

"From the very first time I visited *Canton Street* over 12 years ago I just fell in love with it, I knew I just had to open up a House here one day,....."

William Jack Engel



STARTERS

APPLEWOOD SMOKED BACON
Housemade Peanut Butter,
Chipotle Maple Glaze - 13

NAKED CRAB & SHRIMP STACK
Jumbo Lump Crab, Poached Shrimp, Fried Green
Tomato, Chipotle Aioli, Crispy Taro - 16

SWEDISH MEATBALLS
Ground W.J.D Blend Prime Beef, Pan Gravy - 14

OYSTERS JACKAFELLER
Creamed Spinach, Charred Local Goat Cheese - 20

CHARRED SPANISH OCTOPUS ^{GF}
Chickpea Puree, Spicy Olives, Capers, Pickled Red
Onion, Smoked Pepper Sauce - 22

TEMPURA ARTICHOKE ^{VE}
Mornay & Cream Cheese Stuffed Artichokes,
Spicy Romesco - 12

DUCK CONFIT RAVIOLI
Housemade Ravioli, Sautéed Morels,
Porcini Cream - 14

***TUNA POKE**
Sweet Sesame, Avocado, Wasabi Roe,
Crispy Leek, Eggroll Crisp - 16

***MARKET OYSTERS**
Seasonally Selected Raw Oysters, Mignonette,
Cocktail Sauce, Horseradish, Eggroll Crisps
Half Doz 12 / Doz - 24

CHOPPED SALADS

WARSAW WALDORF ^{GF} ^{VE}
Local Sweet Apples, Crisp Celery,
Candied Georgia Pecans, Golden Raisins,
Red Grapes, Mesclun Mix,
Sweet Citrus Mayonnaise Dressing - 14

"NORTHEAST OF" COBB ^{GF}
Crisp Romaine, Heirloom Cherry Tomatoes,
Diced Turkey, Avocado, Boiled Egg,
Blue Cheese, Chopped Applewood Bacon,
Red Wine Vinaigrette - 14

ASIAN SALAD ^{VE}
Chopped Iceberg & Romaine, Celery,
Pickled Onion, Carrot, Mandarin Oranges,
Almonds, Pickled Ginger, Crispy Chow Mein Noodles,
Sesame Ginger Vinaigrette - 13

SIGNATURE SALADS

***NU-OLD CAESAR**
Chopped Romaine, Baby Romaine Heart, Parmesan,
Garlic Crouton - 10

BABY ICEBERG WEDGE ^{GF}
Red Onions, Bacon, Tomatoes, Fourme d'Ambert
Crumbles, Blue Cheese Dressing - 12

SALAD ADD-ONS
CHICKEN - 5 | SHRIMP - 10 | *TUNA - 9
*SALMON - 9 | *STEAK - 10

***ITEMS MARKED WITH AN ASTERISK*
ARE SERVED RAW OR UNDERCOOKED;
CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.**

STEAK BURGERS

Served With Hand Cut Fries or House Salad

***OOEY GOOEY MOOEY BURGER**
Custom W.J.D Blend of Prime Beef,
Onion Jam, Maple Bacon, Lettuce, Tomato,
Blue Cheese Fondue, Blue Cheese Crumble,
Brioche Bun - 18

***TRUFFLE MUSHROOM SWISS**
Custom W.J.D. Blend of Prime Beef, Mornay,
Truffled Mushrooms, Garlic & Thyme Spiced Jumbo
Onion Ring, Horseradish Cream Sauce - 18

***THE ROSWELL HISTORIC BURGER**
Dry-Aged W.J.D Burger Blend, 2-Year Aged
Reypenaer V.S.O.P Gouda, Bibb Lettuce,
Semi-Dried Tomato, Aged Balsamic of Modena
& Onion Jam - 25

