

Jack & Charlie's

204 East Oak Avenue, Visalia CA 93291 559.738.5752

Lunch

Crudo

(Uncooked)

Fresh Salmon Tartare, Shallots, Parsley, Capers, Crostini 14
Grassy Bar Oysters (Morro Bay) Preserved Lemon, Black Pepper, Herb Oil 14
Jamon Iberico (Spain) Thinly Sliced Cured Ham of the Black Iberian Pig 18
La Quercia Proscuitto (Iowa) Thinly Sliced Organic Ham of the Berkshire Pig 11

Appetizers

Deviled Farm Eggs 4
Macaroni and Cheese 9
Italian Castelvetrano Olives 5
Oven-Dried Okra with Cumin Chick Peas 11
Roasted Figs with Aged Balsamic, Arugula, Pecorino 11
Bruschetta with Fresh Ricotta & Cherry Tomatoes 9
Sweet Corn with Duck Cracklings, Butter & Sage 9
Seared Berkshire Pork Heart with Summer Peperonata 11
Fried Padron Peppers with Olive Oil, Lemon & Sea Salt 9
House-Cured Fresh Anchovies, Celery Salad, Shaved Reggiano 10

Artisan Cheese

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

Moroccan Carrot Soup with Yogurt 8
Market Lettuce Salad, Herb Vinaigrette 8
Iceberg Wedge, Blue Cheese Dressing, Bacon, Deviled Egg, Parsley 8
Arugula Salad, Watermelon, Pickled Cherries 9

Simply Special

Roast Pork Sandwich Cheddar, Applewood Bacon, Tomato, Curried Potato Chips 10

Jack & Charlie's Hamburger French Fries, Dijon Mustard 9

Add: White Cheddar 2, Red Onion 1, Avocado 2, Blue Cheese 3, Fried Farm Egg 2, Bacon 3

Burger in a Bowl No-Bun Burger, Garden Greens, Dijon Mustard 9

Add: White Cheddar 2, Red Onion 1, Avocado 2, Blue Cheese 3, Fried Farm Egg 2, Bacon 3

Duck Tostada Shaved Iceberg, Rio Zappa Beans, Red Onion, Cilantro 14

Wild Pacific Black Cod Cous Cous, Sautéed Greens, Sun-Gold Cherry Tomatoes 16

Berkshire Pork Loin & Pork Belly Green Tomato, Fresh Corn Polenta 15

Sautéed Calves Liver Shoestring Potatoes, Greens, Onion Jam, Aged Balsamic 14

Sliced Sirloin Steak Maya Copa Beans, Purslane, Roasted Tomato 16

Linguini, Chicken, Pancetta, Summer Corn, Sage, Fresh Ricotta 12

Desserts

French Chocolate Terrine 7.50
Warm Peach & Blueberry Crostata 7.50
Root Beer Ice Cream Float 7.50
Jack's Bread Pudding with Pistachio Cream 7.50
Plate of Fresh Summer Fruits 7.50
Selection of 2 Artisan Cheeses with Crispy Toasts 10