



OPEN TUESDAY-SUNDAY AT 5:30pm
323-655-6566/www.thejar.com

Crab Deviled Eggs			13
Butter Lettuce: Breakfast radishes, Parmesan, lemon garlic vinaigrette			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
Roasted Beets: Burrata, Persian cucumber, hazelnuts			15
Fall Apple Celery Salad: Arugula, watercress, Marcona almonds, Reggiano			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	Kabocha: Leeks, sage brown butter	10
Sautéed Pea Tendrils: Garlic	9	French Fries: Garlic, parsley	10
Creamed Spinach	10	Purple Yams: Crème fraîche, chives	10
Mashed Potatoes	10	Onion Rings: Spicy aioli	12
Brussels Sprouts: Kimchi	9	Duck Fried Rice	13
Long-Cooked Tuscan Kale	10	Jumbo Asparagus	15

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