

Jack & Charlie's

204 East Oak Avenue, Visalia CA 93291 559.738.5752

Design Your Dinner

We recommend our three-course experience at \$39.

Enjoy any appetizer, cheese or salad / an entrée / and a dessert.

If you wish only one or two courses, you are welcome to order accordingly.

Our desire is to provide a dining experience based upon your wishes.

Please consult your server with any requests. Thank you.

Crudo

(Uncooked)

House-Cured Salmon Gravlax, Summer Cucumber-Dill Salad 14

Grassy Bar Oysters (Morro Bay) Preserved Lemon, Black Pepper, Herb Oil 14

Jamon Iberico (Spain) Thinly Sliced Cured Ham of the Acorn-Fed Black Iberian Pig 18

La Quercia Prosciutto (Iowa) Thinly Sliced Organic Ham of the Berkshire Pig 11

Appetizers

Deviled Farm Eggs 4

Oven-Dried Okra with Cumin Chick Peas 11

Macaroni & Cheese, House-Made Corn Nuts 9

Roasted Figs with Aged Balsamic, Arugula, Pecorino 11

Bruschetta with Fresh Ricotta and Cherry Tomatoes 9

Sweet Corn, Duck Cracklings, Fregola Sarda, Butter & Sage 9

Seared Berkshire Pig Heart with Summer Peperonata 11

Riesling Steamed Mussels, Garlic, Ginger, Green Onion 11

Coppa Di Testa, Italian Pork Terrine, Frisee & Plum Salad 11

Artisan Cheeses

Farmstead Goat (Fagundes Farms, Hanford) Raw Goats Milk, Cabernet Dipped, Firm 6

Sereneta Farmstead (Three Sisters, Lindsay) Raw Jersey Cows Milk, Hard 8

10 Year Aged Cheddar (Hooks Cheese Company, Wisconsin) Cows Milk, Hard 8

Morbier (Morbier, France) Cows Milk, Semi-Firm, Ash Center, Nutty 8

Bulgarian Feta (Zergut, Bulgaria) Sheeps Milk, Semi-Firm, Brined Curd 8

Maytag Blue (Maytag Family Farm, Newton, Iowa) Holstein Milk, Creamy, Semi-Firm 9

Soup and Salads

Roasted Eggplant Soup, Tomato Swirl 9

Market Lettuce Salad, Herb Vinaigrette 9

Iceberg Wedge, Blue Cheese Dressing, Bacon, Deviled Egg 9

Summer Tomato Salad, Purslane, Sweet Peppers, Shaved Goat Cheese 9

Chilled Salad of Watermelon, Red Onion, Arugula, Pickled Cherries 9

Entrées

Seared Wild Pacific Black Cod Thai Red Curry, Herbed Couscous, Cherry Tomatoes 28

Wild Alaskan King Salmon Shimeja Mushrooms, Stewed Tomatoes, Chive Buerre Blanc 34

Filet Mignon Stroganoff House-Made Buttered Noodles, Crispy Leeks 26

Sliced Angus Sirloin Steak Yellow-Eyed Beans, Sweet Corn, Ripe Tomato, Purslane, Aioli 28

Oven-Roasted Organic Chicken Spring Onions, Wheat Berries, Roasted Garlic 24

Braised Berkshire Pork Shank Buccatini, Roasted Peppers, Corn Gremolata 28

Moullard Duck Breast Gigante Beans, Arugula, Roasted Summer Royal Grapes 34

Pan-Sautéed Calves Liver Onion Jam, Shoestring Potatoes, Greens, Balsamic 24

Desserts

Plate of Ripe Summer Fruits 8

Root Beer Ice Cream Float 8

Warm Peach & Blueberry Crostata 8

Chocolate Mousse with Candied Orange 8

French Chocolate Terrine, Pistachio Cream 8

Selection of 2 Artisan Cheeses, Crispy Toasts 10

Jack & Charlie's Bread Pudding, Vanilla Bean Ice Cream 8