

Beginnings

Coal Fired Wings 12 lemon herb rubbed or buffalo	Gorgonzola Chips 9 potato chips, bacon, cheese sauce, chives
Charred Cauliflower 7 breadcrumb, cheese sauce, lemon oil	Parmesan Truffle Fries 8 lemon aioli sauce
Parmesan Arancini 10 breadcrumb, risotto, parmesan, pomodoro	Fried Mozzarella 7 breaded, tomato, basil
R.I. Calamari 12 garlic, banana peppers, white wine butter sauce	Tomato Bruschetta 8 focaccia, balsamic, mozzarella, basil
Minestrone Soup 6 vegetables, beans, ditalini	Meatballs 8 tomato sauce, ricotta, mozzarella, romano
Tomato Basil Soup 6 basil, cream, parmesan	Garlic Bread 4 fresh baked, parmesan, oregano
Spaghetti Squash 6 pomodoro, reggiano	with mozzarella 5

Greens

Romaine 9 caesar, bread crisp, parmesan	Waldorf 10 walnuts, grapes, gorgonzola, apples, egg, yogurt dressing
Arugula 9 olives, parmesan, red onion, blistered tomato, lemon vinaigrette	Garden 8 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

Coal Fired Pies

16" PIES

WOODSTONE HEARTH OVEN

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

Jack's Original Cheese Pie 15

3 bacon pepperoni meatball sausage anchovy ham mushroom spinach ricotta cheese	2 tomato onion pineapple red peppers garlic olives broccoli banana peppers pesto sauce	4 shrimp steak calamari prosciutto chicken cutlet grilled chicken
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Wood Fired Pies

12" PIES

MARRA FORNI BRICKOVEN

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

Mains

Vegetable Primavera 12 spaghetti cut vegetables with chicken 16	Shrimp & Ravioli 20 asparagus, sherry, lobster cream sauce
Wild Mushroom Risotto 14 parmesan, shallots, white wine with Short Rib 19	Chicken Parmesan 16 breaded cutlets, pomodoro sauce, mozzarella cheese, linguini
Wood-Fired Half Chicken 15 lemon herb rubbed, roasted sweet potato	Spaghetti & Meatballs 15 bucatini, basil served with focaccia bread

Finale

Warm Brownie Sundae 6 fudge, vanilla ice cream, whipped cream	Carrot Cake 6 walnuts, cream cheese frosting
Pizza Amore 9 cannoli cream, berries, bourbon, caramelo, banana, mint	Banoffee Pie 6 graham cracker, toffee, banana, custard
Ice Cream & Sorbeto 4 sea salt caramel • french vanilla limoncello • raspberry	Cannolis (two) 5 piped to order chocolate chips

