

Jacmel inn

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



APPETIZERS

-  **FISH SKEWERS** \$MKT
Thick Cut Fish | Cherry Tomatoes | Grilled Pineapple | Cilantro Herb Butter | Grilled Lemon
-  **KONRO GRILLED MEDITERRANEAN OCTOPUS** \$18
Grilled Lemon | Chraime Sauce | Green Onions
- PÂTE DE FOIE GRAS** \$26
Grilled DDL Sourdough | Fig Chutney | Pepper Jelly Aspic
- BEEF TENDERLOIN CARPACCIO** \$16
Harry's Bar Sauce | Arugula | Parmesan | Capers | Radish | Fried Bread
- LOUISIANA JUMBO LUMP CRAB CAKE** \$24
House Remoulade | Tomato Cucumber & Avocado Salad
-  **KONRO GRILLED MURDER POINT OYSTERS** \$20
Chorizo Herb Butter | Grilled Lime | Parmesan | Cilantro | Radish
- CHARCUTERIE BOARD** \$24
Sliced Parmesan | Cajun Hogs Head Cheese | Gruyere | House Made Coppa | Grilled DDL Sourdough | Bread & Butter Pickles | Dijon Mustard | BlackBerry Vanilla Bean Jelly
- HERB HOGS HEAD CHEESE** \$16
Fig Chutney | Creole Mustard | Cajun Crackers

SOUP & SALAD

-  **FRENCH ONION SOUP** \$15
Gruyere | Brioche Crouton | Scallions
-  **LOCAL STRAWBERRY SALAD** \$12
Blueberry Dressing | Candied Pecans | Goat Cheese | Arugula | Ponchatoula Strawberries | Cucumber Ribbons
-  **JACMEL HOUSE SALAD** \$10
Spring Mix | Cucumbers | Tomatoes | Shaved Red Onion | Carrots | Aged Cheddar | Classic Jacmel House Dressing
- CAESAR SALAD** \$14
Shaved Red Onion | Herbed Croutons | Parmigiano Reggiano | Little Red Gem | Anchovies
- BIBB WEDGE SALAD** \$12
Butter Lettuce | Pickled Peppers | Tomato | Carrots | Cucumber Ribbons | House Dressing | Nueske Bacon
- SOUP DU JOUR** \$8 CUP \$10 BOWL
Ask your server about our Soup du Jour!

ASK YOUR WAITER ABOUT OUR...

CLASSICS

- BRUSSEL SPROUTS** \$18
STEAK TIPS \$20
DEVILED EGGS \$16

ENTREES

- MAPLE LEAF CONFIT DUCK** \$30
Sweet Potato & Andouille Hash | Luxardo Cherry Demi-Glace
-  **SEAFOOD RICOTTA GNOCCHI** \$32
Creamy Garlic Sauce | 9/12 Shrimp | Confit Garlic | Jumbo Lump Crab | Herb Breadcrumbs
Pesto Creamy Garlic Sauce \$2
- GRILLED GULF FISH OF THE DAY** \$MKT
Chef's Daily Preparation
-  **LOCAL THREE MUSHROOM RISOTTO** \$26
Lionsmane | Cremini | Pioppino | White Truffle Oil | Vegetable Stock | Parmesan
-  **6 OZ FILET SURF & TURF** \$58
Pommes Purée | Roasted Garlic | Fresh Herbs | Grilled Lobster Tail | Vegetable Du Jour | Demi-Glace
- CHICKEN DIANE** \$28
Spring Harvest Medley | Local Mushrooms | Marbled Potatoes | Sauce Diane
- STEAK RIGATONI AU GRATIN** \$30
Filet Tips | Cuatro Formaggi | Confit Tomato | Red Onion | Demi-Glace
- 20 LAYER LASAGNA** \$28
Bechamel Sauce | Bolognese | Parmesan | Basil
- CHEF'S CUT** \$MKP
Ask your server about our Chef's Cut this evening!

