

ST. JACK

FRUITS DE MER

CHILLED POACHED PRAWNS* 16.

6 EACH, VADOUVAN AIOLI

OYSTERS*

SHALLOT MIGNONETTE

SIX for 19./ TWELVE for 37.

PETIT PLATS & NOT SO PETIT PLATS

BAGUETTE 4.

EUROPEAN CULTURED BUTTER

OLIVES 6.

MARINATED WITH GARLIC, THYME & ORANGE ZEST

POMMES FRITES* 7.

AIOLI

OREILLES de CRISSES 8.

CRISPY PORK RIND, ESPELETTE PEPPER, WARM MAPLE SYRUP

CERVELLE de CANUT 10.

GOAT CHEESE, FROMAGE BLANC, SHALLOT, GARLIC, BAGUETTE

CHICKEN LIVER MOUSSE 10.

DIJON MUSTARD, PORT POACHED PRUNE, BAGUETTE

PÂTÉ EN CROÛTE 15.

BEEF SHORT RIB, PISTACHIO, PRUNE, RED WINE GELÉE

FROMAGE du JOUR 26.

TOMME DE CHEVRE GRAND-MÈRE ADRIENNE, BLEU D'Auvergne
MIMOLETTE VIEILLE, SECRET DE COMPOSTELLE, HONEY, MUSTARD SEED

BUTTER LETTUCE 12.

AVOCADO, RADISH, CROUTON, DIJON VINAIGRETTE, FINES HERBES

LYONNAISE SALADE* 13.

FRISÉE, BACON LARDON, POACHED EGG
CROUTON, BACON & SHERRY VINAIGRETTE

FRENCH ONION SOUP* 18.

FOIE GRAS, GRUYÈRE, PUFF PASTRY

ESCARGOT VOL-AU-VENT 24.

GARLIC, ANCHOVY, MUSHROOM, PERNOD, PARSLEY, PUFF PASTRY

PLATS PRINCIPAUX

BEEF BOURGUIGNON 30.

KING OYSTER MUSHROOM[^], ROOT VEGETABLE, POMME PURÉE, HORSERADISH

ST. JACK DOUBLE BURGER & FRITES* 17.

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

MUSSELS MARINIÈRE 33.

WHITE WINE, VERMOUTH, GARLIC, SHALLOT, CAPER, FINES HERBES

DUCK À L'ORANGE* 43.

RADICCHIO MARMALADE, ROASTED BEET, BLOOD ORANGE, AGRUMATO

TRIPES À LA MODE DE CAEN 23.

CLASSIC TRIPE & CALVADOS STEW

STEAK FRITES*

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

BISTRO FILET 10 oz. 41.

RIBEYE 16 oz. 39.

[^] 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.