

Coal Fired Pies

WOODSTONE HEARTH OVEN

16" PIES

Piccante 19	Swine & Sprouts 19
tomato, pepperoni, sausage, mozzarella, banana peppers	tomato, roasted Brussels sprouts, pork belly, mozzarella, garlic, balsamic reduction
Polpetta 19	Salsiccia 18
tomato, mozzarella, caramelized onions, ricotta cheese, meatball	tomato, mozzarella, sausage, ricotta, broccoli rabe
Vegetarian 19	White Clam 20
tomato, zucchini, cauliflower, red peppers, caramelized onions, mushrooms, olives	bechamel sauce, mozzarella, garlic, oregano, bacon
Hawaiian 18	Steak & Cheese 20
tomato, ham, pineapple, mozzarella, gruyère	shaved steak, blue cheese, peppadew, mozzarella, ricotta, arugula

Jack's Original Cheese Pie 15

TOPPINGS

3	2	4
bacon chicken pepperoni meatball sausage anchovy ham mushroom spinach	tomato onion yellow peppers red peppers garlic olives broccoli banana peppers ricotta cheese pesto sauce	shrimp steak calamari prosciutto clam chicken cutlet mussels



Beginnings

Coal Fired Wings 12	Skillet Mussels 11
lemon herb rubbed or buffalo	garlic, shallots, white wine, butter, lemon
Charred Cauliflower 7	Spaghetti Squash 6
breadcrumb, cheese sauce, lemon oil	pomodoro, reggiano
Sausage Broccoli Rabe 10	Fried Mozzarella 7
Bianco Italian sausage, bitter greens, reggiano	breaded, tomato, basil
R.I. Calamari 12	Tomato Bruschetta 8
garlic, banana peppers, white wine butter sauce	focaccia, balsamic, mozzarella, basil
Pasta E Fagioli 6	Meatballs 8
beans, tomato, ditalini pasta	tomato sauce, ricotta, mozzarella, romano
Chef's Antipasti Board 12	Garlic Bread 4
cured meats, cheeses, marinated vegetables, bread crisp, fig spread	fresh baked, parmesan, oregano
	with mozzarella 5

Greens

Romaine 9	Lolla Rossa 10
caesar, bread crisp, parmesan	roasted beet, feta, candied walnut, grapefruit vinaigrette
Arugula 9	Garden 8
olives, parmesan, red onion, blistered tomato, lemon vinaigrette	tomato, cucumber, red onion, carrot, cherry pepper, balsamic vinaigrette

Top off your "Greens"

grilled chicken breast	add 4
grilled shrimp	add 6
sliced prosciutto	add 5

Wood Fired Pies

MARRA FORNI BRICKOVEN

12" PIES

Margherita 14	Forager's 16
tomato, fresh mozzarella, basil, EVOO	wild mushrooms, caramelized onions, thyme, ricotta, gruyère, truffle oil
Formaggio 15	Popeye 15
mozzarella, ricotta, gruyère, romano, roasted garlic, pesto	mozzarella, feta, spinach, roasted garlic, olives
Salami 15	West Coast 16
tomato, mozzarella, pepperoni, romano	mozzarella, fig jam, prosciutto, blue cheese, peppadew, caramelized onion, arugula
Napoletana Cheese 13	
add toppings available	

Pastas

Shrimp Scampi 19	Fettuccini Alfredo 15
capellini, white wine, garlic, caper, asparagus, tomato, fresh lemon	fresh cream, reggiano, shelled green pea
Spaghetti & Meatballs 15	Chicken Parmesan 16
Jack's favorite; served with focaccia bread	breaded cutlets, pomodoro sauce, mozzarella cheese, linguini

Finale

Carrot Cake 6	Chocolate Cake 6
walnuts, cream cheese frosting	6 layers high
Banoffee Pie 6	Sorbeto 4
graham cracker, toffee, banana, custard	lemoncello • mojito • raspberry
Cannolis (two) 5	Gelato 4
piped to order chocolate chips	pistachio • sea salt caramel • french vanilla

* Denotes food items are cooked to order or served raw. Consuming raw or undercooked animal products may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

Cocktails

- Italian Sunrise12

Hendricks, St. Germain, Aperol, Charred Lemonade
- Jack's New Fashioned13

Bulliet Rye, Aperol, Cointreau Cherries, Fresh Orange, Soda Water
- The Wall St.10

Bacardi, Basil, Brown Sugar, Lime, Ginger Ale
- Red Devil13

Maker's Mark, Fonseca Port, Blood Orange Puree, Mint
- Harvest Bellini11

Poema Cava, White Peach Puree
- Cherish This!12

Grey Goose Cherry Noir, St. Germain, Lemon Juice, Pom Juice, Cava
- Tanner Pride11

Stoli Blue, Stoli Razz, Pom Liqueur, Lemon Juice, Pineapple Juice
- Coal Fired Peach Lemonade11

