



# MENU

## SOUPS

- SOUP DU JOUR \$5 / \$6
- BAKED FRENCH ONION (New Recipe) \$7

## SHAREABLES

- HOUSE MADE CHIPS & ONION DIP **V** \$12
- NACHOS SUPREME **V** \$14  
*Street Corn, Tomato, Queso Blanco, Black Beans, Guacamole (add Chicken or Shrimp)*
- TRUFFLE FRIES **V** with Garlic Aioli \$12
- CHARCUTERIE \$24 for 2 | \$39 for 4 to 6  
*Chef's Selection of Meats, Cheeses, Pickles, Fruits & Crackers*
- CRAB FRIES **V** with Cheese Sauce \$10

## STARTERS

- CHICKEN BITES \$11
- CHICKEN WINGS \$15  
*Sauces: Buffalo, Garlic Ginger, Sweet Chile or Dry Rub. Served with celery & Blue Cheese*
- CHEESESTEAK EGGROLL with Pepperoncini Mayo \$14
- JUMBO GULF SHRIMP **GF** with Cocktail Sauce & Lemon \$16.50
- CLAMS CASINO Bacon, Pepper, Onion & Herbs \$16
- HOUSE-MADE MOZZARELLA STICKS **V** \$10  
*Served with Marinara Sauce*
- PUTT PUTT SHRIMP \$15  
*Dusted and Lightly Fried tossed in a Spicy Sriracha Aioli*
- LAMB CHOPS Spice Rubbed, Teriyaki, Arugula Salad \$23
- PAN FRIED GNOCCHI Italian Sausage & Marinara Parmesan \$14
- BUFFALO CHICKEN MEATBALLS \$12  
*Celery & Blue Cheese*
- CRISPY BRUSSELS SPROUTS \$14  
*Bacon, Macadamia Nuts, Balsamic Glaze*

## SALADS

- Add to any Salad: Chicken + \$6 | Salmon + \$10 | Shrimp + \$12
- CLASSIC CAESAR **V** \$10  
*Romaine Lettuce, Croutons, Caesar Dressing, Romano Cheese*
  - SUPER FOOD POWER BOWL **V** **GF** \$12  
*Spinach, Sunflower Seeds, Quinoa, Edamame, Avocado, Apple Cider Vinaigrette*
  - TEX MEX SALAD **V** \$15  
*Spring Mix, Crispy Tortilla Strips, Pico De Gallo, Corn, Guacamole, Cajun Ranch*
  - WEDGE **GF** \$13  
*Iceberg Wedge, Bacon, Tomato, Blue Cheese, Onion, Blue Cheese Dressing*
  - CAPRESE **V** **GF** Fresh Tomato, Mozzarella, Basil, Balsamic Glaze \$12
  - SLICED FILET SALAD **V** **GF** \$23  
*Arugula, Lemon, Truffled Vinaigrette, Parmesan Cheese*

## BURGERS **GF** BUN + \$1.50

- All Burgers served with Lettuce, Tomato, French Fries and a Pickle. Substitute Sweet Potato Fries or Old Bay Fries \$1
- CLASSIC BURGER\* \$16  
*10 oz. Custom Butcher Blend of Angus, Ground Chuck, Brisket & Short Rib*
  - SOUTHWEST TURKEY BURGER\* \$15  
*Blackened Turkey, Cajun Ranch Dressing, Avocado, Pico de Gallo, Pepperjack Cheese*
  - VEGGIE BURGER\* Chipotle Mayo on a Brioche Bun **V** \$15
  - BACON & BLUE JUDD'S BURGER\* \$16  
*House-made Bacon Jam, Blue Cheese Crumbles*

## PIZZA

- Additional Toppings - \$2 each - Pepperoni, Sausage, Green Peppers, Onions, Mushrooms, Bacon, Olives, Tomatoes
- PLAIN OR MARGHERITA **V** \$16  
*Fresh Mozzarella, Basil, Marinara*
  - CHEESE STROMBOLI **V** \$16
  - CHEESESTEAK STROMBOLI \$19

