

DINNER

Jane

Restaurant & Bar

Lunch Daily
Weekend Brunch
Private Events

Raw Bar

All served with house-made cocktail sauce and mignonette

— sold by the piece —

- Shrimp Cocktail (3) 12
- Little Neck Clams 2
- Oysters 3

— or select a tower —

- Jane Sampler 36
- 6 oysters, 6 clams, 3 shrimp

Shareables

Tuna Tartar Tacos 10
taro root, ginger, avocado

Crispy Calamari 14
spicy marinara

Amazing Cauliflower 9
sweet & spicy ginger,
sesame seeds

Meatballs 13
pork, veal & beef,
spicy garlic bread, mama's
Sunday gravy

Brussels Sprouts 9
roasted crispy, orange zest

Rosemary French Fries 7

Starters

Grilled Beet Salad 12
baby mustard greens,
white balsamic gastrique,
horseradish labneh

Little Gem Caesar 13
marinated anchovies, black garlic,
crispy yolk

Charred Octopus 14
spring pea hummus, breakfast radish,
harrisa

Pan Con Tomate 13
burrata, vine tomato, arugula

Chickory Salad 12
endive, radicchio, kale, tangerine, fennel,
celery, tarragon riesling vinaigrette

Entrées

Brick-Pressed Chicken 24
salsa verde, local corn gratin

Chatham Cod & Clams 27
overnight tomatoes, little neck clams,
oregano chili broth

Black Bass 28
spring root vegetables, brodo,
pesto aioli

Skuna Bay Salmon 27
sweet peas, quinoa, carrot ginger puree

NY Strip Steak 38
wild mushrooms, bordelaise,
vidalia onion rings

Pork Chop 25
marinated artichoke, pork jus
fingerling potatoes,

Big Pot of Mussels 22
white wine tomato broth, chilies,
garden herbs, rosemary french fries

Steak Frites 29
rosemary french fries, steak sauce

Pasta

Toasted Ricotta Gnocchi 15/22
cracked pepper, parsley,
white truffle creme

Mushroom Tortelloni 15/22
mushroom bolognese, fresno chile,
mascarpone, parmesan

Spaghetti Pomodoro 13/19
grana padano, fresh herbs

Pizza

Margherita Pizza 14
homemade mozzarella,
fresh tomatoes, basil gremolata

Poached Clam 17
Broccoli rabe, bacon, lemon

White Pie 16
meatballs, arugula, mozzarella

Sandwiches

with a choice of rosemary french fries
or local mixed greens salad

Lobster Roll 26
bibb lettuce, remoulade, old bay fries

Jane Burger 18
cheddar, double smoked bacon,
sautéed onions,
pickled green tomatoes,
jalapeño marmalade

Fried Oyster 19
remoulade, pickled green tomatoes,
salt and vinaiger potato chips

Big Salads

Arugula Salad 25
grilled steak,
toasted pine nuts,
asiago lemon vinaigrette

Seafood Cobb Salad 27
maine lobster, crab, shrimp, avocado,
bacon, hardboiled egg, tomatoes,
red onions, smoked blue cheese

Chopped Salad 21
grilled chicken, peppers, onions,
chick peas, cheddar, romaine, olives,
tomato, vinaigrette

Locally Sourced
Seasonally Inspired
Serving NYC since '01

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Chef de Cuisine – Vincent Martinez