

ST. JACK TO-GO

HORS D'OEUVRES & SALADES

CHILLED POACHED PRAWNS* 16.

6 EACH, VADOUVAN AIOLI

POMMES FRITES* 7.

AIOLI

TABLIER de SAPEUR* 6.

FRIED TRIPE, CAPER & RED ONION MAYONNAISE

OREILLES de CRISSES 7.

CRISPY PORK RIND, ESPELETTE PEPPER, WARM MAPLE SYRUP

BUTTER LETTUCE 12.

AVOCADO, RADISH, CROUTON, DIJON VINAIGRETTE

RADICCHIO SALADE 13.

CELERIAC, HONEY CRISP APPLE, HAZLENUT
FOURME D'AMBERT, CIDER VINAIGRETTE

OLIVES 6.

MARINATED WITH GARLIC, THYME & ORANGE ZEST

CERVELLE de CANUT 13.

GOAT CHEESE, FROMAGE BLANC, GARLIC, BAGUET TE

CHICKEN LIVER MOUSSE 13.

DIJON MUSTARD, PORT POACHED PRUNES, BAGUET TE

PLATS PRINCIPAUX

EGGPLANT DÖNER KEBAB & FRITES* 17.

CABBAGE, CUCUMBER, HERBS, SAUCE PIMENT, YOGURT

ST. JACK DOUBLE BURGER & FRITES* 17.

BACON, CHEDDAR, ONION, PICKLE, ST. JACK SAUCE, BRIOCHE

STEAK FRITES*

SHALLOT & RED WINE DEMI-GLACE, POMMES FRITES, BÉARNAISE

ONGLET 10 oz. 40.

BONE-IN RIBEYE 46 oz. 98.

* 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.