WILLIE'S PLATES

COMING SOON MONDAY
INDIVIDUAL POT ROAST - 24

COMING SOON TUESDAY
SMOKED BRISKET SANDWICH - 22

WEDNESDAY
MEAT LOAF - 18

THURSDAY
JACK'S HONEY DIPPED FRIED
CHICKEN - 24

FRIDAY
CLASSIC FISH AND CHIPS - 20

U.S.D.A. CHOICE STEAKS & CHOPS

Served With Au Jus & Crispy Shallot

***CENTER CUT FILET MIGNON ^{GF}**
All Natural, 8 oz - 39

***BONELESS RIBEYE ^{GF}**
Wet-Aged, 16 oz - 39
(Choice Of Espresso, Cajun Or Porcini Rub)

U.S.D.A. PRIME STEAKS & CHOPS

Served With Au Jus & Crispy Shallot

***PRIME NEW YORK STRIP ^{GF}**
Wet-Aged, 8 oz - 39 | 16 oz - 59

***PORTERHOUSE FOR TWO ^{GF}**
FROM THE ORIGINAL UNCLE JACKS
(Both The Filet & New York Strip Cut)
All Natural, 44 oz - 149

***35 DAY DRY AGED RIB CHOP ^{GF}**
(A.K.A. FRED FLINTSTONE LONGBONE)
24.oz. All Natural - 85

***100 DAY DRY AGED LONGBONE ^{GF}**
In-House Dry Aged Tomahawk Ribeye.
Inquire About Availability - MP

***WAGYU CUT ^{GF}**
All Natural 8oz - 60 | 16oz - 110

SAUCES

Bearnaise | Au Poivre | Creamy Horseradish - 1
Jack's Steak Sauce

STEAK ADD-ONS

BACON & BLUE CHEESE - 6
SHRIMP - 10 | OSCAR - 14
MAINE LOBSTER (Half/Whole) 19/29

KITCHEN HOURS

LUNCH

WED, THURS, & FRI: 11:30PM - 4:00PM

DINNER

WED, THURS, & SUN: 4:00PM - 9:00PM

FRI & SAT: 4:00PM - 10:00PM

BRUNCH

SAT & SUN: 11:00AM - 3:00PM

SANDWICHES

Served With Hand Cut Fries or House Salad

SWEET & SPICY COUNTRY CHICKEN SANDWICH

Sweet & Spicy Coated Crispy Chicken Breast,
Jack's Secret Sauce, Cabbage Slaw, Housemade
Pickles, Brioche Bun - 14

*SEARED TUNA SANDWICH

Seared Tuna, Avocado, Asian Sesame Slaw,
Sriracha Mayonnaise, 15 Grain Toast Wheat - 17

*JACK'S STEAK SANDWICH

Shaved Crusted Prime NY Strip, Horseradish Cream,
Caramelized Onions, Grande Mozzarella, Au Jus,
Signature Roll - 22

ENTREES

FREE-RANGE CHICKEN BALLOTINE

Breaded Artichoke, Spinach & Fetta Stuffed
Chicken Breast, Mashed Yukon Gold Potatoes,
Seasonal Vegetables, Crispy Leek, Parmesan
Mustard Cream - 22

KUROBUTA PORK CHOP ^{GF}

Fingerling Potatoes, Baked Apple, Broccolini,
Sweet Corn Puree, Spiced Maple - 35

LOCAL TROUT

Sweet Potato, Chick Pea, Rainbow Swiss Chard,
Pomegranate, Balsamic, Toasted Pepita - 26

ALASKAN HALIBUT ^{GF}

Creamy Gruyere Polenta, Blistered Corn &
Artichoke Relish, Crispy Serrano - 29

LOBSTER THERMIDOR ^{GF}

Whole Maine Lobster, Saffron Risotto, Cognac
Cream, Seasonal Vegetables, Parmesan - 39

FRESH PASTA

SPINACH & CAULIFLOWER FETTUCCINI ^{VE}

Housemade Spinach Pasta, Romanesco
Cauliflower, Sauteed Spinach, Alfredo Sauce,
Shaved Toasted Almonds - 19

CRAB & SHRIMP TAGLIOLINI

Housemade Tagliolini Egg Pasta, Roasted Tomato,
Pink Vodka Sauce, Parmesan, Crispy Leek - 28

