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<http://www.kickbackdelivery.com>

# Jack of the Wood

## ABOUT JACK OF THE WOOD

Longtime Asheville favorite offering locally sourced pub-grub, with an Irish lilt, of course!

### Bottles

### Cans

### White Wine

### Red Wine

### Rose

## Appetizers

Arugula Salad	\$18.75
<i>Arugula, Granny Smith Apples, Dried Cherries, Candied Pecans, Blue Cheese Crumbles, Citrus Vinaigrette</i>	
Brew House Salad	\$18.75
<i>A light salad of mixed greens, tomato, cucumber, carrots, red onion, shredded cheddar cheese, served with crisp garlic baguette. Your choice of house made ranch, blue cheese, or citrus vinaigrette.</i>	
Garlic Hummus	\$16.25
<i>Made in house, seasonal veggies, paprika oil, and naan</i>	
Blunt Bavarian Pretzel Knots	\$13.75
<i>Local Blunt Pretzel Knots served with house made lager cheese</i>	
Pub Nachos	\$20.00
<i>House-made tortilla chips loaded with queso, tomatoes, onions &amp; pickled jalape os and topped with cilantro, sour cream and guacamole. Served with a side of salsa.</i>	
6 Chicken Wings	\$20.00
<i>Crispy wings tossed in Jacks Buffalo served or BBQ sauce served with our house- made blue cheese dressing</i>	
Pub Pimento Cheese	\$15.00
<i>House-made creamy spiced pimento cheese with calabrese peppers. Served with a toasted City Bakery baguette.</i>	
Garlic & Cheese Fries	\$16.25
<i>A pub classic! Fries topped with fresh garlic and cheddar cheese.</i>	
Philly Fries	\$22.50
<i>Choice of steak, chicken, tempeh, grilled onions and peppers, American cheese, and a spicy aioli.</i>	
Buffalo Chicken Fries	\$22.50
<i>Fries topped with fried buffalo chicken, blue cheese dressing, and Jacks buffalo sauce</i>	
Ploughman's Platter	\$25.00
<i>Assorted local meats, cheeses, pickled vegetables, Lusty Monk Mustard, and in house-made jam, toasted city bakery baguette.</i>	

## ENTREES

Fish and Chips	\$27.50
<i>Wild Caught Cod, Guinness batter, remoulade, and seared lemon with house slaw and pub fries</i>	
Shepherds Pie	\$28.75
<i>Spiced Lamb, Peas, Carrots, Oyster Mushrooms, Cheddar Cheese, Mashed Potatoes</i>	

## Dessert

Baileys Irish Cream Cheesecake	\$15.00
<i>Bailey s Irish Cream cheesecake with an Oreo cookie crust topped with whipped cream and chocolate.</i>	

## SAMMYS!

*served with fries or sub a different side for an upcharge!*

Jack's Burger	\$21.25
<i>House made bacon, aged white cheddar, smoked mayo. Comes with lettuce, tomato, onion, and house made pickles</i>	
Jacks Veggie Burger	\$21.25
<i>Garbanzo beans and oyster mushroom burger, chevre, harrisa mayo, arugula, tomato, red onion, on a City Bakery Bun.</i>	
Classic Reuben	\$21.25
<i>Pastrami, Swiss, house made sauerkraut, caramelized onions, and 1000 island on City Bakery's Jewish Rye</i>	
Tempeh Reuben	\$20.00
<i>Tempeh, Swiss, house made sauerkraut, caramelized onions, and 1000 island on City Bakery's Jewish Rye</i>	
Philly Cheesesteak	\$20.00
<i>Shaved Ribeye, Grilled Onions, Peppers, white American Cheese, on an Amoroso Roll</i>	
Chicken Philly Cheesesteak	\$20.00
<i>Chicken Breast, Grilled Onions, Peppers, white American Cheese, on an Amoroso Roll</i>	
Veggie Cheesesteak	\$20.00
<i>Tempeh, Grilled Onions, Peppers, white American Cheese, on an Amoroso Roll</i>	
The Tristan	\$21.25
<i>Fried Joyce Farms Chicken Breast served on a City Bakery ciabatta bread, your choice of style!</i>	
The Melly	\$21.25
<i>This staff favorite is served made with Hickory Nut Gap Beef served on a City Bakery Bun with bacon, goat cheese and house-made blackberry jam.</i>	
Blackened Mahi Mahi	\$23.75
<i>Blackened mahi-mahi topped with melted cheddar, saut ed spinach, mushrooms, grilled tomatoes, red onion &amp; lemon cr me fra che. Served on a City Bakery bun.</i>	

## SPECIAL ENTREE

Shrimp and Grits	\$28.75
<i>Sauteed Shrimp with Andouille sausage and calabrese peppers, served over stone ground yellow grits and southern greens, topped with an oyster mushroom and lamb demi</i>	
Guinness Stew	\$30.00
<i>Tender beef, baby carrots, celery, and onion stewed in a rich Guinness gravy, served over creamy Yukon gold mashed potatoes.</i>	
Crab Cakes	\$32.50
<i>Two lump crab cakes sauteed to a perfect golden brown, with a rich beurre blanc sauce, topped with marinated cherry tomatoes, and</i>	

**Bourbon Apple Bread Pudding \$15.00**

*Spiced bourbon-apple bread  
pudding served warm and topped  
with pecan ice cream & salted  
caramel.*

*served with mixed greens.*

**SIDES**

Crispy Brussels	\$6.25
<i>Honey Sumac Vinaigrette</i>	
Mixed Green Salad	\$6.25
<i>cucumber and tomato</i>	
Pub Fries	\$6.25
Toasted Baguette	\$6.25
Slaw	\$6.25