

-JG- DOMESTIC

FINE FOOD and SPIRITS



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DOMESTIC

FINE FOOD and SPIRITS

VERMONT LUNCH



first

GAZPACHO

Strawberry, Cucumber, Hazelnut, Black Olive

LUNA FARM SALAD

Seasonal

second

WOOD OVEN FLATBREAD

Asparagus, Ricotta, Arugula, Crème Fraîche

TURKEY BREAST SANDWICH

House Smoked Turkey, Beefsteak Tomato, Bacon,
Green Goddess Dressing

ORGANIC SMOKED CHICKEN PANINI

Sharp Provolone, Cherry Peppers, Luna Farm Broccoli Rabe Pesto

dessert

BEIGNETS

Bourbon Vanilla Mousseline,
Local Blueberry Sauce

25 / Person

Does not include beverages, tax or gratuity.

*Due to our culinary team's direction to use the highest quality and sustainable products,
some items on the menu may change due to seasonality and availability.*

-JG-
DOMESTIC

FINE FOOD and SPIRITS

MAPLE LEAF LUNCH



first

EGGPLANT HUMMUS
Fava Beans, Feta, Toasted Pita

LUNA FARM SALAD
Seasonal

DOMESTIC ARTISANAL CHEESES
Seasonal Accompaniments

second

DAYBOAT SCALLOPS
Luna Farm Kohlrabi Remoulade,
Anson Mills Grits, Benton's Bacon

ROASTED ORGANIC HALF CHICKEN
Smoked Cheddar Corn Bread, Chicken Gravy

SEASONAL LUNA FARM VEGETABLES

dessert

BEIGNETS
Bourbon Vanilla Mousseline,
Local Blueberry Sauce

35 / Person

Does not include beverages, tax or gratuity.

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-JG-
DOMESTIC

FINE FOOD and SPIRITS

CARDINAL LUNCH



first

EGGPLANT HUMMUS

Fava Beans, Feta, Toasted Pita

LUNA FARM SALAD

Seasonal

DOMESTIC ARTISANAL CHEESES

Seasonal Accompaniments

second

PINELAND FARMS FLAT IRON STEAK

Rogue Smokey Blue, Torpedo Onion Rings, Red Chile Jus

DAYBOAT SCALLOPS

Luna Farm Kohlrabi Remoulade,
Anson Mills Grits, Benton's Bacon

SEASONAL LUNA FARM VEGETABLES

dessert

BEIGNETS

Bourbon Vanilla Mousseline,
Local Blueberry Sauce

45 / Person

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-JG-
DOMESTIC

FINE FOOD and SPIRITS

SALOON RECEPTION



stationary

MARKET CRUDITÉ

Seasonal Baby Vegetables, Green Goddess Dressing

DOMESTIC ARTISANAL CHEESE

Seasonal Accompaniments

ARTISANAL HOUSE CHARCUTERIE

Stone Ground Mustard, Sourdough

passed

CRAB CROQUETTES

Lemon Aioli

WOOD OVEN FLATBREAD

Asparagus, Ricotta, Arugula, Crème Fraîche

JG DOMESTIC SLIDERS

Bibb Lettuce, Thousand Island, Vermont Cheddar

30 / Person

Does not include beverages, tax or gratuity.

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-JG-
DOMESTIC

FINE FOOD and SPIRITS

VERMONT RECEPTION



stationary

MARKET CRUDITÉ

Seasonal Baby Vegetables, Green Goddess Dressing

HICKORY SMOKED GEORGIA PECANS

Maple, Bacon

DOMESTIC ARTISANAL CHEESE

Seasonal Accompaniments

ARTISANAL HOUSE CHARCUTERIE

Stone Ground Mustard, Sourdough

passed

CRAB CROQUETTES

Lemon Aioli

WOOD OVEN FLATBREAD

Asparagus, Ricotta, Arugula, Crème Fraîche

GREEN EGGS & HAM

Deviled Eggs, Benton's Country Ham

JG DOMESTIC SLIDERS

Bibb Lettuce, Thousand Island, Vermont Cheddar

45 / Person

Does not include beverages, tax or gratuity.

