

# ST. JACK

## FRUITS DE MER

### OYSTERS\*

SHALLOT MIGNONETTE

SIX for 19./ TWELVE for 37.

### CHILLED POACHED PRAWNS\* 16.

6 EACH, VADOUVAN AIOLI

### SCALLOP CRUDO\* 14.

BLOOD ORANGE, PISTACHIO, GREEN APPLE

### AMERICAN HACKLEBACK CAVIAR\* 50.

CRÈME FRAÎCHE, CHIVES, SOURDOUGH CREPES

## PETIT PLATS & NOT SO PETIT PLATS

### BAGUETTE 4.

EUROPEAN CULTURED BUTTER

### OLIVES 7.

MARINATED WITH GARLIC, THYME & ORANGE ZEST

### POMMES FRITES\* 8.

AIOLI

### OREILLES de CRISSES 11.

CRISPY PORK RIND, ESPELETTE PEPPER, WARM MAPLE SYRUP

### CERVELLE de CANUT 10.

GOAT CHEESE, FROMAGE BLANC, SHALLOT, GARLIC, BAGUETTE

### CHICKEN LIVER MOUSSE 11.

DIJON MUSTARD, PORT POACHED PRUNE, BAGUETTE

### PÂTÉ EN CROÛTE 15.

HAM, PARSLEY, WHITE WINE GELÉE, DIJON

### HARICOT VERTS 14.

BRILLAT SAVARIN, CHERRY, OATS, ALMONDS

### LITTLE GEM SALAD 13.

PICKLED RAMP, CRÈME FRAÎCHE, ANCHOVY, BREADCRUMB

### BUTTER LETTUCE 13.

AVOCADO, RADISH, CROUTON, DIJON VINAIGRETTE, FINES HERBES

### CUCUMBER ÉCRASÉ 14.

OREGON DULSE, PICKLED MUSTARD SEED, BASIL JUS

### FOIE GRAS 30.

MELON, JAMBON, PISTACHIO, PORCINI BRIOCHE

### BEEF TARTARE\* 16.

TOMATO, BASIL, POTATO CRUMBLE, COLATURA, GRIBICHE

## PLATS PRINCIPAUX

### MUSHROOM VOL-AU-VENT\* 34.

DUXELLES, SOUBISE, SHEEP'S CHEESE, POACHED EGG, PUFF PASTRY

### TRIPES À LA MODE DE CAEN 30.

CLASSIC TRIPE & CALVADOS STEW

### ROASTED LAMB GASCONNE 45.

ROASTED BEET, ESCARGOT, ANCHOVY, PISTACHIO

### ST. JACK SMASH BURGER & FRITES\* 19.

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

### MUSSELS MARINIÈRE 33.

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

### STEAK FRITES\*

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

### BAVETTE 10 oz. 43.

### DRY-AGED RIBEYE 22 oz. 75.

\* 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.