



Weekend Brunch
Dinner Daily
Private Events

THREE COURSES

27

Starters

New England Clam Chowder bacon, potato, celery

Kale Salad

quinoa, toasted almonds, goat cheese, dijon vinaigrette

Blistered Shishito Peppers smoked olive oil, sea salt, lemon zest

Entrées

Salmon

creamy kale grits,
crispy trumpet mushrooms
roasted butternut squash
Steak Frites
flat iron, rosemary french fries,
steak sauce

Orecchiette pork sausage, broccoli rabe, grana padano

Dessert

Apple-Pear Upside Down Cake Gelato or Sorbet

Monday- Friday

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Sarabeth's

Happy Hour

Monday ~ Friday

12pm ~ 6pm

\$8 House Cocktails \$6 Select Wines \$2 Shorty Draft Beers