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-JG-
DOMESTIC

FINE FOOD and SPIRITS

MAPLE LEAF RECEPTION



stationary

MARKET CRUDITÉ

Seasonal Baby Vegetables, Green Goddess Dressing

HICKORY SMOKED GEORGIA PECANS

Maple, Bacon

DOMESTIC ARTISANAL CHEESE

Seasonal Accompaniments

ARTISANAL HOUSE CHARCUTERIE

Stone Ground Mustard, Sourdough

passed

GREEN EGGS & HAM

Deviled Eggs, Benton's Country Ham

CRAB CROQUETTES

Lemon Aioli

WOOD OVEN FLATBREAD

Asparagus, Ricotta, Arugula, Crème Fraîche

JG DOMESTIC SLIDERS

Bibb Lettuce, Thousand Island, Vermont Cheddar

SCALLOP BROCHETTE

Parsley, Lemon, Garlic

55 / Person

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FINE FOOD and SPIRITS

VERMONT



first

DOMESTIC ARTISANAL CHEESES

Seasonal Accompaniments

ARTISANAL HOUSE CHARCUTERIE

Stone Ground Mustard, Sourdough

LUNA FARM SALAD

Seasonal

second

WOOD OVEN FLATBREAD

Asparagus, Ricotta, Arugula, Crème Fraîche

CRAB CROQUETTES

Lemon Aioli

GAZPACHO

Strawberry, Cucumber, Hazelnut, Black Olive

third

DAYBOAT SCALLOPS

Luna Farm Kohlrabi Remoulade,
Anson Mills Grits, Benton's Bacon

ROASTED ORGANIC HALF CHICKEN

Smoked Cheddar Corn Bread, Chicken Gravy

SEASONAL LUNA FARM VEGETABLES

dessert

BEIGNETS

Bourbon Vanilla Mouseline,
Local Blueberry Sauce

55 / Person

Does not include beverages, tax or gratuity.

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FINE FOOD and SPIRITS

MAPLE LEAF



first

DOMESTIC ARTISANAL CHEESES

Seasonal Accompaniments

ARTISANAL HOUSE CHARCUTERIE

Stone Ground Mustard, Sourdough

LUNA FARM SALAD

Seasonal

second

WOOD OVEN FLATBREAD

Asparagus, Ricotta, Arugula, Crème Fraîche

CRAB CROQUETTES

Lemon Aioli

GAZPACHO

Strawberry, Cucumber, Hazelnut, Black Olive

third

PORK CHOP

Grainy Mustard Pork Jus

DAYBOAT SCALLOPS

Luna Farm Kohlrabi Remoulade,
Anson Mills Grits, Benton's Bacon

SEASONAL LUNA FARM VEGETABLES

dessert

BEIGNETS

Bourbon Vanilla Mouseline,
Local Blueberry Sauce

65 / Person

Does not include beverages, tax or gratuity.

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-JG- DOMESTIC

FINE FOOD and SPIRITS

CARDINAL



first

DOMESTIC ARTISANAL CHEESES

Seasonal Accompaniments

ARTISANAL HOUSE CHARCUTERIE

Stone Ground Mustard, Sourdough

LUNA FARM SALAD

Seasonal

second

WOOD OVEN FLATBREAD

Asparagus, Ricotta, Arugula, Crème Fraîche

CRAB CROQUETTES

Lemon Aioli

GAZPACHO

Strawberry, Cucumber, Hazelnut, Black Olive

third

BLACK ANGUS RIBEYE

Rogue Smokey Blue, Torpedo Onion Rings, Red Chile Jus

DAYBOAT SCALLOPS

Luna Farm Kohlrabi Remoulade,
Anson Mills Grits, Benton's Bacon

SEASONAL LUNA FARM VEGETABLES

dessert

BEIGNETS

Bourbon Vanilla Mouseline,
Local Blueberry Sauce

75 / Person

Does not include beverages, tax or gratuity.

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DOMESTIC
FINE FOOD and SPIRITS

BEVERAGE PACKAGES



level one

HOUSE WINE BY THE GLASS
BOTTLED & DRAUGHT BEER
NON-ALCOHOLIC FOUNTAIN BEVERAGES
REGULAR & DECAFFEINATED COFFEE

First Hour **25 / Person** | Each Additional Hour **8 / Person**

level two

HOUSE WINE BY THE GLASS
BOTTLED & DRAUGHT BEER
STANDARD LIQUOR COCKTAILS
NON-ALCOHOLIC FOUNTAIN BEVERAGES
REGULAR & DECAFFEINATED COFFEE

First Hour **30 / Person** | Each Additional Hour **10 / Person**

level three

HOUSE WINE BY THE GLASS
BOTTLED & DRAUGHT BEER
PREMIUM & SPECIALTY COCKTAILS
NON-ALCOHOLIC FOUNTAIN BEVERAGES
REGULAR & DECAFFEINATED COFFEE

First Hour **35 / Person** | Each Additional Hour **10 / Person**

Packages do not include tax or gratuity.

Beverages may also be billed based upon consumption.

No outside beverages may be brought into the restaurant.

Packages do not include shots, cordials, bottles of wine or specialty beer.