



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
Belgian Endive, Asian Pear, Humboldt Fog: Apple cider vinaigrette			13
Roasted Beets: Burrata, Persian cucumber, hazelnuts			14
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
Applesauce	7	French Fries: Garlic, parsley	9
Sautéed Pea Tendrils: Garlic	8	Purple Yams: Crème fraîche, chives	9
Creamed Spinach	9	Onion Rings: Spicy aioli	10
Mashed Potatoes	9	Duck Fried Rice	11
Creamed Corn	9	Jumbo Asparagus	13
Brussels Sprouts: Kimchi	8		

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