



**OPEN TUESDAY-SUNDAY AT 5:30pm**

323-655-6566/www.thejar.com

|  |   |                                    |        |
|--|---|------------------------------------|--------|
| Crab Deviled Eggs  |   |                                    | 12     |
| Little Honey Gem Caesar: Buttered croutons                                     |   |                                    | 12     |
| Radicchio: Wild arugula, Manchego, dates, Marcona almonds, sherry vinaigrette  |   |                                    | 13     |
| Iceberg Wedge: Blue cheese dressing or 1,000 island dressing                   |   |                                    | 13     |
| Roasted Beets: Burrata, Persian cucumber, hazelnuts                            |   |                                    | 14     |
| Jar Chopped: Shaved cabbage, celery, fennel, carrots, chicken, feta, Parma ham |   |                                    | 14/28  |
| White Peach: celery, arugula, Marcona almonds, Reggiano                        |   |                                    | 14     |
| Heirloom Tomato & Sweet Onion Salad: pickled ramp vinaigrette                  |   |                                    | 15     |
| Oysters on the Half Shell: Black pepper ponzu (half dozen)                     |   |                                    | 17     |
| Fried Ipswich Clams: Cocktail & roasted garlic tartar sauce                    |   |                                    | 17     |
|  |   |                                    |        |
| Jar Burger: balsamic red onion, watercress, heirloom tomato, aioli, Jar fries  |   |                                    | 23     |
| Lemongrass Chicken: Kaffir lime leaf (Jidori)                                  |   |                                    | 25     |
| Char Siu Pork Chop (Salmon Creek Farms)  |   |                                    | 31     |
| Roasted Wild King Salmon   |   |                                    | Market |
| Skirt Steak: sliced; Akaushi – Japanese Wagyu (10 ounces)                      |   |                                    | 38     |
| Prime Rib-eye (14 ounces)  |   |                                    | 42     |
| Prime Filet of Beef (10 ounces)  |   |                                    | 44     |
| Prime Kansas City Steak (16 ounces)  |   |                                    | 48     |
|  |   |                                    |        |
| Jar's Signature Pot Roast: Carrots, caramelized onions                         |   |                                    | 33     |
| Chopped Sirloin: Fried organic egg, green peppercorn sauce                     |   |                                    | 23     |
| Coq au Vin: Red wine, Applewood smoked bacon, pearl onions, crimini            |   |                                    | 27     |
|  |   |                                    |        |
| Applesauce   | 7 | Purple Yams: Crème fraîche, chives | 9      |
| Sautéed Pea Tendrils: Garlic   | 8 | Brussels Sprouts: Kimchi           | 8      |
| Creamed Spinach  | 9 | Onion Rings: Spicy aioli           | 10     |
| Mashed Potatoes  | 9 | Duck Fried Rice                    | 11     |
| Creamed Corn   | 9 | Jumbo Asparagus                    | 12     |
| Brussels Sprouts: Kimchi   | 8 |                                    |        |
| French Fries: Garlic, parsley  | 9 |                                    |        |

**FOR YOUR BEEF OR FISH**

Tamarind, Green Peppercorn, Creamy Horseradish,  
Lemon Caperberry Relish with Extra Virgin Olive Oil, Spicy Mustard and Thyme Butter

***Chefs – Suzanne Tracht and Preech Narkthong***

All main courses served a la carte

\*Prices and Selections Subject to Change\*