* 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 Sunrise 12

Hendricks, St. Germain, Aperol, Charred Lemonade

Jack's New Fashioned 13

Bulliet Rye, Aperol, Cointreau Cherries, Fresh Orange, Soda Water

The Wall St. 11

Bacardi, Basil, Brown Sugar, Lime, Ginger Ale

Red Devil 13

Maker's Mark, Bitters, Agave, Lemon Juice

Jack's Blueberry Cocktail 11

Milagro, St. Germain, Agave, Lemon Juice, Blueberry

Cherish This! 12

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

Tanner Pride 11

Stoli Blue, Stoli Razz, Pom Liqueur, Lemon Juice, Pineapple Juice

Coal Fired Peach Lemonade 12

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

Tiramisu 13

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

Sangria 11/43

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

Craft Beer

Amstel Light 6.5

Lager, NTHRLD - 3.5% ABV

Ballast Point, Sculpin 8

IPA, CA - 7% ABV

Bent Water, Pearl 7

Wheat Ale, MA - 5.4% ABV

Bud Light 5.5

Lager, MO - 4.2% ABV

Budweiser 5.5

Lager, MO - 5% ABV

Castle Island, Keeper 8

IPA, MA - 6.5% ABV

CBC, Working Class Hero 6

Saison, MA - 4.5% ABV

Citizens, Unified Press 8

Cider, VT - 5.2% ABV

Coors Light 5.5

Lager, CO - 5.2% ABV

Corona 6.5

Lager, MEX - 4.1% ABV

Corona, Premier 6.5

Lager, MEX - 4.1% ABV

Dogfish, 60 Minute 7

IPA, DE - 6% ABV

Foolproof, Rain Cloud 6

Porter, RI - 4.5% ABV

Founders, All Day IPA 6

Session IPA, MI - 4.7% ABV

Founders, Dirty Bastard 6

Scotch Ale, MI - 8.5% ABV

Guinness Irish Wheat 6

Wheat Ale, Ireland - 5.3% ABV

Heineken 6.5

Lager, Holland - 5% ABV

Heineken 5.5

Non-Alcohol, Holland

Ipswich, Seasonal 7

See server for details, MA

Jack's Abby, Hoponious Union 6

IPL, MA - 6.5% ABV

Lagunitas, Little Sumpin, Sumpin 7

Pale Wheat Ale, CA - 7.5% ABV

Left Hand, Milk Stout 7

Milk Stout, CO - 6% ABV

Longtrail, Green Blaze 6

IPA, VT - 6.5% ABV

Lord Hobo, Boom Sauce 9

IPA, MA - 7.8% ABV

Magners 7

Cider, Ireland - 4.5% ABV

Michelob Ultra 6

Light Lager, MO - 4% ABV

Narragansett 5.5

Lager, RI - 5% ABV

New Belgium, Citradelic Tangerine 7

IPA, CO - 6% ABV

Night Shift, Whirlpool 8

Pale Ale, MA - 4.5% ABV

Notch, Session Pils 6

Pilsner, MA - 4% ABV

Omission, Gluten Free 7

Pale Ale, OR - 5.8% ABV

Peroni 6

Pale Lager, Italy - 5.1% ABV

Revival, Night Swim'ah 8

Wheat Ale, RI - 4.7% ABV

Rogue, Dead Guy 8

Ale, OR - 6.8% ABV

Sam Adams 6.5

Lager, MA - 4.7% ABV

Sixpoint, The Crisp 7

Lager, NY - 5.4% ABV

Smuttynose, Old Brown Dog 7

Brown Ale, NH - 6.5% ABV

Stony Creek, Cranky 7

IPA, CT - 6.8% ABV

Truly Spiked Seltzer 6.5

MA - 5.1% ABV

Victory, Golden Monkey 8

Belgian, PA - 9.5% ABV

Draft Beer

Allagash, White 7

Belgian Style White, ME - 5.1% ABV

Blue Moon 6

Wheat Ale, CO - 5.4% ABV

Bud Light 5.5

Lager, MO - 4.2% ABV

Corona Light 6.5

Lager, MEX - 4.1% ABV

Downeast 6.5

Cider, MA - 5.1% ABV

Fiddlehead 7

IPA, VT - 6.2% ABV

Guinness 8

Stout, IRE - 4.3% ABV

Harpoon 6.5

IPA, MA - 5.9% ABV

Harpoon, Seasonal 6

Rotating, MA - 5.6% ABV

Jack's Abby Smoke & Dagger 6

Dark Lager, MA - 5.6% ABV

Newburyport, Green Head 7

IPA, MA - 7.2% ABV

Night Shift 8

Rotating IPA, MA - 5.1% ABV

Pacifico 6

Lager, MEX - 4.5% ABV

Pabst Blue Ribbon 5.5

Lager, WI - 4% ABV

Sam Adams Seasonal 6.5

Rotating, MA

Stella Artois 6.5

Lager, BEL - 5% ABV

Wine

Sparkling & Rose

Poema Cava, Spain

Glass | Bottle

8 | 31

Folktale NV Brut Rose

10 | 39

Chloe, California

9 | 35

Chardonnay

Grayson, California

8.5 | 33

Neilson by Byron, California

11 | 43

Pinot Grigio

Benvolio, Italy

9 | 35

Sauvignon Blanc

Santa Carolina, Chile

9 | 35

Alias, California

10 | 39

Kim Crawford, NZ

12 | 47

Riesling

Willamette Valley, Oregon

10 | 39

Pinot Noir

The Monterey, California

10 | 39

J Vineyards, California

12 | 47

Belle Glos "Meiomi", California

13 | 51

Cabernet Sauvignon

J Lohr Seven Oaks, California

10 | 43

Liberty School, California

11 | 39

Coppola Claret, California

13 | 51

Chianti

Palladio, Italy

10 | 39

Castello Di Bossi Chianti Classico, Italy

11 | 43

Capraia Chianti Classico, Italy

13 | 51

Malbec

High Note, Argentina

9 | 35

Barbaresco

Catina Del Nebbiolo, Italy

13 | 51

Merlot

Raymond, California

10 | 39

J Lohr Los Osos, California

11 | 43

Zinfandel

Brazin, California

11 | 43