ADD TO ANY OF OUR SALADS & ENTREES

ENHANCEMENTS

- JUMBO LUMB CRAB** \$ 15
GORGONZOLA FONDUE \$ 5
GULF SHRIMP \$ 12
LOCAL MUSHROOMS \$ 8
GRILLED LOBSTER TAIL \$ 24
NUESKE BACON \$ 7



*Buy a round for the Kitchen after their shift \$10

*Gratuity will be added to parties of 6 or more

*Substitutions politely declined

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APPETIZERS

EGGPLANT CANNELLONI \$12
Salsa Verde | Bolognese | Gruyere Cheese |
Chiffonade Basil | Ricotta

MUSSELS & FRITES \$16
Sautéed Onions and Carrots | Crispy
Shoestring Fries | White Wine | Heavy Cream

BEEF CARPACCIO \$18
Tenderloin | Arugula | Fried Capers | Shaved
Parmesan | Fresh Black Pepper | Harry's Bar Sauce

ANDOUILLE ARANCINI \$10
Pesto Aioli | Concasse Tomato | Extra Virgin Oil
| Mushrooms | Balsamic Reduction | Sliced
Prosciutto | Parmesan

GRILLED GULF SHRIMP \$18
Chraime Sauce | Lime Juice | Watercress Salad

TIRADITO \$16
Mkt Fish | Peruvian Yellow Peppers | Passion
Fruit | Fresh Dill | Sliced Serrano | Citrus

PERUVIAN STYLE CEVICHE \$18
Mkt Fish | Lime Juice | Sweet Potato | Red
Onion | Micro Greens

KONRO GRILLED GULF OYSTERS \$22
Compound Herb Butter | Chili Flakes | Lemon |
Grated Parmesan | Murder Point Oysters

ASK YOUR WAITER ABOUT OUR...

JACMEL CLASSICS

SINCE 1977

STEAK TIPS \$ 20

DEVILED EGGS \$ 12

BRUSSEL SPROUTS \$ 18

SALADS & POTTAGE

Add your choice of protein to any salad
Nueske Bacon \$6 Smoked Salmon \$8 Grilled Chicken
\$8 Grilled Gulf Shrimps \$10 Steak Tips \$14

CEASAR SALAD \$12
Shaved Red Onion | Herbed Croutons | Parmigiano
Reggiano | Little Red Gem | Anchovies

BIBB WEDGE SALAD \$12
Butter Lettuce | Pickled Peppers | Tomato |
Carrots | Cucumber Ribbons | House Dressing |
Nueske Bacon

JACMEL HOUSE SALAD \$8
Spring Mix | Cucumbers | Tomatoes | Shaved
Red Onion | Carrots | Aged Cheddar | Classic
Jacmel House Dressing

FRENCH ONION \$9
Gruyere Cheese | Brioche Crouton | Beef Stock |
Port and Madeira Base | Scallions

ENTREES

CRISPY SKIN DUCK BREAST \$35
King Trumpet Mushrooms | Butternut Squash
Puree | Fried Stuffed Squash Blossom | Red Wine
reduction

SEAFOOD RICOTTA GNOCCHI \$26
Pesto Sauce | Crab Claws | Whole Shrimp |
Parmesan | Herb Breadcrumbs

CHEF BRANDON LAMB SHANK \$32
White Bean Hummus | English Peas | Heirloom
Carrots | Herb Gremolata | Red Wine Reduction

THREE MUSHROOM RISOTTO \$25
Portobello | Porcini | White Button | Truffle Oil |
Shaved Parmesan | Arugula | Confit Tomato
Add Chef Brandon Lamb Shank \$25

6 OZ FILET SURF AND TURF \$45
Pommes Puree | Heirloom Carrots | Peppercorn
Sauce | 9/12 Whole Shrimp

POACHED HALIBUT \$36
Romesco | Charred Corn Ribs | Asparagus Spears |
Tomato & Red Pepper Bisque

RIGATONI AU GRATIN \$22
Grilled Chicken | Cuatro Formaggi | Confit
Tomato | Red Onion | Demi-Glace
Sub Steak Tips for \$8

