





DINNER



Jane


STARTERS

WILD MUSHROOM SOUP portobello, shiitake, brandy	9
GOAT CHEESE FLAT BREAD caramelized onion and arugula	10
SALMON & AVOCADO TARTARE soy-wasabi citronette, wonton crisps	11
CRISPY SESAME CALAMARI pineapple-chili sauce, green onion, cilantro	11
TOASTED RICOTTA GNOCCHI Italian parsley, parmesan cheese, white truffle crème	11
CIDER GLAZED BACON spicy apple puree, pumpkin seed salad	9
PAN ROASTED SHRIMP hearts of palm, basil, ginger-shallot marmalade	10
ROASTED MUSHROOMS goat cheese, organic grits, sunny up egg	9
WARM HANDMADE MOZZARELLA charred sweet tomatoes, aged balsamic, cracked black pepper	9

SALADS

FIVE LETTUCE SALAD organic local greens, Grana Padano, red wine vinaigrette	8
BABY ARUGULA AND PEAR SALAD blue cheese, sun dried cranberries, toasted pumpkin seeds	10
ROASTED LOCAL BEET SALAD frisee, haricot vert, hazelnuts, creamy horseradish dressing	9
CHOPPED MARKET SALAD red wine-lemon vinaigrette	9

LARGE SALADS

GRILLED CHICKEN SALAD roasted corn, bacon, blue cheese, avocado, tomato, romaine	17
STEAK SALAD goat cheese, red onion, tomatoes, organic arugula, shoe string potatoes, balsamic vinaigrette	19
SEARED TUNA SALAD NIÇOISE roasted peppers, capers, olives, hard-cooked eggs, Dijon potatoes	21

DAILY PLATES

MONDAY - FRIED CHICKEN & A BEER	15
TUESDAY - LAMB OSSO BUCCO	20
WEDNESDAY - FISHERMAN'S STEW	21
THURSDAY - CASSOULET	19
FRIDAY - FISH OF THE DAY	m/p
SATURDAY - CHEF'S CHOICE	m/p
SUNDAY - FRITES NIGHT	15
HANGER STEAK	
SALMON	
BIG POT OF MUSSELS	

PASTA & RISOTTO

PUMPKIN RAVIOLI crisp shallots, sage, brandy brown butter	16
SPAGHETTI Gulf shrimp, Roma tomatoes, hot chilies, basil, arugula	18
FETTUCINI roasted duck, escarole, parmesan, thyme jus	17
WILD MUSHROOM RISOTTO taleggio, white truffle oil, herbs	17

CLASSICS

BIG POT OF MUSSELS tarragon, riesling, Dijon mustard, rosemary fries	18
VEAL MILANESE mozzarella, baby arugula, roasted peppers, balsamic	20
GRILLED ORGANIC CHICKEN whipped potato, caramelized shallots, brandy jus	19

JANE BURGER
special sauce, white cheddar,
double smoked bacon, fries
15

SEAFOOD

GRILLED SCOTTISH SALMON roasted artichokes, Brussels sprouts, heirloom carrots, warm Caesar vinaigrette	20
SEARED AHI TUNA caramelized cauliflower, shiitake mushrooms, baby spinach, lemon-herb butter	23
ROASTED COD pearl cous cous, Spanish chorizo, "lobster Bisque"	21

MEAT

GRILLED PORK LOIN toasted orzo, Moroccan spices, apple cider sauce	19
STEAK FRITES marinated hanger steak, rosemary fries, bearnaise sauce	23
GRILLED FILET MIGNON potato croquette, fried onion, bordelaise	29
BRAISED BEEF SHORT RIB sweet potato hash, baby portobello, roasted pearl onions, cabernet sauce	23

SIDES

WHIPPED POTATOES	5
SPICY GARLIC BROCCOLI	5
SAUTÉED SPINACH	5
ROSEMARY FRITES	5
STRING BEANS & TOASTED ALMONDS	5
POTATO CROQUETTE	5
ROASTED BRUSSELS SPROUTS	5



CHEF DE CUISINE JASON HEISELMAN

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

