

James.

. S A L A D & S O U P .

ROMAINE SALAD

*grana padano crisp. grape tomato
roasted garlic. parmesan dressing
rouille. polenta crouton*

9

LOBSTER & CRAB BISQUE

*brandy. reduction
crème fraîche
garlic bread*

10

THE JAMES WEDGE

*iceberg. pepper bacon. shallot
grape tomato. aged balsamic
housemade danish blue dressing*

10

. F O R T H E T A B L E .

CAJUN SHRIMP COCKTAIL 14

charred meyer lemon & bourbon cocktail sauce

CHARCUTERIE & CHEESE PLATE 16

fresh fruit. crostini. seasonal garnish

STUFFED MUSSELS 12

*new zealand green shells. broiled pesto
buttered panko*

BRUSCHETTA 7

roasted tomato salad. rouille, locatelli

GRILLED MEATBALLS 14

*short rib. brisket & sweet italian sausage
lemon-dill yogurt dip*

CHICKEN SAUSAGE QUESADILLA 10

*caramelized red onion. queso fresco
balsamic glaze*

MOROCCAN SPICED WINGS 12

crispy carrot & cucumber. mint tzatziki

BOURBON BBQ WINGS 12

red stag cherry bourbon BBQ. danish blue dip

DEVILED EGGS 8

crab. avocado. chipotle. smoked paprika

THE JAMES DAILY FLATBREAD 13

MILLIONAIRES MAC-N-CHEESE SKILLET 14

*lobster. penne. vermont cheddar cream
truffled quail egg*

FRENCH FRIES 5

roasted garlic aioli

COCONUT CURRY CAULIFLOWER 7

charred. pistachio. cilantro

ROASTED GARLIC

MASHED YUKON GOLD POTATOES 5

CREAMY POLENTA 6

shaved locatelli

HOISIN GREEN BEANS 6

SAFFRON RICE 4

. P L A T E S .

NEW YORK STRIP STEAK

CREEKSTONE FARMS 32

kona rub. roasted garlic mash. black garlic glaze

JUMBO LUMP CRAB CAKES 33

saffron rice. charred tomato tartar

DOUBLE CUT PORK CHOP 28

achiote crust. mango chutney. harissa white beans

SIX HOUR SHORT RIB 20

*boneless. slow braised. roasted garlic mash
burgundy-thyme demi glaze. roasted shallot puree*

PENNE CARBONARA 21

*smoked salmon. pepper bacon.
peas. parmesan cream*

SEARED ATLANTIC SALMON 23

*creamy polenta. garden veggie
ratatouille. pistachio pesto*

JUMBO LUMP CRAB CAKE SANDWICH 15

charred tomato tartar. green leaf lettuce. brioche

THE JAMES BURGER 15

*ground short rib & brisket. vermont cheddar
double cut pepper bacon*

STUFFED RIGATONI 22

*spinach. ricotta. black trumpet mushrooms
roasted vegetable consommé*

GREEN TEA BRINED CHICKEN 19

statter breast. creamy polenta. chimichurri. mint

EXECUTIVE CHEF MICHAEL SUMINSKI

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness