



Chef de Cuisine  
**Miheer Shete**



@jumprestaurant  
jumprestaurant.com

## o&b artisan

Our breads and pastries are prepared fresh daily in our in-house bakery.

## b.y.o.w

Bring your own wine to Jump anytime! Corkage fee is 30. per bottle (not applicable for private dining events).

## freshly squeezed

Ask us about our daily juice selection 6.

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## PRIVATE EVENTS

Jump offers private dining and semi-private spaces fit for any occasion. Exclusive openings Saturdays and Sundays—perfect for weddings and celebrations.

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Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Parking 2. after 5:00pm

## Soups

WILD & TAME MUSHROOM SOUP  
assorted mushrooms, truffle (no cream or butter) 9.

THE DAILY SOUP 10.

## Salads

JUMP CAESAR  
kale, romaine, double-smoked bacon,  
Parmesan focaccia croutons 14.  
add chicken +7.

GREEN SALAD  
red leaf lettuce, arugula, frisée, Treviso,  
shaved root vegetables, rhubarb vinaigrette 13.

ASPARAGUS SALAD  
confit egg yolk, cèpes, lemon, almonds,  
aged Parmigiano-Reggiano 19.

ARTICHOKE & RAPINI SALAD  
mixed grains, raisins, sourdough croutons,  
mustard buttermilk dressing 14.

## Starters

B.C. SHRIMP SALAD  
Campari watermelon, whipped ricotta,  
cocktail sauce, chives 19.

ALBACORE TUNA TARTARE  
toasted sesame dressing, pineapple, kimchi mayo,  
avocado, puffed rice cracker 17.

BEEF CARPACCIO  
peppered beef, ricotta salata, molasses,  
lemon vinaigrette, watercress 18.

BUFFALO MOZZARELLA  
torched citrus, bitter greens, hazelnuts, vincotto 19.

HALF DOZEN OF OYSTER BOY'S FINEST  
nasty sauce, fresh horseradish, lemon 19.

## Handmade Pasta

### RICOTTA GNOCCHI

Northern Woods mushrooms, porcini, tomato 16. / 24.

### BISON LASAGNA

slow-cooked tomato sauce, buffalo ricotta, basil 25.

### BEEF & BOAR BOLOGNESE

bucatini, pecorino romano, focaccia gremolata 23.

### LINGUINE AGLIO E OLIO

albacore tuna confit, charred brocolini, anchovy,  
oven-dried tomato 21.

### SHRIMP & MUSSEL FETTUCCINE

bottarga butter, tarragon, tomato, peperoncino 24.

### GOAT CHEESE TRIANGOLI

preserved lemon, sugar snap peas, torn mint, pistachios 22.  
add prosciutto +7.

## Mains

### BAY STREET BUDDHA BOWL

chickpea frittata, sprouted lentils, buckwheat,  
stewed peppers, edamame, hemp seeds 19.

### WILD PACIFIC SALMON

asparagus, lima beans, wilted greens,  
tomato and edamame hummus 29.

### MOLASSES-BRINED DUCK BREAST

snow peas, bean sprouts, fried wild rice,  
ginger scallion sauce 30.

### HALF ROASTED HERITAGE CHICKEN

morels, sweet peas, buttermilk mashed potatoes,  
Madeira foie gras gravy 29.

### THE JUMP BURGER

8oz house-ground and griddle-cooked,  
smoked pimento cheese, mustard mayo, Jump fries 25.

## OFF THE GRILL

### 10oz MANHATTAN STEAK & EGG

russet potato wedges, peperonata,  
caramelized shallot jus 44.

### 36oz BONE-IN RIB EYE FOR TWO

baked cheese grits, collard greens,  
onion rings, bone marrow, sauce diablo 110.

### PASTURE-RAISED PORK

bacon lardons, sweet peas, baby gem,  
fingerling potatoes, Fontina fondue 35.

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## DAILY SPECIALS

### Monday

#### ROAST LAMB RACK

herb-crusteD, mint, mushy peas,  
pommes Parisienne 45.

### Tuesday

#### BACON-WRAPPED QUAIL

pickled grapes, field spinach,  
mushrooms, creamy semolina 35.

### Wednesday

#### LOUISIANA GUMBO

smoked duck breast, shrimp,  
house andouille sausage 30.

### Thursday

#### VEAL CHOP MILANESE

arugula, grilled asparagus, fior di latte,  
sweet mustard, vincotto 37.

### Friday

#### LOBSTER COTTAGE PIE

escarole, avocado, forked potatoes 38.

### Saturday

#### SURF 'N' TURF

beef tenderloin, butter-poached lobster,  
asparagus, frites, Béarnaise sauce 59.