

# Coal Fired Pies

WOODSTONE HEARTH OVEN

16" PIES

**Piccante** 19  
tomato, pepperoni, sausage, mozzarella, banana peppers

**Polpetta** 19  
tomato, mozzarella, caramelized onions, ricotta cheese, meatball

**Vegetarian** 19  
tomato, zucchini, cauliflower, red peppers, onions, mushrooms, olives

**Hawaiian** 18  
tomato, ham, pineapple, mozzarella, gruyère

**Swine & Sprouts** 19  
tomato, roasted Brussels sprouts, pork belly, mozzarella, garlic, balsamic reduction

**Salsiccia** 18  
tomato, mozzarella, sausage, ricotta, broccoli rabe

**White Clam** 20  
bechamel sauce, mozzarella, garlic, oregano, bacon

**Steak & Cheese** 20  
shaved steak, blue cheese, peppadew, mozzarella, ricotta, arugula

## Jack's Original Cheese Pie 15

### TOPPINGS

3

bacon  
chicken  
pepperoni  
meatball  
sausage  
anchovy  
ham  
mushroom  
spinach

2

tomato  
onion  
yellow peppers  
red peppers  
garlic  
olives  
broccoli  
banana peppers  
ricotta cheese  
pesto sauce

4

shrimp  
steak  
calamari  
prosciutto  
clam  
chicken cutlet  
mussels

# Beginnings

**Coal Fired Wings** 12  
lemon herb rubbed or buffalo

**Charred Cauliflower** 7  
breadcrumb, cheese sauce, lemon oil

**Sausage Broccoli Rabe** 10  
Bianco Italian sausage, bitter greens, reggiano

**R.I. Calamari** 12  
garlic, banana peppers, white wine butter aioli

**Pasta E Fagioli** 6  
beans, tomato, ditalini pasta

**Chef's Antipasti Board** 12  
cured meats, cheeses, marinated vegetables, bread crisp, fig spread

**Skillet Mussels** 10  
garlic, shallots, white wine, butter, lemon

**Spaghetti Squash** 6  
pomodoro, reggiano

**Fried Mozzarella** 7  
breaded, tomato, basil

**Tomato Bruschetta** 8  
focaccia, balsamic, mozzarella, basil

**Meatballs** 7  
tomato sauce, ricotta, mozzarella, romano

**Garlic Bread** 4  
focaccia, parmesan, oregano  
with mozzarella 5

# Greens

**Romaine** 9  
caesar, bread crisp, parmesan

**Arugula** 9  
olives, parmesan, red onion, blistered tomato, balsamic vinaigrette

**Lolla Rossa** 10  
roasted beet, feta, candied walnut, grapefruit vinaigrette

**Garden** 8  
tomato, cucumber, onion, carrot, cherry pepper, balsamic vinaigrette

## Top off your "Greens"

grilled chicken breast add 4  
grilled shrimp add 6  
sliced prosciutto add 5

# Wood Fired Pies

MARRA FORNI BRICKOVEN

12" PIES

**Margherita** 14  
tomato, fresh mozzarella, basil, EVOO

**Formaggio** 15  
mozzarella, ricotta, gruyère, romano, roasted garlic, pesto

**Salami** 15  
tomato, mozzarella, pepperoni, romano

**Napoletana Cheese** 13  
add toppings available

**Forager's** 16  
wild mushrooms, caramelized onions, thyme, ricotta, gruyère, truffle oil

**Popeye** 15  
mozzarella, feta, spinach, roasted garlic, olives

**West Coast** 16  
mozzarella, fig jam, prosciutto, bleu cheese, peppadew, onion, arugula

# Pastas

**Shrimp Scampi** 19  
capellini, white wine, garlic, caper, asparagus, tomato, fresh lemon

**Spaghetti & Meatballs** 15  
Jack's favorite; served with focaccia bread

**Fetuccini Alfredo** 15  
fresh cream, reggiano, shelled green pea

**Chicken Parmesan** 16  
breaded cutlets, pomodoro sauce, mozzarella cheese, linguini

# Finale

**Carrot Cake** 6  
walnuts, cream cheese frosting

**Banoffee Pie** 6  
graham cracker, toffee, banana, custard

**Cannolis (two)** 5  
piped to order  
chocolate chips

**Chocolate Cake** 6  
6 layers high

**Sorbeto** 4  
lemoncello • mojito • raspberry

**Gelato** 4  
pistaccio • sea salt caramel • french vanilla



\* Denotes food items are cooked to order or served raw. Consuming raw or undercooked animal products may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