## HAND HELDS

- All Hand Helds are Served with French Fries and a Pickle. Substitute Sweet Potato Fries or Old Bay Fries \$1. Gluten Free Bun \$1
- ITALIAN CHICKEN CUTLET SANDWICH \$16  
*Pesto, Tomato, Arugula, and Fresh Mozzarella on a Hoagie Roll*
  - PHILLY STEAK SANDWICH \$15  
*Chicken or Beef, additional toppings \$1 each*
  - CRAB CAKE SANDWICH \$19  
*Tartar Sauce, Lettuce & Tomato*
  - BLACKENED CHICKEN WRAP \$15  
*Blackened Chicken, Bacon, Guacamole, Lettuce, Tomato and Chipotle Mayo*
  - TUNA OR CHICKEN SALAD SANDWICH \$14  
*Lettuce & Tomato on Your Choice of Bread*
  - CALIFORNIA TURKEY CLUB \$15  
*Triple Stacked, Avocado, Bacon, Lettuce, Tomato and Chipotle Mayo*
  - PUTT PUTT SHRIMP TACOS \$19  
*3 Tacos Per Order, Our Putt Putt Shrimp, Flour Tortillas, Pico de Gallo & Lettuce with Nacho Chips*

## ENTREES

- All Entrees Served with Bread & Butter | † Includes Potato & Vegetable | Add a Garden Salad, Choice of Dressing \$4 | Caesar \$5
- GRILLED FILET MIGNON\* \$42  
*Center Cut 8 oz. Char-Grilled, Crispy Onions, and Bordelaise Sauce served with Pomme Puree and Vegetable du Jour*
  - CHICKEN MARSALA \$26  
*Tender Pan-Fried Chicken Breasts in a Sweet Marsala Wine Sauce with Wild Mushroom Risotto & Crispy Shitake Mushroom*
  - CHICKEN PARMESAN \$24  
*Lightly Breaded and Seasoned Chicken Flash Fried Topped with House-Made Marinara, Mozzarella, and Parmesan Cheese, Served with Angel Hair Pasta*
  - SAGE PORK CHOP **GF** **GF** \$30  
*Served in a Sage Brown Butter Cream*
  - BLACKENED SALMON **GF** \$32  
*Char Grilled Salmon with Summer Succotash & Chimichurri*
  - CHILEAN SEABASS **GF** **GF** \$34  
*Served in a Lemon Beurre Blanc*
  - CRAB CAKES ENTRÉE \$32  
*Served with Red Pepper Remoulade Sauce and a Street Corn Salad*
  - RED WINE BRAISED SHORT RIB \$31  
*24-hour braised, served with Creamy Polenta & Caponata*
  - BBQ PLATTER \$30  
*Chef's BBQ Selection with Baked Mac & Cheese and Homemade Cornbread*
  - PORK SCHNITZEL \$25  
*Pomme Puree, Sausage Gravy, Arugula*
  - RICOTTA RAVIOLI A LA VODKA \$20  
*Ricotta Stuffed Ravioli served in a Vodka Sauce with Bacon, Peas & Pasta Breadcrumbs*
  - SHRIMP SCAMPI \$26  
*Succulent Shrimp in a Lemon Garlic Sauce with Chili Flakes served over Spaghetti*
  - SPAGHETTI & MEATBALLS \$17  
*2 House-made Meatballs, Marinara & Garlic Bread*

## SIDES

- STEAMED BROCCOLI \$6
- GARDEN / CAESAR SALAD **GF** **GF** \$6
- FRENCH FRIES **V** **GF** \$5.50
- SWEET POTATO FRIES **V** \$6.50
- ONION RINGS **V** \$6.50
- BRUSSEL SPROUTS \$6.00
- MASHED POTATO \$4.50
- MEATBALL \$4.75