JACMEL BOUILLABAISSE \$40
Rich Seafood Broth | Octopus | Shrimp | Mussels
| Mkt Fish | Crab Claws | Parsley

14 OZ PRIME RIBEYE \$48
Pommes Puree | Grilled Asparagus | Charred
Onion

GRILLED DRUM WITH BISQUE \$25
Fingerling Potatoes | French Beans | Sweet Potato
| Shrimp Bisque

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APPETIZERS

ROASTED WAGYU BONE MARROW \$15
Berry Compote | Chimichurri | Sautéed Shallots and Garlic | Capers | Sliced Grilled Bread

BEEF CARPACCIO \$18
Tenderloin | Arugula | Fried Capers | Shaved Parmesan | Fresh Black Pepper | Harry's Bar Sauce

GRILLED GULF SHRIMP \$18
Chraime Sauce | Lime Juice | Watercress Salad

TIRADITO \$16
Mkt Fish | Peruvian Yellow Peppers | Passion Fruit | Fresh Dill | Sliced Serrano | Citrus

PERUVIAN STYLE CEVICHE \$18
Mkt Fish | Lime Juice | Sweet Potato | Red Onion | Micro Greens

KONRO GRILLED GULF OYSTERS \$22
Compound Herb Butter | Chili Flakes | Lemon | Grated Parmesan | Murder Point Oysters

ASK YOUR WAITER ABOUT OUR...

JACMEL CLASSICS

SINCE 1977

STEAK TIPS \$ 20

DEVILED EGGS \$ 12

BRUSSEL SPROUTS \$ 18

SALADS & POTTAGE

Add your choice of protein to any salad
Nueske Bacon \$6 Smoked Salmon \$8 Grilled Chicken \$8
Grilled Gulf Shrimps \$10 Steak Tips \$14

CEASAR SALAD \$12
Shaved Red Onion | Herbed Croutons | Parmigiano Reggiano | Little Red Gem | Anchovies

BIBB WEDGE SALAD \$12
Butter Lettuce | Pickled Peppers | Tomato | Carrots | Cucumber Ribbons | House Dressing | Nueske Bacon

JACMEL HOUSE SALAD \$8
Spring Mix | Cucumbers | Tomatoes | Shaved Red Onion | Carrots | Aged Cheddar | Classic Jacmel House Dressing

FRENCH ONION \$9
Gruyere Cheese | Brioche Crouton | Beef Stock | Port and Madeira Base | Scallions

SOUP DU JOUR \$8

ENTREES

THANKSGIVING PLATE \$45
Roasted Butternut Squash Soup | White Meat and Dark Meat Herb Pork Medallion | Potato puree with Turkey Gravy | Vegetable Medley | Stuffed Sweet Potato with torched Marshmallows | Boudin Stuffing | Cranberry Sauce | Mini Sourdough |

SEAFOOD RICOTTA GNOCCHI \$26
Pesto Sauce | Crab Claws | Whole Shrimp | Parmesan | Herb Breadcrumbs

CRISPY SKIN DUCK BREAST \$35
King Trumpet Mushrooms | Butternut Squash Puree | Fried Stuffed Squash Blossom | Red Wine reduction

6 OZ FILET SURF AND TURF \$45
Pommes Puree | Heirloom Carrots | Peppercorn Sauce | 9/12 Whole Shrimp

POACHED HALIBUT \$36
Romesco | Charred Corn Ribs | Asparagus Spears | Tomato & Red Pepper Bisque

THREE MUSHROOM RISOTTO \$25
Portobello | Porcini | White Button | Truffle Oil | Shaved Parmesan | Arugula | Confit Tomato
Add Chef Brandon Lamb Shank \$25

JACMEL BOUILLABAISSE \$40
Rich Seafood Broth | Octopus | Shrimp | Mussels | Mkt Fish | Crab Claws | Parsley