# Cocktails

## Italian Sunrise 12

Hendricks, St. Germain, Aperol, Charred Lemonade

## Jack's New Fashioned 13

Bulliet Rye, Aperol, Cointreau Cherries, Fresh Orange, Soda Water

## The Wall St. 10

Bacardi, Basil, Brown Sugar, Lime, Ginger Ale

## Red Devil 13

Maker's Mark, Fonseca Port, Blood Orange Puree, Mint

## Harvest Bellini 11

Poema Cava, White Peach Puree

## Cherish This! 12

Grey Goose Cherry Noir, St. Germain, Lemon Juice, Pom Juice, Cava

## Tanner Pride 11

Stoli Blue, Stoli Razz, Pom Liqueur, Lemon Juice, Pineapple Juice

## Coal Fired Peach Lemonade 11

Tito's, White Peach Puree, Charred Lemonade, Coal Fired Peaches

## Tiramisu 13

Van Gogh Double Espresso, Crème de Cocoa, Frangelico, Bailey's

## Sangria 9/35

Red, White, or Rose Wine, Raspberry Vodka, Bacardi Limon, Peach Liqueur



# Craft Beer

## Amstel Light 6

Lager, NTHRLD - 3.5% ABV

## Ballast Point, Sculpin 7

IPA, CA - 7% ABV

## Baxter, Tarnation 6

Lager, ME - 5.3% ABV

## Bent Water, Pearl 7

Wheat Ale, MA - 5.4% ABV

## Bud Light 5

Lager, MO - 4.2% ABV

## Budweiser 5

Lager, MO - 5% ABV

## Castle Island, Keeper 7

IPA, MA - 6.5% ABV

## CBC, Working Class Hero 6

Saison, MA - 4.5% ABV

## Citizens, Unified Press 7

Cider, VT - 5.2% ABV

## Dogfish, 60 Minute 7

IPA, DE - 6% ABV

## Foolproof, Rain Cloud 6

Porter, RI - 4.5% ABV

## Founders, All Day IPA 6

Session IPA, MI - 4.7% ABV

## Founders, Dirty Bastard 6

Scotch Ale, MI - 8.5% ABV

## Guinness Irish Wheat 6

Wheat Ale, Ireland - 5.3% ABV

## Ipswich, Seasonal 7

See server for details, MA

## Jack's Abby, Hoponious Union 6

IPL, MA - 6.5% ABV

## Lagunitas, Little Sumpin, Sumpin 7

Pale Wheat Ale, CA - 7.5% ABV

## Left Hand, Milk Stout 7

Milk Stout, CO - 6% ABV

## Left Hand, Polestar 7

Pilsner, CO - 5.5% ABV

## Longtrail, Green Blaze 6

IPA, VT - 6.5% ABV

## Lord Hobo, Boom Sauce 9

IPA, MA - 7.8% ABV

## Magners 7

Cider, Ireland - 4.5% ABV

## Michelob Ultra 6

Light Lager, MO - 4% ABV

## Mystic, Saison 19

Farmhouse Ale, MA - 6.5% ABV

## Narragansett 5

Lager, RI - 5% ABV

## New Belgium, Citradelic Tangerine 7

IPA, CO - 6% ABV

## Night Shift, Whirlpool 8

Pale Ale, MA - 4.5% ABV

## Notch, Session Pils 6

Pilsner, MA - 4% ABV

## Omission, Gluten Free 7

Pale Ale, OR - 5.8% ABV

## Peroni 6

Pale Lager, Italy - 5.1% ABV

## Revival, Night Swim'ah 7

Wheat Ale, RI - 4.7% ABV

## Rogue, Dead Guy 7

Ale, OR - 6.8% ABV

## Sam Adams Boston 6

Lager, MA - 4.7% ABV

## Sixpoint, The Crisp 7

Lager, NY - 5.4% ABV

## Smuttynose, Old Brown Dog 7

Brown Ale, NH - 6.5% ABV

## Southern Tier, Live 7

Pale Ale, NY - 5.5% ABV

## Stone, Go To 7

Session IPA, CA - 4.8% ABV

## Stony Creek, Cranky 7

IPA, CT - 6.8% ABV

## Troegs, Troeganator 7

Double Bock, PA - 8.5% ABV

## Victory, Golden Monkey 8

Belgian, PA - 9.5% ABV

# Draft Beer

## Allagash, White 7

Belgian Style White, ME - 5.1% ABV

## Blue Moon 6

Wheat Ale, CO - 5.4% ABV

## Bud Light 5

Lager, MO - 4.2% ABV

## Corona Light 6

Lager, MEX - 4.1% ABV

## Downeast 6

Cider, MA - 5.1% ABV

## Founders, Red's Rye 7

IPA, MI - 6.6% ABV

## Harpoon 6

IPA, MA - 5.9% ABV

## Harpoon, Seasonal 6

Rotating, MA - 5.6% ABV

## Jack's Abby Smoke & Dagger 6

Dark Lager, MA - 5.6% ABV

## Newburyport, Green Head 7

IPA, MA - 7.2% ABV

## Night Shift 7

Rotating IPA, MA - 5.1% ABV

## Pacifico 6

Lager, MEX - 4.5% ABV

## Revival White Electric Coffee Stout 7

Stout, RI - 8% ABV

## Rotating Tap 7

See server for details

## Sam Adams Seasonal 6

Rotating, MA

## Stella Artois 6

Lager, BEL - 5% ABV

# Wine

	Glass	Bottle
<b>Sparkling &amp; Rose</b>		
Poema Cava, Spain	8	32
Folktale NV Brut Rose	10	39
Chloe, California	8	31
<b>Chardonnay</b>		
Grayson, California	7	27
Neilson by Byron, California	10	39
<b>Pinot Grigio</b>		
Il Donato, Italy	7	27
Villa Marchesi, Italy	9	35
<b>Sauvignon Blanc</b>		
Santa Carolina, Chile	9	35
Alias, California	10	39
Ferrari Carano, California	12	47
<b>Riesling</b>		
Willamette Valley, Oregon	8.5	33
<b>Pinot Noir</b>		
Chalone, California	9	35
J Vineyards, California	11.5	45
Belle Glos "Meiomi", California	12	47
<b>Cabernet Sauvignon</b>		
Liberty School, California	9	35
J Lohr Seven Oaks, California	10	39
Coppola Claret, California	11	43
<b>Chianti</b>		
Palladio, Italy	9	35
Castello Di Bossi Chianti Classico, Italy	10	39
Capraia Chianti Classico, Italy	11	43
<b>Malbec</b>		
High Note, Argentina	7.5	29
<b>Barbaresco</b>		
Catina Del Nebbiolo, Italy	13	50
<b>Merlot</b>		
J Lohr Los Osos, California	9	35
Rodney Strong, California	11	43
<b>Zinfandel</b>		
Brazin, California	10.5	41