



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

323-655-6566/www.thejar.com

Crab Deviled Eggs			13
Little Honey Gem Caesar: Buttered croutons			13
Castelfranco: Wild arugula, Manchego, dates, Marcona almonds, sherry vinaigrette			14
Iceberg Wedge: Blue cheese dressing or 1,000 island dressing			14
Belgian Endive, Asian Pear, Humboldt Fog: Pepitas, apple cider vinaigrette			17
Roasted Beets: Burrata, Persian cucumber, hazelnuts			15
Fall Apple: celery, arugula, watercress, Marcona almonds, Reggiano			15
Heirloom Tomato & Sweet Onion Salad: pickled ramp vinaigrette			15
Oysters on the Half Shell: Black pepper ponzu (half dozen)			19
Fried Ipswich Clams: Cocktail & roasted garlic tartar sauce			18
Jar Burger: balsamic red onion, watercress, heirloom tomato, aioli, Jar fries			23
Lemongrass Chicken: Kaffir lime leaf (Jidori)			26
Char Siu Pork Chop (Salmon Creek Farms)			33
Roasted Wild King Salmon			Market
Skirt Steak: sliced; Akaushi – Japanese Wagyu (10 ounces)			38
Prime Rib-eye (14 ounces)			46
Prime Filet of Beef (10 ounces)			45
Prime Kansas City Steak (16 ounces)			48
Jar's Signature Pot Roast: Carrots, caramelized onions			35
Chopped Sirloin: Fried organic egg, green peppercorn sauce			23
Coq au Vin: red wine, applewood smoked bacon, pearl onions, crimini			28
Applesauce	8	French Fries: Garlic, parsley	9
Sautéed Pea Tendrils: Garlic	9	Purple Yams: Crème fraîche, chives	10
Creamed Spinach	10	Onion Rings: Spicy aioli	12
Mashed Potatoes	10	Duck Fried Rice	13
Creamed Corn	10	Jumbo Asparagus	15
Brussels Sprouts: Kimchi	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\*