toast

Braided brioche, lemon ricotta, roasted blueberries, brown sugar bacon, and smoked maple syrup \$18
Substitute pancakes at no charge

JVI Blue Plate Special

JVI breakfast sausage or brown sugar bacon, 2 eggs any style, country potatoes and sourdough pancake \$17

Biscuits & Gravy

Focaccia biscuits, sausage gravy, crispy broccoli raab, fermented chili vinaigrette \$16

Chicken & Waffles

Savory caramel fried chicken, lemongrass ginger waffle, Foie Gras butter and blueberry star anise syrup \$23

JVI Brunch Burger

Brioche bun, 2 smash patties, American cheese, tomato bacon jam, lettuce, dill pickles, and dijonaise \$17

Ribeye Pastrami Hash

Country potatoes, onion confit, sauerkraut, dill Havarti and topped with a soft poached egg \$23

Chilaquiles

Fried tortillas, JVI beef chorizo, cilantro crema, queso fresco, charred tomato salsa, and poached egg \$21

Frittata

Summer squash, Vadouvan curry, pine nuts, Pecorino, lemon creme fraiche, and arugula \$18

Shakshuka Scramble

Soft eggs, lamb merguez sausage, spicy tomato sauce, young broccoli, chickpeas, and grilled bread \$23

Steak & Eggs

8oz flat iron steak, poached egg, red wine bone marrow butter, pommes frites, arugula, and citrus champagne vinaigrette \$34

Hot Honey Smoked Salmon Toast

Toasted multigrain bread, salmon mousse, sweet and sour beets, and smoked pecans \$18

JVI Parfait

Mixed fruit, seasonal house granola, coconut panna cotta, lavender honey \$10

Sticky Bun

The soon-to-be-famous JVI Sticky Bun with dark rum walnut caramel \$8

Doughnuts (3)

Seasonal jam, creme anglaise \$8

Seasonal Galette

Ask your server for this week's offering \$14

All cured meats and pastries are handmade by the Jacksonville Inn Kitchen

EGGS BENEDICT

Classic Benedict

Toasted English muffin, poached egg, Canadian bacon, hollandaise \$21

Dungeness Crab Benedict

Toasted English muffin, poached egg, Oregon Dungeness crab, avocado mash, hollandaise \$25

Smoked Salmon Benedict

Toasted English muffin, poached egg, smoked salmon, sautéed spinach, hollandaise \$23

Vegetarian Benedict

Toasted English muffin, poached egg, braised Portobello mushroom, sautéed spinach, hollandaise \$20

SAUCES

Hollandaise \$3
Smoked maple syrup \$1
Seasonal JVI jam \$2
Charred tomato salsa \$2

SIDES

Brown sugar bacon \$5
Breakfast sausage patty \$5
Country potatoes \$4
2 eggs any style \$5

Sourdough Waffle or Pancake \$5
English muffin \$3
Multi-grain \$3
Gluten free Sourdough \$3

BRUNCH
MENU

Jacksonville Inn

EST. 1967

Executive Chef
John Blewins

RED WINES

	5 oz	Bottle
TALENT CELLARS CABERNET SAUVIGNON 2017- Rogue Valley OR	14	68
ROXYANN CLARET 2017- Rogue Valley OR	12	50
PETER WILLIAM SYRAH-LOT W 2016-Rouge Valley OR	12	54
IRVINE & ROBERTS PINOT NOIR 2019- Ashland OR	15	74
ABACELA 'FIESTA' TEMPRANILLO 2018- Umpqua Valley OR	12	42
BRANDBORG BEACHLAND PINOT NOIR- Elkton OR	12	44
LONGWALK FIELDS NOTES- Ashland OR	12	45
PROCEDO RED BLEND- St. Paul OR	12	45
DOMAINE DURAND St. Joseph 2018- France	12	55
SAINTE CROIX Carignan- France	12	52
DANIELE CONTERNO D'ALBA Barbera- Italy	12	48

ROSÉ AND SPARKLING

ROSE

	5 oz	Bottle
QUADY NORTH GSM ROSE-Applegate OR		
LONGWALK ROSE-Ashland OR	10	38
	10	40

SPARKLING

ROEDERRER ESTATE BRUT- Anderson Valley CA	12	48
DIBON BRUT CAVA RSV-Spain	10	30
LA BELLE PROSECCO-Italy	10	30

WHITE WINES

	5 oz	Bottle
ABACELA ALBARINO 2021- Umpqua Valley OR	9	38
QUADY NORTH 'PISTOLETA'- Applegate OR	9	38
ROXYANN SAUVIGNON BLANC- Rouge Valley OR	10	43
KRISELLE CELLARS VIOGNIER- Rouge Valley OR	10	40
BRANDBORG COATAL CUVÉE- Elkton OR	9	35
MONTOYA CHARDONNAY- Monterey CA	10	37
ROMBAUER CHARDONNAY 2019- Carneros CA	14	68
MANTLERHOF GRUNER VELTLINER 2019-Germany	10	37
GUERRIERI RIZZARDI SOAVE- Italy	10	36
QUINCY SAUVIGNON BLANC- France	10	38
GUNDERLOCH RIESLING-Germany	12	40

THANK YOU, SERIOUSLY.

On behalf of all of us at the Jacksonville Inn —
thank you for sharing a meal with us. Please, come again as we
seasonally update our menu, serving fresh meals paired perfectly with
your favorite wines and specialty cocktails.

Gluten free options available — Please ask your server
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness, especially if you have a medical condition.

VISA/MASTERCARD GLADLY ACCEPTED • GIFT CERTIFICATES AVAILABLE