

DINNER

est 2001  
**Jane**  
Restaurant & Bar

Lunch Daily  
Weekend Brunch  
Private Events

### Shareables

- Tuna Tartare Tacos 10  
taro root, ginger, avocado
- Crispy Calamari 14  
brooklyn Style
- Amazing Cauliflower 12  
sweet & spicy, sesame seeds
- Meatballs 13  
spicy garlic bread,  
mama's sunday gravy
- Brussels Sprouts 9  
orange zest
- Creamed Corn Grits 9  
sweet corn & white hominy
- Rosemary French Fries 8
- Grilled Asparagus 10  
pickled shallots,  
crumbled egg

### Daily Plates

- Monday 21  
Beer & A Bird
- Tuesday 21  
Fish & Chips
- Wednesday 21  
Spaghetti & Meatballs
- Thursday 21  
Pork Milanase
- Friday 26  
Paella
- Saturday MP  
Whole Roasted Lobster
- Sunday 21  
Frites Night-  
Salmon, Mussels, or Steak

### Starters

- Gazpacho ..... 10  
classic chilled tomato soup,  
crème fraîche, mint
- Little Gem Caesar ..... 13  
marinated anchovies, parmesan frico
- Grilled Calamari Salad ..... 14  
watercress, shaved fennel,  
persian cucumber, lemon aioli
- Burrata & Heirloom Tomato ..... 13  
mache, balsamic reduction,  
grilled ciabatta bread
- Grilled Asparagus Salad ..... 14  
arugula, crispy prosciutto,  
roasted peppers, smoked sea salt
- Watermelon Caprese ..... 12  
sheep's milk feta, red onion,  
persian cucumber
- Kale & Quinoa Salad ..... 13  
tuscan kale, toasted almonds,  
goat cheese, dijon vinaigrette

### Entrées

- Brick-Pressed Chicken ..... 24  
heirloom carrots, sweet pea hummus,  
chicken jus
- Chatham Cod & Clams ..... 27  
overnight tomatoes, broccoli rabe,  
little neck clams, oregano chili broth
- Branzino ..... 27  
shiitake mushrooms, fava beans,  
fennel purée
- Salmon ..... 26  
roasted summer squash escabeche,  
burst tomatoes, avocado mousse
- NY Strip Steak ..... 32  
squash gratin, red wine jus
- Pork Chop ..... 24  
smoked peaches, creamed corn grits,  
ham hock jus
- Mussels ..... 22  
white wine tomato broth, chilis,  
garden herbs, rosemary french fries
- Flat Iron Steak  
with housemade steak sauce ..... 29  
rosemary french fries or arugula salad

### Pasta

- Toasted  
Ricotta Gnocchi ..... 15/22  
cracked pepper, parsley,  
white truffle crème
- Orecchiette ..... 23  
pork sausage, broccoli rabe,  
grana padano
- Spaghetti ..... 21  
burst tomatoes, arugula,  
balsamico

### Big Salads

- Seafood Cobb Salad ..... 28  
maine lobster, crab, shrimp,  
avocado, bacon,  
hard-boiled egg, tomatoes,  
red onions, blue cheese
- Mediterranean Salad ..... 22  
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

### Sandwiches

- with a choice of rosemary french  
fries or local mixed greens salad
- Lobster Roll ..... 26  
bibb lettuce, remoulade,  
old bay chips
- Jane Burger ..... 18  
cheddar, sautéed onions,  
double smoked bacon,  
jalapeño marmalade,  
pickled green tomatoes

Locally Sourced  
Seasonally Inspired

Chef de Cuisine - Vincent Martinez

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