SMALL PLATES

## Pork Belly Bites 10

breaded fried pork belly | maple garlic aioli Hummus & Veggies 10

garden vegetables
Daily Fresh Oysters\* MP

6pc or 12pc | traditional mignonette

Chorizo Fingerling Potatoes 14

whole grain mustard mornay Cheese Board 16

3 cheeses | candied nuts | seasonal berries | honey | baguette

Cheese & Meat Board 22

3 cheeses | 3 meats | whole grain mustard | cornichons | candied nuts | seasonal berries | baguette

Jasper's Wings\* 7 | 14

6pc or 12pc | garlic chili sauce Garlic Bacon Brussel Sprouts 8 | 12

half or full | shallots | garlic | nueske's bacon

Jasper's Sweet Potato Fries 8

maple garlic aioli

Traditional Fries 5

French Onion Soup 10

crostini | gruyere

Seasonal Soup 8

WEST SIDE

SALADS Organic Bibb Salad 12

green goddess dressing | cherry tomato cucumber | goat cheese | crouton

Arugula & Beet Salad 12 white balsamic vinaigrette | roasted beets

nueske's bacon | cucumber | goat cheese Caesar Salad 12 caesar dressing | romaine lettuce | parmesan | crouton

Romaine Salad 12 peppercorn ranch dressing | nueske's bacon cherry tomato | buttermilk blue cheese

## Salad Protein

- herb roasted chicken\* 6
- sautéed rock shrimp\* 8
  - seared scallops\* 10
- house brined chopped turkey\* 4
  - crispy tofu 4

VEGGIES

Zucchini

All salads can be made in a wrap +1

## SANDWICHES

House Brined Turkey Breast Special 12

cabbage slaw | house russian dressing | sharp cheddar | toasted rye

PBLT 11

house cured pork belly | bibb lettuce | tomato | herbed garlic aioli | toasted multigrain

Chicken Sandwich\* 14

fried chicken thigh | herbed goat cheese | mozzarella | peppadew pepper | oven roasted tomato conserva | ciabatta

Patty Melt\* 13

6oz burger | gruyere cheese | caramelized onions | peppadew pepper | house russian dressing | toasted rye

Cuban 13

ham | house cured pork belly | horseradish pickle | gruyere cheese | whole grain dijon mustard | ciabatta

Rock Shrimp Po' boy\* 14

fried rock shrimp | cajun remoulade | cabbage | horseradish pickle | long roll

Veggie Wrap 10

hummus | tomato | cucumber | beets | arugula | green goddess aioli | spinach wrap

All sandwiches come with option of side salad or French fries | Any protein can be replaced with tofu All sandwiches can be made in a wrap

## ENTREES

Available after 5pm

Pan-Seared Bass* 26	shallots   garlic   almonds
broccoli purée   sautéed broccolini   roasted fingerling potatoes   pickled beech mushrooms	Pickled Cauliflower 8
Flat Iron Steak* 25	herbed gribiche
onion soubise   crispy maitake mushroom   confit pearl onions   asparagus	Seasonal Veggies 9
8oz Filet Mignon* 31	
sake shiitake sauce   wax beans   fingerling potatoes   shiitake mushrooms	DESSERT   COFFEE
Herb Marinated Chicken Breast* 22	Seasonal Pie 8
herbed quinoa   artichoke   wax beans   white wine mustard sauce	Chocolate Tart 10
House Made Pasta & Rock Shrimp 22	Coffee 3
sautéed rock shrimp   fresh peas   black pepper   crusty bread	
Thyme Basted Scallops* 26	
purple cauliflower purée   butter poached radish   hakurei turnips   asparagus   lemon oil	* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Any entrée protein can be replaced with tofu or additional vegetable	

20% gratuity will be charged to parties of 6 or more | Checks can only be splits 2 ways A cake cutting and plating fee of \$2 per guest will be charged to parties serving their own cake