

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.

TINNED FISH

GALICIAN SARDINES, PICKLE
BUTTERED TOAST

13.

ALBACORE CRUDO*

TOMATO WATER, CUCUMBER
CHILI, BASIL, CILANTRO
MELON

16.

Hors D'oeuvre

STEAK TARTARE*

HAND CUT FILET, CAPER, CORNICHON
HARICOT VERT, CAESAR VINAIGRETTE

16.

SEARED FOIE GRAS*

ROASTED PEACH, BLUEBERRY
PINE NUT SHORTBREAD

29.

ROASTED BONE MARROW*

CONFIT SARDINE, PICKLED CUCUMBER
WILD BASIL, TOMATILLO SAUCE VERTE
TOASTED BAGUETTE

19.

CHARRED SHISHITO*

CRÈME FRAÎCHE, CHERMOULA
MARCONA ALMOND

13.

Plats Principaux

ROASTED HALIBUT

BABY CARROT, NASTURTIUM
SWEET CORN, PARMESAN BROTH

37.

GNUDI

RICOTTA DUMPLING, CHANTERELLE[^]
TOMATO, ARTICHOKE, PEA PISTOU
PROVOLONE

30.

MUSSELS À LA NORMANDE*

DRY CIDER, CARAMELIZED FENNEL, BACON
HARICOT VERT, CRÈME FRAÎCHE

30.

CÔTE DE PORC

BRAISED LENTIL, SPIGARIELLO
CHARRED NECTARINE
BASIL BEURRE BLANC

35.

STEAK FRITES*

SHALLOT & RED WINE DEMI GLACE
POMMES FRITES, BÉARNAISE

BAVETTE 8 oz.

31.

BISTRO FILET 10 oz.

48.

BONE-IN RIBEYE 46 oz.

(please allow 45 minutes)

100.

· ADD SEARED FOIE GRAS 27.·

· ADD ROASTED BONE MARROW 16.·

Petits Plats

BAGUETTE

CRÉMERIE CLASSIQUE BUTTER
GARLIC & CHILI OLIVE OIL

4.

OLIVES

5.

POMMES FRITES*

AIOLI

7.

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.

Greens

BUTTER LETTUCE

FINES HERBES, AVOCADO, RADISH
CROUTON, DIJON VINAIGRETTE

13.

HEIRLOOM TOMATO*

CUCAMELON, CONFIT ALBACORE
GROUND CHERRY, TONNATO

16.

SUMMER CRUDITÉ

MARKET VEGETABLES, GREENS
SOFT HERB, ROMESCO

13.

Fromage

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

D'AFFINOIS (fr, cow) FAT, FATTY, FAT

BLEU D'AUVERGNE (fr, cow) VELVETY, NUTTY, ASSERTIVE

MIMOLETTE VIEILLE (fr, cow) HAPPY, CARAMELIZED DEPTH, LIKE A NEXT LEVEL CHEDDAR

BLUE JAY (us, cow) RICH, JUNIPER BERRIES, PUT IT ON YOUR STEAK

WALDMEISTER † (ch, cow) NUTTY WITH VEGETAL FINISH, A NICE WALK IN THE WOODS

URGESTEIN † (ch, cow) UNIQUE MARBLE, LUSH, HERBACEOUS

CHALLERHOCKER (ch, cow) BROWNEED BUTTER, SWEET CREAM & CARAMEL

PROVOLONE MANDARONE PICCANTE † (it, cow) CLEAN, YOUNG, LIFE OF THE PARTY

PECORINO FIORE SARDO † (it, sheep) HAY-SMOKED, FIRM AND FLAKY, DRIED FRUIT

ETXEGARAI † (esp, sheep) SMOKEY, WOODSY, A SHEPERD'S BONFIRE

LA DAMA SAGRADA † (esp, goat) AGED 6 MONTHS, INTENSE, THAT GOAT EARNED IT

TOMME DE CHEVRE GRAND-MÈRE ADRIENNE (fr, goat) FUDGY, BUTTERMILK, LEMON, ASH COAT

† MADE FROM UNPASTEURIZED MILK

[^] Wild mushrooms: not inspected product. * 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.