14 OZ PRIME RIBEYE \$48
Pommes Puree | Grilled Asparagus | Charred Onion

GRILLED DRUM WITH BISQUE \$25
Fingerling Potatoes | French Beans | Sweet Potato | Shrimp Bisque

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Berry Compote | Chimichurri | Sautéed Shallots and Garlic | Capers | Sliced Grilled Bread

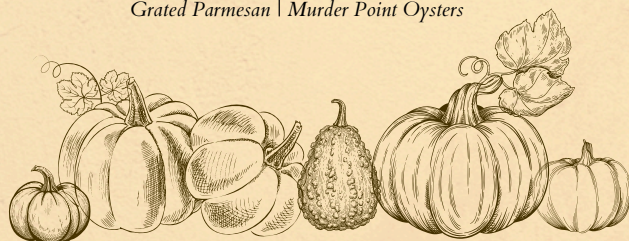
BEEF CARPACCIO \$18
Tenderloin | Arugula | Fried Capers | Shaved Parmesan | Fresh Black Pepper | Harry's Bar Sauce

GRILLED GULF SHRIMP \$18
Chraime Sauce | Lime Juice | Watercress Salad

TIRADITO \$16
Mkt Fish | Peruvian Yellow Peppers | Passion Fruit | Fresh Dill | Sliced Serrano | Citrus

PERUVIAN STYLE CEVICHE \$18
Mkt Fish | Lime Juice | Sweet Potato | Red Onion | Micro Greens

KONRO GRILLED GULF OYSTERS \$22
Compound Herb Butter | Chili Flakes | Lemon | Grated Parmesan | Murder Point Oysters



ASK YOUR WAITER ABOUT OUR...

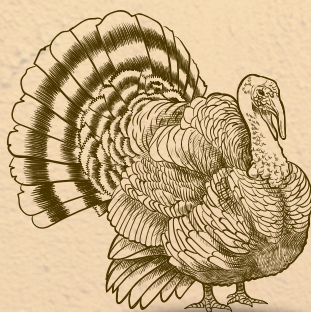
JACMEL CLASSICS

SINCE 1977

STEAK TIPS \$ 20

DEVILED EGGS \$ 12

BRUSSEL SPROUTS \$ 18



SALADS & POTTAGE

Add your choice of protein to any salad
Nueske Bacon \$6 Smoked Salmon \$8 Grilled Chicken \$8
Grilled Gulf Shrimps \$10 Steak Tips \$14



CEASAR SALAD \$12
Shaved Red Onion | Herbed Croutons | Parmigiano Reggiano | Little Red Gem | Anchovies

BIBB WEDGE SALAD \$12
Butter Lettuce | Pickled Peppers | Tomato | Carrots | Cucumber Ribbons | House Dressing | Nueske Bacon

JACMEL HOUSE SALAD \$8
Spring Mix | Cucumbers | Tomatoes | Shaved Red Onion | Carrots | Aged Cheddar | Classic Jacmel House Dressing

FRENCH ONION \$9
Gruyere Cheese | Brioche Crouton | Beef Stock | Port and Madeira Base | Scallions

ROASTED BUTTERNUT SQUASH SOUP \$8

ENTREES

THANKSGIVING PLATE \$45
Roasted Butternut Squash Soup | White Meat and Dark Meat Herb Pork Medallion | Potato puree with Turkey Gravy | Vegetable Medley | Stuffed Sweet Potato Brûlée | Boudin Stuffing | Cranberry Chutney | Mini Sourdough

SEAFOOD RICOTTA GNOCCHI \$26
Pesto Sauce | Crab Claws | Whole Shrimp | Parmesan | Herb Breadcrumbs

CRISPY SKIN DUCK BREAST \$35
King Trumpet Mushrooms | Butternut Squash Puree | Fried Stuffed Squash Blossom | Red Wine reduction

6 OZ FILET SURF AND TURF \$45
Pommes Puree | Heirloom Carrots | Peppercorn Sauce | 9/12 Whole Shrimp

POACHED HALIBUT \$36
Romesco | Charred Corn Ribs | Asparagus Spears | Tomato & Red Pepper Bisque