PRIME SHORT RIB BEEF PASTA

4-Hour Braised Beef Short Ribs, Rich Local Mushroom
Jus, Housemade Egg Pasta, Crispy Shallots - 30

SIDE ITEMS - 5.00

CREAMED SPINACH ^{VE}

MASHED POTATO ^{VE}

LOCAL MUSHROOMS ^{VE} ^{GF}

CRISPY BRUSSELS SPROUTS

CORN BRULEE ^{VE} ^{GF}

SEASONAL SIDE

TRUFFLE MAC & CHEESE - 8 ^{VE}

^{VE} = VEGETARIAN

^{GF} = GLUTEN FREE



@UNCLEJACKSONCANTON
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WINE LIST

SPARKLING

Prosecco, Ca'Furlan, Extra Dry, Veneto NV	9/36
Brut Rose, Charles de Fere, Cuvee Jean-Louis Rose	9/36
Champagne, Heidsieck, Monopole, Blue Cap, Epernay, NV	100
Schramsberg, Blanc de Blancs, Calistoga, California NV	90

BLUSH

Rose, Domaine Houchart, Cotes de Provence	10/40
Rose, Champs de Provence, Cotes de Provence	12/48

WHITE

Pinot Grigio, Villa Pozzi, Sicily	8/32
Pinot Grigio, Maso Canali, Trentino, Italy	10/40
Pinot Gris, Eyrie, Willamette Valley	13/52
Moscato, Stemmari, Sicily	8/32
Sauvignon Blanc, The Crossings, New Zealand	10/40
Sauvignon Blanc, Whiteheaven, Marlborough	11/44
Chardonnay, Dora Monterey, California	8/32
Chardonnay, Mimi, Horse Heaven Hills, Washington	10/40
Chardonnay, Markham, Napa Valley	12/48
Chardonnay, Ossa Anna, Napa Valley	14/56
Chardonnay, Cakebread, Napa Valley	20/80

RED WINE

Cabernet Sauvignon, Purple Cowboy, Trail Boss, Paso Robles	8/32
Cabernet Sauvignon, Michael David "Freakshow", Lodi	12/48
Cabernet, Sauvignon, Kathrine Goldschmidt, Crazy Creek, Alexander Valley	14/56
Cabernet Sauvignon, "Counterfeit" Banknote, Sonoma	15/50
Cabernet Sauvignon, Quilt, Napa Valley	18/72
Merlot, Tarrica, Paso Robles	8/32
Malbec, Dos Fincas, Mendoza, Argentina	10/40
Malbec, Piattelli Reserve, Mendoza, Argentina	12/48
Temprenillo, Bodegas Obalo, Rioja, Spain	10/40
Super Tuscan, Brancaia Tre, Italy	13/52
Pinot Noir, Benton-Lane, Estate Grown, Willamette Valley	12/48
Pinot Noir, Talbott Kali Hart, California	15/60

RED WINE

Red Blend, Austin Troublemaker, California	10/40
Red Blend, Bedrock "Shebang", California	12/48
Red Blend, Daou Pessimist, Paso Robles	14/56
Red Blend, Paydirt "Going for Broke", California	60
Pinot Noir, Sean Minor, Sonoma Coast	60
Proprietary Blend, "Tuck Beckstoffer's The Sum"	60
Red Blend, Orin Swift, Abstract, California	75
Cabernet Blend, "Tooth & Nail", The Possessor, Paso Robles	80
Red Blend, Stag's Leap, Investor, Napa Valley	75
Cabernet Sauvignon, The Calling, Alexander Valley	80
Cabernet Sauvignon, Decoy, Sonoma County	65
Cabernet Sauvignon, Silver Ghost, Napa Valley	75
Cabernet Sauvignon, Robert Foley, Napa Valley	90
Cabernet Sauvignon, Faust, Napa Valley	90
Cabernet Sauvignon, Caymus, Napa Valley	125
Cabernet Sauvignon, Nickel & Nickel, Napa Valley	187
Cabernet Sauvignon, Saint Helena Winery, Sympa Reserve, Napa Valley	200
Cabernet Sauvignon, Joseph Phelps, Napa Valley	250
Cabernet Sauvignon, Quintessa, Red Rutherford	300

