

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.

SALMON CRUDO*

GRANNY SMITH APPLE, BUTTERMILK
CELERIAC, VERJUS, LOVAGE
CHERVIL OIL

16.

TINNED FISH

GALICIAN SARDINES, PICKLES
BUTTERED TOAST

13.

HORS D'OEUVRE

TOMATE en CROÛTE

CRÈME OF TOMATO SOUP
BAKED IN PUFF PASTRY

14.

STEAK TARTARE*

HAND CUT FILET, CHARRED ALLIUM
SHIMEJI MUSHROOM, FINES HERBES
CAESAR VINAIGRETTE

16.

SEARED FOIE GRAS*

POACHED APRICOT, ROSE SYRUP
BUTTERMILK BISCUIT

29.

ROASTED BONE MARROW*

FRISÉE, 6 MINUTE EGG, BACON BITS
WARM SHERRY VINAIGRETTE
CHARRED SHALLOT
TOASTED BAGUETTE

20.

BARROOM

ST. JACK DOUBLE BURGER*

BACON, CHEDDAR, ICEBERG, ONION
PICKLE, ST. JACK SAUCE, BRIOCHE
SERVED WITH POMMES FRITES

- ADD SEARED FOIE GRAS 27.-

17.

FRIED CHICKEN SANDWICH*

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

14.

RICOTTA DUMPLINGS^

CHARRED LEEK SOUBISE
WILD MUSHROOMS, SUNCHOKES, CHIP
KALE, PICKLED CHILI, PECORINO

30.

MUSSELS MOUCLADE*

SAFFRON, CRÈME FRAÎCHE
CARROT, TROUT ROE
GREEN HARISSA TOASTED BAGUETTE

30.

POUTINE MAROCAINE

POMMES FRITES, GRAVY, CONFIT DUCK
CHEESE CURD, CAULIFLOWER, PEA
RAS EL HANOUT, HARISSA VINAIGRETTE

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.

(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.

SALADE

BUTTER LETTUCE

FINES HERBES, AVOCADO, RADISH
CROUTON, DIJON VINAIGRETTE

13.

ALMOST SPRING SALADE

SHAVED CARROT, EARLY SPRING GREENS
WATERMELON RADISH, ETXEGARAI †
MINT, PISTACHIO

15.

CURRY ROASTED ROMANESCO

RAISIN MOSTARDA, WHIPPED YOGURT
SEEDY PAPADUM, CILANTRO

15.

FROMAGE

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

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

FOURME D'AMBERT (*fr, cow*) VELVETY, EARTHY, EAGER TO PLEASE

CACIOTTA PAESANELLA (*it, cow*) BEEFY, FUNK, SUBTLE BUT THICK

SLEEPING BEAUTY † (*us, cow*) DAMP EARTH, SEMI-FIRM, GIVE HER A KISS

LANGHERINO (*it, cow, sheep*) BLOOMY, CREAMY, BUTTERMILK, DON'T CRY OVER SPILLED SILK

ARPEA de BREBIS (*fr, sheep*) SUPPLE, SHROOMY, YOUNG & LOUD

ROQUEFORT † (*fr, sheep*) CREAMY, TANGY, SALTY, BOUJEE BLUE

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

PECORINO ROMANO – FULVI † (*it, sheep*) UMAMI, SALTED WALNUT, ROME'S VERY OWN

MEKKERSTEE (*nl, goat*) MATURE, RICH, FUDGY, SWEET CLOVER

MERRY GOAT (*us, goat*) WHITE MUSHROOM, BRIE-ESQUE, CHARDONNAY'S BFF

† 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.