

RESTAURANT  
**ST. JACK**  
*Vins • Biere • Liqueurs*

**FRUITS DE MER**

**OYSTERS\***

PICKLED SHALLOT MIGNONETTE  
 SIX for 19. / TWELVE for 33.

**CHILLED POACHED PRAWNS\***

VADOUVAN AIOLI  
 THREE for 9. / SIX for 18.

**SMOKED SCALLOP TARTARE\***

LEMONGRASS AIOLI, CUCUMBER  
 RADISH, MUSTARDS, TROUT ROE  
 18.

**HORS D'OEUVRE**

**GAZPACHO**

CRAB, SUNGOLD TOMATO, CELTUCE  
 CUCUMBER, TARRAGON  
 BRIOCHE  
 18.

**STEAK TARTARE\***

HAND CUT WAGYU STEAK  
 HORSERADISH, QUAIL EGG  
 PICKLED VEGETABLE, SOFT HERB  
 YUKON GOLD CHIPS  
 16.

**SEARED FOIE GRAS\***

BLUEBERRY, VERJUS  
 CRISPY QUINOA  
 HYSSOP PESTO  
 29.

**ROASTED BONE MARROW\***

SNAP PEA, JAMBON  
 SAUCE VERTE, PINE NUT  
 TOASTED BAGUETTE  
 18.

**BARROOM**

**ST. JACK DOUBLE BURGER\***

BACON, CHEDDAR, ICEBERG, ONION  
 PICKLE, ST. JACK SAUCE, BRIOCHE  
 HEIRLOOM TOMATO  
 - add seared foie gras 27.-  
 SERVED WITH POMMES FRITES  
 18.

**FRIED CHICKEN SANDWICH\***

BRIOCHE, SAUCE GRIBICHE  
 ICEBERG, FRANK'S HONEY  
 SERVED WITH POMMES FRITES  
 14.

**BÁNH MÌ\***

CRISPY PORK PÂTÉ, CHILI AIOLI  
 PICKLED DAIKON, LEMONGRASS, CILANTRO  
 SERVED WITH POMMES FRITES  
 16.

**MUSSELS PROVENÇAL\***

SAFFRON, TOMATO SHELLFISH BROTH  
 CARAMELIZED FENNEL, SHALLOT, GARLIC  
 ROUILLE TOAST  
 29.

**MAPLE PORK POUTINE**

POMMES FRITES, OYSTER MUSHROOM  
 PEAS, CHEESE CURDS, CRÈME FRAÎCHE  
 15.

**STEAK FRITES\***

SHALLOT & RED WINE DEMI-GLACE  
 POMMES FRITES, BÉARNAISE

*BAVETTE* 8 oz.

31.

*BISTRO FILET* 10 oz.

48.

*BONE-IN RIBEYE* 46 oz.

100.

(PLEASE ALLOW 45 MINUTES)

- add seared foie gras 27.-

- add roasted bone marrow 16.-

**PETITS PLATS**

**OLIVES**

5.

**CERVELLE de CANUT**

GOAT CHEESE, FROMAGE BLANC  
 SHALLOT, GARLIC  
 6.

**CHICKEN LIVER MOUSSE**

DIJON, PORT POACHED PRUNE  
 8.

**TABLIER de SAPEUR\***

FRIED TRIPE  
 CAPER & RED ONION MAYONNAISE  
 7.

**OREILLES de CRISSES**

CRISPY PORK RIND, ESPELETTE PEPPER  
 WARM MAPLE SYRUP  
 8.

**POMMES FRITES\***

AIOLI  
 7.

**GREENS**

**BUTTER LETTUCE**

FINES HERBES, AVOCADO, RADISH  
 CROUTON, DIJON VINAIGRETTE  
 13.

**FARM SALADE**

ROASTED BEET, BLUEBERRY  
 FENNEL, CHÈVRE MOUSSE  
 SESAME CRACKER  
 14.

**FROMAGE**

8. EA. / 3 FOR 18. / 5 FOR 24.

D'Affinois (*fr, cow*) FAT, FATTY, FAT

Brillat Savarin† (*fr, cow*) BUTTERFAT, CHAMPAGNE, THAT CHEESE IS A REAL CROWD PLEASER

Mimolette Vieille (*fr, cow*) HAPPY, BUTTERSCOTCH HUED, BACON

Bleu de Laqueuille† (*fr, cow*) SPICY, TANGY, SO DANG SMOOTH

Alp Blossom† (*at, cow*) SUPER DUPER PRETTY FLOWER CROWN BABE

Cirone† (*ch, cow*) LIKE SWISS CHEESE AND PARM HAD A BABY

Pecorino Fiore Sardo† (*it, sheep*) HAY-SMOKED, FIRM AND FLAKY, DRIED FRUIT

Etxegarai† (*esp, sheep*) WOOD-SMOKED, HARD, MARY HAD A LITTLE CHEESE

Secret De Compostelle (*esp, sheep*) SWEET, NUTTY, SMOOTH AS BABY CHEEKS

Tomme d'Estaing† (*fr, sheep*) SPRINGY, TANGY, BUTTER & LANOLIN

Tomme de Chevre Grand-Mere Adrienne (*fr, goat*) BUTTERMILK, LEMON, ASH COAT, ZINGY

Ciresa Stracchino di Capra (*it, goat*) CRISP, CLEAN, JUST A YEASTY WHISPER

† made from unpasteurized milk

\* These items may contain components that are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 20% suggested service charge may be noted for groups of six or more.