

DINNER
MENU

Jacksonville Inn

EST. 1967

Executive Chef
John Blewins

Charred Shishito Peppers

Meyer lemon aioli, crispy quinoa, and furikake \$13

Roasted Bone Marrow

Hazelnut salsa verde, pickled seeds, and grilled focaccia \$17

Crispy Brussels Sprouts

Fish sauce vinaigrette, arugula, mint, and saba \$14

Heirloom Tomato Bruschetta

Basil pesto, olive tapenade, garlic confit, Parmesan \$15

Cornmeal Crusted Oysters

Avocado, marinated tomatoes, pickled melon rind, watermelon hot sauce \$18

Calamari

Fennel, kumquat, basil, Fresno tartar sauce \$19

Dungeness Crab Cakes (2)

Summer succotash, puffed corn, Old Bay aioli, radish \$20

Shrimp Louie Cocktail

Poached prawns, asparagus Gribiche, tomato bay shrimp remoulade \$24

House-Made Bread

Baked fresh in-house and served with herbed olive oil and butter \$3

SOUPS AND SALADS

Pear and Walnut Salad

Mixed greens, Red Flame grapes, caramelized apple vinaigrette
half \$6 whole \$11
add blue cheese. \$3

Buffalo Iceberg Wedge

Rogue blue cheese dressing, heirloom tomatoes, spicy crispy pork belly
half \$7 whole \$13

Caesar Salad

Sieved egg, anchovy dressing, fried capers, parmesan
half \$6 whole \$11

Beet Salad

Sweet and sour beets, snap peas, roasted tomatoes, labneh, green goddess
half \$8 whole \$13

Soup of the Day

Chef's selection
cup \$6 bowl \$9

Half Herb Grilled Chicken

Heirloom tomato panzanella, Za'atar crouton, grapefruit Chermoula \$29

Summer Squash Crepes

Eggplant, fermented mustard greens, Tzatziki, hazelnut Romesco \$24

Berkshire Porterhouse Pork Chop

Pea tendril polenta cake, snap peas, rhubarb, bacon miso vinaigrette \$32

Wild Mushroom Lasagna

Fresh spinach sheets, truffle Mornay, asparagus, basil ricotta \$28

Buttermilk Fried Chicken

Garlic confit mashed potatoes, collard greens, country gravy demi glace \$28

Grilled Salmon

Fennel pollen honey, farrotto, Tokyo turnips, wilted chicories \$38

Parmesan Encrusted Halibut

Lemon risotto, baby broccoli, spring onion agrodolce, crispy parsnips \$38

Spring Vegetable Carbonara

Fresh spinach fettuccine, smoked guanciale, Pecorino Romano \$26

Fish & Chips

Tempura cod, roasted chili slaw, pommes frites, Fresno tartar sauce \$23

JVI Cheeseburger

Ground ribeye, American cheese, tomato bacon jam, lettuce, pickles, dijonaise \$17

JVI French Dip

Sliced prime rib, onion confit, pickled jalapeños, dill havarti, au jus \$18

AWARD-WINNING A LA CARTE STEAKS

8 ounce Choice Flat Iron — \$24

8 ounce Prime Filet Mignon — \$34

10 ounce Prime New York Strip — \$38

12 ounce 28 Day Dry Aged Masami Wagyu Reserve Ribeye — \$78

Jacksonville Inn Prime Rib:

10 ounce English Cut — \$34

14 ounce Jacksonville Inn Cut — \$38

SAUCES

Spring onion agrodolce \$3
Port Demi glacé \$4
JVI Peppercorn Sauce \$4
JVI House Steak Sauce \$3

SIDES

Garlic confit mashed potatoes \$4
White cheddar macaroni and cheese \$8
Rosemary truffle pomme frites \$7
Meyer lemon roasted asparagus \$9
Twice baked potato \$5
Sautéed wild mushrooms \$12
Seasonal roasted vegetables \$6

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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	10	38
LONGWALK ROSE-Ashland OR	10	40
SPARKLING	12	48
ROEDERRER ESTATE BRUT- Anderson Valley CA	10	30
DIBON BRUT CAVA RSV-Spain	10	30
LA BELLE PROSECCO-Italy		

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

BOTTLED BEERS \$6

DRAFT BEERS \$5 - Ask your server for our seasonal selection

Coors Light, Bud Light, Corona, Amstel Light, Heineken, Stella Artois, Guinness, Alaskan Amber, Deschutes Mirror Pond, Deschutes Black Butte Porter, Blue Moon Wheat, Ninkasi Total Domination IPA, Clausthaler NA

NON-ALCOHOL BEVERAGES

San Pellegrino 4
Perrier 4
Henry Weinhard Root Beer 4
Henry Weinhard Root Orange 4
Martinelli's Sparkling Cider 5

COFFEE & CAPPUCCINO

Fresh Pressed Espresso 5
Cappuccino or Latte 6
Fresh Brewed Good Bean "Jacksonville Inn" Coffee 4
Tazo Hot Teas 3

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.

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