

LUNCH

est 2001
Jane
Restaurant & Bar

Weekend Brunch
Dinner Daily
Private Events

Shareables

- Watermelon Caprese 12
sheep's milk feta, red onion,
persian cucumber
- Grilled Asparagus Salad 14
crispy proscuitto,
roasted peppers,
smoked sea salt
- Little Gem Caesar 13
marinated anchovies,
parmesan frico
add chicken 5
- Tuna Tartare Tacos 10
taro root, ginger, avocado
- Crispy Calamari 12
brooklyn style
- Deviled Eggs 7
dijon, paprika, cornichon
- Meatballs 13
spicy garlic bread,
mama's Sunday gravy

Sides

- Brussels Sprouts 9
orange zest
- Amazing Cauliflower 10
sweet & spicy, sesame seeds
- Rosemary French Fries 8
- Apple Smoked Bacon 8
- Grilled Asparagus 10
pickled shallots, crumbled egg

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Entrées & Big Salads

- Steak Salad 25
grilled flat iron steak, arugula,
toasted pine nuts, goat cheese,
balsamic vinaigrette
- Seafood Cobb Salad 24
maine lobster, crab, shrimp,
avocado, bacon, hard-boiled
egg, tomatoes, red onions,
blue cheese, lemon vinaigrette
- Mediterranean Salad 21
grilled chicken, peppers,
onions, chick peas,
sheep's milk feta, romaine, olives,
tomatoes, oregano vinaigrette
- Coriander Crusted
Tuna Niçoise 23
belgium endive, kalamata olives,
roasted peppers,
riesling vinaigrette
- Steak Frites 27
rosemary french fries,
steak sauce
- Mussels 21
white wine tomato broth,
chilis, garden herbs,
rosemary french fries
- Salmon 23
roasted summer squash
escabeche, burst tomatoes,
avocado mousse

Sandwiches

- with a choice of rosemary french fries
or local mixed greens salad
- Avocado Sandwich 16
goat cheese, cucumber, sprouts,
tomato, red onion, 7 grain bread
- Grilled Pesto
Chicken Sandwich 17
semolina bread, mozzarella
oven roasted tomatoes,
- Jane Burger 18
cheddar, double smoked bacon,
sautéed onions, pickled tomatoes,
jalapeño marmalade
- Lobster Roll 23
bibb lettuce, remoulade,
old bay chips

Brunch

- Classic Eggs Benedict 17
poached eggs, canadian bacon,
english muffin, hollandaise,
local mixed greens
- Kale and Eggs 16
sunny-side up eggs, quinoa,
toasted almonds, goat cheese,
dijon vinaigrette
- Vanilla Bean French Toast 20
brioche bread, crème brûlée batter,
fresh strawberries and bananas
- Avocado Toast 17
smashed avocado, poached eggs,
chili flakes, local mixed greens
- Egg White Omelette 16
sautéed spinach, goat cheese,
breakfast potatoes,
whole wheat toast

Pasta

- Toasted Ricotta Gnocchi 15/22
cracked pepper, parsley,
white truffle crème
- Orecchiette 21
pork sausage, broccoli rabe,
grana padano
- Spaghetti 19
burst tomatoes, arugula,
balsamico

Happy Hour
Monday ~ Friday
12pm ~ 6pm
\$6 Select wines
\$2 Shorty draft beers

Locally Sourced
Seasonally Inspired

Chef de Cuisine Vincent Martinez