THREE MUSHROOM RISOTTO \$25
Portobello | Porcini | White Button | Truffle Oil | Shaved Parmesan | Arugula | Confit Tomato
Add Chef Brandon Lamb Shank \$25

JACMEL BOUILLABAISSE \$40
Rich Seafood Broth | Octopus | Shrimp | Mussels | Mkt Fish | Crab Claws | Parsley

14 OZ PRIME RIBEYE \$48
Pommes Puree | Grilled Asparagus | Charred Onion

GRILLED DRUM WITH BISQUE \$25
Fingerling Potatoes | French Beans | Sweet Potato | Shrimp Bisque

CHEF BRANDON MARTINEZ
EXECUTIVE CHEF

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STARTERS

SPINACH & ARTICHOKE DIP \$8
Artichoke Hearts | Spinach | Blue Corn Tortilla Chips

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 \$12
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 \$16
Grilled Sourdough | Cream Cheese | Crispy Garlic | Chili Crunch | Fresh Dill | Diced Egg Whites

BOUDIN BALLS \$10
Gruyère Fondue | Spring Onions | Pickled Poblanos

JACMEL HOUSE SALAD \$8
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

DUCK BOWL
Cheddar Polenta | Sunny Side Egg | Sautéed Onions & Peppers | Duck Sauce

SEAFOOD GNOCCHI \$26
Pesto Sauce | Crab Claws | 9/12 Shrimp | Confit Garlic | Crab Claws | Herb Breadcrumbs

EGGS BENEDICT OF THE DAY MKP
Ask your server for daily choice

CHEF BRANDON CHILAQUILES \$22
Airline Chicken | Green Salsa | Gruyere Cheese | Blue Corn Tortillas | Avocado slices | Sunny Side Up Eggs

PAIN PERDU \$20
Cane Syrup | Powdered Sugar | Macerated berries | Whipped cream | Nueske Bacon

GULF SHRIMP & GRITS \$26
Creamy Polenta | Aged Cheddar | Scallions | Andouille | Crispy Garlic | Nola BBQ

EGGS BARDOU \$20
Spinach & Artichoke | Bacon | Hollandaise | Poached Eggs | English Muffins

STEAK & EGGS MKP
Chef's Cut | Potato du Jour | Vegetable du Jour | 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 \$18
Macerated Berries | White Chocolate Waffles | Cane Syrup | Chicken Breast

GRILLED MAHI MAHI \$32
Bacon Pea Purée | Broccolini | Crystal's Hot Butter Sauce | Parsley | Shaved Lemon Wheels

CHEF BRANDON MARTINEZ
EXECUTIVE CHEF



JACMEL ADD ONS

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

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STARTERS

TOMATO BASIL

\$

Grilled sourdough| Basil| Mirepoix| Heavy cream

ANDOUILLE ARANCINI

\$

Pesto aioli| Concasse tomato| Extra virgin olive oil| Mushrooms| Balsamic reduction| Sliced prosciutto| Parmesan|

CEASAR SALAD

\$

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

DEVILED EGGS

\$

Chili crunch| Furikake| Smoked salmon|

MUSHROOM BRUSCHETTA

\$

Grilled sourdough| Cremini mushroom| Cream cheese| Chives|

BIBB WEDGE SALAD

\$

Butter lettuce| Pickled peppers| Tomato| Carrots| Cucumber ribbons| House dressing| Nueske Bacon

FRENCH ONION SOUP

\$

Gruyere cheese| Madeira & Port base| Caramelized onions| Herb crouton

JACMEL HOUSE SALAD

\$

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

POLENTA CAKES

\$

Fried polenta| Nola Bbq sauce| Scallions| Parmesan cheese

MAIN COURSE

SPICY BUCATINI & MEATBALLS

\$

Pecorino romano| Basil| Arrabbiata sauce| Ground filet & ribeye|

NASHVILLE HOT CHICKEN SANDWICH

\$

Bread & butter pickles| Cheddar cheese| Jalapeno aioli| Chili crunch| Shoestring fries|