Tito's, White Peach Puree, Charred Lemonade, Coal Fired Peaches
- Tiramisu13

Van Gogh Double Espresso, Crème de Cocoa, Frangelico, Bailey's



- Sangria9/35

Red, White, or Rose Wine, Raspberry Vodka, Bacardi Limon, Peach Liquer

Craft Beer

- Amstel Light6

Lager, NTHRLD - 3.5% ABV
- Ballast Point, Sculpin8

IPA, CA - 7% ABV
- Baxter, Tarnation6

Lager, ME - 5.3% ABV
- Bent Water, Pearl7

Wheat Ale, MA - 5.4% ABV
- Bud Light5

Lager, MO - 4.2% ABV
- Budweiser5

Lager, MO - 5% ABV
- Castle Island, Keeper8

IPA, MA - 6.5% ABV
- CBC, Working Class Hero6

Saison, MA - 4.5% ABV
- Citizens, Unified Press8

Cider, VT - 5.2% ABV
- Dogfish, 60 Minute7

IPA, DE - 6% ABV
- Foolproof, Rain Cloud6

Porter, RI - 4.5% ABV
- Founders, All Day IPA6

Session IPA, MI - 4.7% ABV
- Founders, Dirty Bastard6

Scotch Ale, MI - 8.5% ABV
- Guinness Irish Wheat6

Wheat Ale, Ireland - 5.3% ABV
- Ipswich, Seasonal7

See server for details, MA
- Jack's Abby, Hoponious Union6

IPL, MA - 6.5% ABV
- Lagunitas, Little Sumpin, Sumpin7

Pale Wheat Ale, CA - 7.5% ABV
- Left Hand, Milk Stout7

Milk Stout, CO - 6% ABV
- Left Hand, Polestar7

Pilsner, CO - 5.5% ABV
- Longtrail, Green Blaze6

IPA, VT - 6.5% ABV
- Lord Hobo, Boom Sauce9

IPA, MA - 7.8% ABV
- Magners7

Cider, Ireland - 4.5% ABV
- Michelob Ultra6

Light Lager, MO - 4% ABV
- Mystic, Saison19

Farmhouse Ale, MA - 6.5% ABV
- Narragansett5

Lager, RI - 5% ABV
- New Belgium, Citradelic Tangerine7

IPA, CO - 6% ABV
- Night Shift, Whirlpool8

Pale Ale, MA - 4.5% ABV
- Notch, Session Pils6

Pilsner, MA - 4% ABV
- Omission, Gluten Free7

Pale Ale, OR - 5.8% ABV
- Peroni6

Pale Lager, Italy - 5.1% ABV
- Revival, Night Swim'ah7

Wheat Ale, RI - 4.7% ABV
- Rogue, Dead Guy8

Ale, OR - 6.8% ABV
- Sam Adams Boston6

Lager, MA - 4.7% ABV
- Sixpoint, The Crisp7

Lager, NY - 5.4% ABV
- Smuttynose, Old Brown Dog7

Brown Ale, NH - 6.5% ABV
- Southern Tier, Live7

Pale Ale, NY - 5.5% ABV
- Stone, Go To7

Session IPA, CA - 4.8% ABV
- Stony Creek, Cranky7

IPA, CT - 6.8% ABV
- Troegs, Troeganator7

Double Bock, PA - 8.5% ABV
- Victory, Golden Monkey8

Belgian, PA - 9.5% ABV

Draft Beer

- Allagash, White7

Belgian Style White, ME - 5.1% ABV
- Blue Moon6

Wheat Ale, CO - 5.4% ABV
- Bud Light5

Lager, MO - 4.2% ABV
- Corona Light6

Lager, MEX - 4.1% ABV
- Downeast6

Cider, MA - 5.1% ABV
- Founders, Red's Rye7

IPA, MI - 6.6% ABV
- Harpoon6

IPA, MA - 5.9% ABV
- Harpoon, Seasonal6

Rotating, MA - 5.6% ABV
- Jack's Abby Smoke & Dagger6

Dark Lager, MA - 5.6% ABV
- Newburyport, Green Head7

IPA, MA - 7.2% ABV
- Night Shift8

Rotating IPA, MA - 5.1% ABV
- Pacifico6

Lager, MEX - 4.5% ABV
- Revival White Electric Coffee Stout8

Stout, RI - 8% ABV
- Rotating Tap7

See server for details
- Sam Adams Seasonal6

Rotating, MA
- Stella Artois6

Lager, BEL - 5% ABV

Wine

	Glass	Bottle
Sparkling & Rose		
Poema Cava, Spain	8	32
Folktale NV Brut Rose	10	39
Chloe, California	8	31
Chardonnay		
Grayson, California	7	27
Neilson by Byron, California	10	39
Pinot Grigio		
Il Donato, Italy	7	27
Villa Marchesi, Italy	9	35
Sauvignon Blanc		
Santa Carolina, Chile	9	35
Alias, California	10	39
Kim Crawford, NZ	12	47
Riesling		
Willamette Valley, Oregon	8.5	33
Pinot Noir		
Chalone, California	9	35
J Vineyards, California	11.5	45
Belle Glos "Meiomi", California	12	47
Cabernet Sauvignon		
Liberty School, California	9	35
J Lohr Seven Oaks, California	10	39
Coppola Claret, California	11	43
Chianti		
Palladio, Italy	9	35
Castello Di Bossi Chianti Classico, Italy	10	39
Capraia Chianti Classico, Italy	11	43
Malbec		
High Note, Argentina	7.5	29
Barbaresco		
Catina Del Nebbiolo, Italy	13	50
Merlot		
J Lohr Los Osos, California	9	35
Rodney Strong, California	11	43
Zinfandel		
Brazin, California	10.5	41