

Jacmel Inn

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

STARTERS

BBQ OYSTERS \$16

Green Onion Aioli | Caramelized Onions | NOLA BBQ Butter | DDL Sourdough Crostini

BOURBON GLAZED SMOKED PORK \$16

BELLY

Shaved Fennel | Granny Smith Apple & Arugula Salad

CAESAR SALAD \$12

Shaved Red Onion | Herbed Croutons | House Caesar Dressing | Parmigiano Reggiano | Romaine | Anchovies

CHEF'S RESERVE CHARCUTERIE EXPERIENCE \$24

An elegant arrangement of hand-selected cured meats and aged cheeses | Grilled DDL Sourdough | Bread & Butter Pickles | Dijon Mustard | Blackberry Vanilla Bean Jelly | Bourbon butter

WEDGE SALAD \$12

Tomato | Shaved Red Onion | Cucumber | Candied Pecans | Crispy Shallots | Prosciutto | Bleu Cheese Dressing

BRUSSELS SPROUTS \$18

Pork Belly | General Tso | Sweet Mini Peppers | Crispy Garlic

GUMBO \$12

Chicken & Andouille | Potato Salad

JACMEL HOUSE SALAD \$8

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

FRENCH ONION \$14

Gruyere | Brioche Crouton | Scallions

MAIN COURSE

CHICKEN CAESAR CLUB \$20

Parmesan Crusted Chicken | Caesar Dressing | Romaine | Bacon | Gruyère | Grilled Sourdough

GRILLED VEGGIE SANDWICH \$18

Grilled Portobello, Zucchini, & Yellow Squash | Goat Cheese | Balsamic | Arugula | Roasted Garlic Aioli | Sourdough

JACMEL BURGER \$22

House Ground Ribeye & Tenderloin | American Cheese | Caramelized Onions | House B & B Pickles | Red Eye Mayo | Brioche bread

MARKET FISH MKP

Chef's Daily Preparation

STEAK SANDWICH \$24

Shaved Prime Rib | Caramelized Onions | Gruyère | Roasted Garlic Aioli | Au Jus | French Bread

BBQ SHRIMP \$24

Parmesan Polenta | Fried Pickled Okra | Housemade Focaccia Bread

BUFFALO OYSTER PO'BOY \$19

Flash Fried Gulf Oysters | Crystal Hot Sauce Butter | Lettuce | Tomato | Bleu Cheese Dressing

NASHVILLE HOT CHICKEN \$20

Nashville Hot Sauce | House B & B Pickles | Tangy Slaw | Roasted Garlic Aioli

FRIED FISH SANDWICH \$22

Crispy Fried Fish | Green Onion Aioli | Tangy Slaw | House B & B Pickles | Brioche Bun

EXECUTIVE CHEF ALEX DIAZ



JACMEL ADD ONS

Bacon \$6
Smoked Salmon \$8
Grilled Chicken \$8
Grilled Gulf Shrimp \$10
Prosciutto \$10

*Gratuity will be added to parties of 6 or more
*Substitutions politely declined