

Jacmel Inn

"This historic location began service in June 1977 after six months renovation to the former residence that was built in 1888"

STARTERS

AVOCADO TOAST \$12

Grilled Sourdough | Avocado Mousse | Nueske Bacon | Furikake | Fresh Dill | Cherry Tomatoes

CANDIED NUESKE BACON \$15

Thick Cut Nueske | Green Onions | Pepper Jelly Glaze | Crushed Marcona Almonds

CAESAR SALAD \$11

Shaved Red Onion | Herbed Croutons | Parmigiano Reggiano | Little Red Gem | Anchovies

MIXED BERRY PARFAIT \$12

Macerated Berries | Vanilla Yogurt | Fresh Granola | Local Honey | Banana | Berry Compote

CEVICHE TOSTADAS \$18

Mkt Fish | Fresh Lime | Pico de Gallo | Cilantro | Blue Corn Tostadas | Avocado

BIBB WEDGE SALAD \$12

Butter Lettuce | Pickled Peppers | Tomato | Carrots | Cucumber Ribbons | House Dressing | Nueske Bacon

SMOKED SALMON TOAST \$14

Grilled Sourdough | Cream Cheese | Crispy Garlic | Chili Crunch | Fresh Dill | Diced Egg Whites

JACMEL HOUSE SALAD \$7

Spring Mix | Cucumbers | Tomatoes | Shaved Red Onion | Carrots | Aged Cheddar | Classic Jacmel House Dressing

OUR GUMBO \$10

Jasmine Rice | Holy Trinity | Dark Roux | Poached Egg

MAIN COURSE

ACAI BOWL \$15

Local Redhill honey | Fresh granola | Macerated berries | Coconut flakes | Bananas | Honeycomb

EGGS BENEDICT OF THE DAY MKP

Ask your server for daily choice

CHEF BRANDON CHILAQUILES \$22

Green salsa | Gruyere cheese | Blue corn tortillas | Avocado slices | Sunny side up eggs

PAIN PERDU \$15

Cane syrup | Powdered sugar | Macerated berries | Whipped cream

GULF SHRIMP & GRITS \$26

Creamy polenta | Aged cheddar | Scallions | Andouille | Crispy garlic | Nola BBQ

STEAK & EGGS MKP

Chef cut | Pommes puree | Grilled Asparagus | Sunny side up eggs | Hollandaise sauce

JACMEL BRUNCH BURGER \$24

Brioche buns | cheddar cheese | Bread & butter pickles | Avocado spread | Butter lettuce | Sunny side up egg | Shoestring fries | Nueske bacon

FRIED CHICKEN & WAFFLES \$15

Macerated berries | White chocolate waffles | Cane syrup | Chicken breast

JACMEL ADD ONS

Nueske Bacon \$6
Smoked Salmon \$8
Grilled Chicken \$8
Grilled Gulf Shrimp \$10
Prosciutto \$10
Steak Tips \$14

CHEF BRANDON MARTINEZ
EXECUTIVE CHEF

*Gratuity will be added to parties of 6 or more