

ST. JACK TO-GO

HORS D'OEUVRES & SALADES

OLIVES 6.

MARINATED WITH GARLIC, THYME & ORANGE ZEST

CHILLED POACHED PRAWNS* 16.

6 EACH, VADOUVAN AIOLI

POMMES FRITES* 7.

AIOLI

OREILLES de CRISSES 8.

CRISPY PORK RIND, ESPELETTE PEPPER, WARM MAPLE SYRUP

CERVELLE de CANUT 13.

GOAT CHEESE, FROMAGE BLANC, SHALLOT, GARLIC, BAGUETTE

CHICKEN LIVER MOUSSE 10.

DIJON MUSTARD, PORT POACHED PRUNE, BAGUETTE

PÂTÉ EN CROÛTE 15.

BEEF SHORT RIB, HAZELNUT, PRUNE, RED WINE GELÉE

BUTTER LETTUCE 12.

AVOCADO, RADISH, CROUTON, DIJON VINAIGRETTE, FINES HERBES

DUCK CONFIT 15.

SERVED COLD, REHEAT AT 375 DEGREES FOR 5-7 MINUTES

PLATS PRINCIPAUX

TRIPES À LA MODE DE CAEN 17.

CLASSIC TRIPE & CALVADOS STEW, SERVED BY THE QUART

SERVED COLD, REHEAT SLOWLY OVER MEDIUM HEAT ON STOVE TOP

DUCK À L'ORANGE* 43.

RADICCHIO MARMALADE, ROASTED BEET, BLOOD ORANGE, AGRUMATO

ST. JACK DOUBLE BURGER & FRITES* 17.

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

BEYOND BURGER & FRITES* 15.

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

STEAK FRITES*

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

BISTRO FILET 10 oz. - 41.

RIBEYE 16 oz. - 39.

* 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.