JUDD'S & JACKSON'S RESTAURANT

# THE BAR

## HOUSE WINES

**WOODBIDGE BY MONDAVI 11**

*Cabernet, Merlot, Pinot Noir, Chardonnay, Reisling, Sauvignon Blanc, Moscato*

**CAVIT PINOT GRIGIO 11**

**LA TERRE WHITE ZINFANDEL 11**

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## SPARKLING

**MOËT & CHANDON IMPERIAL (375ML) 60**

**VEUVE CLIQUOT YELLOW LABEL 140**

**PIO ROSE PROSECCO SPLIT (187ML) 15**

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## WHITE WINES

**SANTA MARGHERITA PINOT GRIGIO 15 52**

**WILLIAM HILL CHARDONNAY 14 48**

**J LOHR CHARDONNAY 13 42**

**LOBSTER REEF SAUVIGNON BLANC 14 48**

**FRANCIS FORD COPPOLA ROSÉ 13 42**

**RUFFINO ORVIETO 13 42**

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## RED WINES

**PENFOLDS MAX'S CABERNET 13 48**

**LOUIS M MARTINI CABERNET 14 52**

**ST. HUBERTS THE STAG RED BLEND 15 58**

**ETUDE PINOT NOIR 13 48**

**FRANCIS FORD COPPOLA PINOT NOIR 15 58**

**MASCARELLI MONTEPULCIANO 13 48**

**BANFI CHIANTI CLASSICO 14 52**

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## COCKTAILS

**AVIATION 15**

*Bluecoat Gin, Luxardo Maraschino Liqueur, Crème de Violette,  
Lemon*

**HIBISCUS MARTINI 15**

*Grey Goose Vodka, St Germain Elderflower Liqueur, Hibiscus Syrup,  
Champagne*

**ITALIAN PALOMA 14**

*Tequila, Campari, grapefruit*

**LAVENDER MARTINI 15**

*Hendrick's Gin, Crème de Violette, Lavender Simple Syrup*

**GRAPEFRUIT ROSE MARTINI 15**

*Ketel One Grapefruit and Rose-infused Vodka, Grapefruit Juice,  
Cointreau, Rose Wine*

## DRAFT BEER

**CONSHOHOCKEN BLOOD MONEY IPA**  
(6.7% Alcohol)

**TROEG'S LITTLE NATOR SPRINGTIME LAGER**  
(5.5% Alcohol)

**FORGED IRISH STOUT**  
(4.2% Alcohol)

**HARP LAGER**  
(4.5% Alcohol)

**LEVANTE PILSNER**  
(5.0% Alcohol)

**EVIL GENIUS STACY'S MOM**  
(7.5% Alcohol)

**SIERRA NEVADA PALE ALE**  
(5.6% Alcohol)

**MILLER LITE**  
(4.2% Alcohol)

**STELLA ARTOIS**  
(5% Alcohol)

**WORKHORSE WEST COAST IPA**  
(7.0% Alcohol)

**YARDS INDIA PALE ALE**  
(7.0% Alcohol)

**KONA BIG WAVE**  
(4.4% Alcohol)

## HAPPY HOUR SPECIALS

**\$3 MILLER LITE DRAFTS  
& BOTTLES**

**\$6 CRAFT DRAFTS**

**\$7 HOUSE WINES**

**\$7 TITO'S MIXED DRINKS**

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## APRIL HAPPY HOURS

**TUESDAY: 4 - 6 PM**

**WEDNESDAY: 4 - 6 PM**

**THURSDAY: 4 - 6 PM**

**FRIDAY: 4 - 6 PM**

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## APRIL RESTAURANT HOURS

**MONDAY: CLOSED**

**TUESDAY - THURSDAY: 11:30 AM - 8 PM**

**FRIDAY & SATURDAY: 11:30 AM - 9 PM**

**SUNDAY: 11:30 AM - 8 PM**