

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.

HAM, PARSLEY, WHITE WINE GELÉE, DIJON

BUTTER LETTUCE 12.

AVOCADO, RADISH, CROUTON, DIJON VINAIGRETTE, FINES HERBES

PLATS PRINCIPAUX

MUSSELS MARINIÈRE 33.

GARLIC, SHALLOT, FINES HERBS, CAPERS, WHITE WINE, LEMON

DUCK À L'ORANGE* 41.

LEEKs, SATSUMA, GREEN PEPPERCORN, CHAMOMILE

TRIPES À LA MODE DE CAEN 23.

CLASSIC TRIPE & CALVADOS STEW, SERVED BY THE QUART

ST. JACK 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

BAVETTE 10 oz. 43.

DRY-AGED RIBEYE 16 oz. 60.

* 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.