LARGE FORMATS

Cabernet Sauvignon, Silver Oak, Alexander Valley 1.5L	250
Cabernet Sauvignon, Caymus, Napa Valley 1.5L	250
Cabernet Sauvignon, Caymus, Napa Valley 3L	450

CLASSIC CRAFT COCKTAILS \$12

THE VESPER

BULLDOG GIN, WHEATLY VODKA, VELVET FALERNUM,
LEMON TWIST

NU-OLD FASHION

BENCHMARK BOURBON, REAGAN'S ORANGE BITTERS #6, CUBE SUGAR,
ORANGE PEEL, BRANDIED CHERRY

MOSCOW VIA CAROLINA MULE

BEDLAM VODKA, GINGER BEER, LIME JUICE, LIME WEDGE

NORCROSS STREET FIZZ

GIN 229, MUDDLED CUCUMBER, ST. GERMAIN, LEMON JUICE, SODA, MINT

ELIZABETH'S WAY TOO

SKINNY MARGARITA

JALAPENO INFUSED EL JIMADOR BLANCO, BANHEZ JOVEN MEZCAL,
ANCHO REYES, AGAVE, FRESH LIME JUICE, CHARRED JALAPENO, TAJIN RIM

BAI BAI CAPTAIN!

CAPTAIN MORGAN SPICED RUM, BAI MOLOKAI WATER, HIBISCUS,
PINEAPPLE JUICE

UP IN SMOKE

HOUSE BARREL-AGED ROSES BOURBON, BANK NOTE 5YR RINSE, SWEET
VERMOUTH, PEACH BITTERS, COGNAC INFUSED CHERRIES

MOCKTAILS \$5

PASSION MULE

PASSION FRUIT PUREE, GINGER BEER, CUCUMBER, LIME

BLUEBERRY MUDDLE

SODA WATER, BLUEBERRIES, HIBISCUS, LOCAL HONEY, LIME JUICE, MINT

LEMONADE FIZZY

HOUSEMADE LEMONADE, BUTTERFLY TEA, BASIL, SPLASH OF SPRITE

BEERS

LOCALS ON TAP

FROM THE EARTH	7	GATE CITY	7
FIRE MAKER	7	ROTATING IPA	
SWEETWATER	7	ROTATING CRAFT	
MONDAY NIGHT	7		

BOTTLES

MICH ULTRA	6	HEINEKEN 00	6
MILLER LITE	6	ACE JOKER DRY CIDER	6
STELLA ARTOIS	6	MODELO ESPECIAL	6

CANS

PABST 16 OZ	5	FAT TIRE 16 OZ	6
CREATURE COMFORT TROPICALIA 16OZ	8	GUINNESS NITRO 14.9OZ	7

HARD SELTZERS

THE FINNISH LONG DRINK	6
SCOFFLAW BREWING CO. - GEORGIA PEACH	6

WATER

House Flat

BOTTLE WATER

Pellegrino 5
Acqua Panna 5

HOMEMADE LEMONADE 3

ICED TEA 3
FARMER BROTHERS
Brewed Iced Tea

ESPRESSO RISTRETTO
Cappuccino 5 / Single 3 / Double 5

HOT TEA 3

English Breakfast
Lavender Earl Grey
Jasmine Green
Sunshine & Flowers
Simply Mint

COFFEE 3
PHOENIX ROASTERS
Regular or Decaffeinated

NITRO COFFEE 7

INQUIRE ABOUT OUR SPECIAL PRICED BOTTLE, CAN, CRAFT BEER, CRAFTED COCKTAIL, AND WINE OF THE DAY

Thank you for your patronage and continued support,

William Jack Jagel
a.k.a. The Steak Doctor

NU-OLD HOSPITALITY
GROUP INC.

09/13/21