CHICKEN PICATTA

\$

Airline chicken| parmesan| Angel hair| Beurr blanc | French beans|

PASTA CARBONARA

\$

Crispy Guanciale| Pecorino romano| Egg yolk| Fresh cracked pepper|

SHRIMP SCAMPI

\$

9/12 shrimp| Angel hair pasta| Cherry tomatoes| Beurr blanc| Angel hair|

JACMEL BURGER

\$

Bread & butter pickles| Cheddar cheese| Lettuce| Tomatoes| Shoestring fries|

SPAGHETTI ALLO SCOGGIO

\$

Mussels| Octopus| Cherry tomatoes| Parsley| white wine pan sauce| Parmesan|

SAFFRON STEAK RISOTTO

\$

Filet Tips | Arborio | Asparagus | Pecorino romano|

REDFISH ALMONDINE

French Beans | Meuniere Sauce | Marcona Almonds

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CHEF BRANDON MARTINEZ

EXECUTIVE CHEF



JACMEL ADD ONS

Guanciale \$8

Smoked Salmon \$10

Grilled Chicken \$8

Grilled Gulf Shrimp \$10

Prosciutto \$8

Steak Tips \$12

PREFIX MENU

House salad

&

Your choice of Entree

(Paella not included)

&

Dessert of the day





Over Two Hundred Years Ago...
Jaque De Melo, An adventurous
Italian Pirate, began pillaging the
island of Haiti, from the
neighboring island of Tortuga.
Jaque De Melo, or Jacmel as the
Creole Haitians would call him,
fell upon hard times, narrowly
escaping death, as his ship
floundered and crashed against
the rocks in the Caribbean.

While hiding out in a small hotel
above the Caribbean, Jacmel
gradually made friends with the
Creole-speaking Haitians. With
the help of those Voodoo-
worshipping islanders, the
architecturally beautiful city of
"Jacmel" was created.



ENTREE

Enjoy a soup Du Jour OR a Jacmel Salad with any
Entree

NASHVILLE HOT CHICKEN SANDWICH \$ 18
Bread & butter pickles | Cheddar cheese | Jalapeno
aioli | Chili crunch | Shoestring fries

SHRIMP AND GRITS \$ 18
Cheddar polenta | Scallions | Crispy garlic |
Andouille sausage | Nola BBQ

BEER BATTERED FISH SANDWICH \$ 14
Tartar sauce | Fresh dill | Lettuce | Tomato |
Slaw | Lemon | MKT fish

SOURDOUGH GRILLED CHEESE \$ 14
Gruyere | Cheddar | Parmesan | Pepper jelly sauce

CLASSIC SALAD \$ 11
Shaved red onion | Herbed croutons | Parmigiano
reggiano | Little red gem | Anchovies

CUBAN SANDWICH \$ 16
French bread | Bread and butter pickles |
Prosciutto | Dijon mustard | Pulled pork

PASTA CARBONARA \$ 16
Crispy guanciale | Pecorino romano | Egg yolk |
Fresh cracked pepper

JACMEL BURGER \$ 18
Bread & butter pickles | Cheddar cheese | Lettuce |
Tomatoes | Shoestring fries

FRENCH ONION SOUP \$ 14
Gruyere cheese | Madeira & Port base |
Caramelized onions | Herb crouton

STEAK TIP SANDWICH \$ 18
Sourdough | Red onion marmalade | Bleu cheese
fondue

CHEF BRANDON CHILAQUILES \$ 16
Salsa Verde | Gruyere cheese | Radish | Onion |
Sunnyside up egg | Airline chicken



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CHEF BRANDON MARTINEZ
EXECUTIVE CHEF

JACMEL ADD ONS

Guanciale \$8
Smoked Salmon \$10
Grilled Chicken \$8
Grilled Gulf Shrimp \$10
Prosciutto \$8
Steak Tips \$12



