



JUDD'S & JACKSON'S RESTAURANT
MENU

20% gratuity will be added to the check for parties of six or more

SOUPS

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

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** \$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** \$13
Iceberg Wedge, Bacon, Tomato, Blue Cheese, Onion, Blue Cheese Dressing
- CAPRESE** **V** \$12
Fresh Tomato, Mozzarella, Basil, Balsamic Glaze
- SLICED FILET SALAD** **V** \$23
Arugula, Lemon, Truffled Vinaigrette, Parmesan Cheese

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** \$12
with Garlic Aioli
- CHARCUTERIE** \$24 for 2 | \$39 for 4 to 6
Chef's Selection of Meats, Cheeses, Pickles, Fruits & Crackers
- CRAB FRIES** **V** \$10
with Cheese Sauce

STARTERS

- CHICKEN BITES** \$11
- CHICKEN WINGS** \$15
Sauces: Buffalo, Garlic Ginger, Sweet Chile or Dry Rub. Served with celery & Blue Cheese
- CHEESESTEAK EGGROLL** \$14
with Pepperoncini Mayo
- JUMBO GULF SHRIMP** \$16.50
with Cocktail Sauce & Lemon
- CLAMS CASINO** \$16
Bacon, Pepper, Onion & Herbs
- 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** \$23
Spice Rubbed, Teriyaki, Arugula Salad

- PAN FRIED GNOCCHI** \$14
Italian Sausage & Marinara Parmesan
- BUFFALO CHICKEN MEATBALLS** \$12
Celery & Blue Cheese
- CRISPY BRUSSELS SPROUTS** \$14
Bacon, Macadamia Nuts, Balsamic Glaze

BURGERS 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*** **V** \$15
Chipotle Mayo on a Brioche Bun
- BACON & BLUE JUDD'S BURGER*** \$16
House-made Bacon Jam, Blue Cheese Crumbles

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** \$30
Served in a Sage Brown Butter Cream
- BLACKENED SALMON** \$32
Char Grilled Salmon with Summer Succotash & Chimichurri
- CHILEAN SEABASS** \$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

GLUTEN FREE VEGETARIAN

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

PIZZA

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

SIDES

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

*May be cooked to order. Consuming raw or under cooked meats, poultry, fish & dairy could increase your risk of food-borne illness.

HOUSE WINES

WOODBIDGE BY MONDAVI 11

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

CAVIT PINOT GRIGIO 11

LA TERRE WHITE ZINFANDEL 11

SPARKLING

MOËT & CHANDON IMPERIAL (375ML) 60

VEUVE CLIQUOT YELLOW LABEL 140

PIO ROSE PROSECCO SPLIT (187ML) 15

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

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



JUDD'S & JACKSON'S RESTAURANT

THE BAR

COCKTAILS

AVIATION 15

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

HIBISCUS MARTINI 15

Tito's 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

MAY HAPPY HOURS

TUESDAY: 4 - 6 PM

WEDNESDAY: 4 - 6 PM

THURSDAY: 4 - 6 PM

FRIDAY: 4 - 6 PM

MAY RESTAURANT HOURS

MONDAY: CLOSED

TUESDAY, WEDNESDAY:

11:30 AM - 8 PM

THURSDAY, FRIDAY & SATURDAY:

11:30 AM - 9 PM

SUNDAY: 11:30 AM - 8 PM