ENTREE

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Entree

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Bread & butter pickles | Cheddar cheese | Jalapeno
aioli | Chili crunch | Shoestring fries

SHRIMP AND GRITS \$ 18
Cheddar polenta | Scallions | Crispy garlic |
Andouille sausage | Nola BBQ

BEER BATTERED FISH SANDWICH MKT
Tartar sauce | Fresh dill | Lettuce | Tomato |
Slaw | Lemon | MKT fish

SOYDOUGH GRILLED CHEESE \$ 14
Gruyere | Cheddar | Parmesan | Pepper jelly sauce

CEASAR SALAD \$ 11
Shaved red onion | Herbed croutons | Parmigiano
reggiano | Little red gem | Anchovies

CUBAN SANDWICH \$ 16
French bread | Bread and butter pickles |
Prosciutto | Dijon mustard | Pulled pork

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Fresh cracked pepper

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EXECUTIVE CHEF

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Over Two Hundred Years Ago...
Jaque De Melo, An adventurous
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the help of those Voodoo-
worshipping islanders, the
architecturally beautiful city of
"Jacmel" was created

JACMEL ADD ONS

Guanciale \$8
Smoked Salmon \$10
Grilled Chicken \$8
Grilled Gulf Shrimp \$10
Prosciutto \$8
Steak Tips \$12

WHITE WINES

SPARKLING

CLOSERIE D' ORLEANS, BRUT \$ 30
BLANC DE BLANC, FRANCE

RUFFINO, PROSECCO, ITALY \$ 34

J VINEYARDS, CUVÉE, \$ 52
CALIFORNIA

BEAU JOIE, BRUT, SPECIAL CUVÉE \$ 70

ANDRE CLOUET, CHAMPAGNE, BRUT, \$ 115
GRAND RESERVE

LIGHT & CRISP

A TO Z, ROSÉ \$ 30
OREGON

RUFFINO, PINOT GRIGIO \$ 30

LOUIS GUNTROM, RIESLING, \$ 32
GERMANY

WHITEHAVEN, SAUVIGNON BLANC, \$ 38
MARLBOROUGH

BLACK COTTAGE, ROSÉ \$ 45
MARLBOROUGH, NEW ZEALAND

LIQUID LIGHT, SAUVIGNON BLANC \$ 50
WASHINGTON

CHARDONNAY

SILVER GATE, CALIFORNIA \$ 35

GRATH, OREGON \$ 40

CAVE DE LUGNY, MACON - LUGNY, \$ 50
LES CHARMES, FRANCE

QUILT, NAPA VALLEY, CALIFORNIA \$ 55

OBSIDIAN ESTATE, 2019 CARNEROS, \$ 62
CALIFORNIA

PRISONERS, CHARDONNAY, 2021 \$ 65

FRANK FAMILY, NAPA VALLEY, \$ 70
CALIFORNIA

J VINEYARDS, 2022 \$ 74
CALIFORNIA

MIGRATION BY DUCKHORN, 2018 \$ 80
SONOMA, COUNTY, CALIFORNIA

ANTICA, NAPA VALLEY, \$ 82
ANTINORI FAMILY ESTATES

ROMBAUER VINEYARDS, 2022 \$ 100
CARNEROS

INTERESTING WHITES

A TO Z, RIESLING, OREGON \$ 36

ROCCA DI MONTEMASSI CALASOLE \$ 45
VERMENTINO, TOSCANA, ITALY

BUKETO, WHITE BLEND, GREECE \$ 45

ORANGE GOLD, GERARD BERTRAND \$ 50
FRANCE

LE GARENNE, SANCERRE \$ 50
LOIRE VALLEY, FRANCE

BLINDFOLD, BLANC DE NOIR, \$ 55
SONOMA COAST.

RED WINES

PINOT NOIR

GRATH, OREGON	\$ 38
LOLA, NORTH COAST	\$ 42
BELLE GLOS, CLARK & TELEPHONE, SANTA MARIA VALLEY 2021	\$ 60
PRISONERS, NAPA VALLEY 2021	\$ 65
J VINEYARDS RUSSIAN RIVER VALLEY 2021	\$ 70
PATZ & HALL SONOMA COAST 2018	\$ 85
PRESQU'ILE SANTA BARBARA 2023	\$ 88

BLENDS & ZIN

LAPIS LUNA, RED BLEND LODI, CALIFORNIA 2021	\$ 54
HARVEY & HARRIET, RED BLEND LODI, CALIFORNIA	\$ 55
ORIN SWIFT, ABSTRACT, RED BLEND CALIFORNIA, 2021	\$ 85
ROCKPILE, ZINFANDEL SONOMA COUNTY 2019	\$ 90
ORIN SWIFT, 8 YEARS IN THE DESERT RED BLEND, CALIFORNIA 2021	\$ 100
CAIN CELLARS, CAIN 5, MERITAGE, SPRING MOUNTAIN, NAPA VALLEY 2008, 1.5L BOTTLE	\$ 280
OPUS ONE, RED BLEND NAPA VALLEY 2019	\$ 490

CABERNET SAUVIGNON

CK MONDAVI, CALIFORNIA	\$ 28
QUILT, NAPA VALLEY, CALIFORNIA	\$ 60
PRISONERS, NAPA VALLEY, 2021	\$ 90
AUSTIN HOPE, PASO ROBLES, 2022	\$ 120
CAYMUS, VINEYARDS, NAPA VALLEY, 2021, 1 LITER	\$ 175
STAG'S LEAP, "ARTEMIS" NAPA VALLEY 2020	\$ 175
RUTHERFORD RESERVE, BEAULIEU VINEYARDS, NAPA VALLEY 2018	\$ 180

INTERESTING RED

DELICIOSO, TEMPRANILLO, SPAIN	\$ 35
AGUIJON DE ABEJA, MALBEC ARGENTINA	\$ 38
DUCKHORN VINEYARDS, DECOY MERLOT, CALIFORNIA	\$ 45
BEMARIE, BARBERA D'ALBA, SUPERIORE, ITALY, 2021	\$ 55
SOLANE, VALPOLICELLA RIPASSO ITALY	\$ 55
PRESQU'ILE, SYRAH, SANTA MARIA	\$ 62
BERTANI, VALPOLICELLA RIPASSO ITALY	\$ 65
COS - CERASUOLO DI VITTORIA CLASSICO	\$ 85
CUVELIER LOS ANDES, GRAND MALBEC, MENDOZA ARGENTINA	\$ 90

SPRING SPECIALS

WHITES

MCBRIDE SISTERS, BRUT ROSÉ, HAWKE'S BAY, NEW ZEALAND	\$ 30
MUMM NAPA, BRUT PRESTIGE NAPA VALLEY	\$ 45
FLEUR DE MER, ROSE COTES DE PROVENCE	\$ 30
BELL, SAUVIGNON BLANC	\$ 25
ROUTAS, ROSE, FRANCE	\$ 28
SALDO, SAUVIGNON BLANC, CALIFORNIA	\$ 35
HENDRY, NAPA VALLEY, CHARDONNAY, CA	\$ 35
PATZ & HALL, 2018 SONOMA COAST, CHARDONNAY	\$ 40
VALTENESI, CHIARETTO ROSÉ, ITALY	\$ 25



REDS

KOSTA BROWNE, RUSSIAN RIVER VALLEY, PINOT NOIR	\$ 70
HAHN, GSM, BLEND, CA	\$ 25
TELLUS VINEA, BORDEAUX, FR	\$ 30
TWO HANDS, SEXY BEAST, CABERNET SAUVIGNON	\$ 38
ROTH ESTATES, ALEXANDER VALLEY, CABERNET SAUVIGNON	\$ 38
BARONE FINI, MERLOT, ITALY	\$ 30
ZAMBARTAS, SHIRAZ, CYPRUS	\$ 35

