



Chef de Cuisine  
**Miheer Shete**



@jumprestarant  
jumprestarant.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

add chicken +9. · add Gulf shrimp +15.

JUMP CAESAR  
kale, romaine, double-smoked bacon,  
Parmesan focaccia croutons 15.

GREEN SALAD  
red leaf lettuce, arugula, frisée, Treviso,  
shaved root vegetables, honey mustard vinaigrette 14.

CALIFORNIA COBB SALAD  
mixed field lettuces, soft boiled organic egg,  
green beans, avocado, tomato, queso fresco,  
charred jalapeño dressing 20.

LOBSTER SALAD  
baby gem, frisée, torched citrus,  
pickled sweet peppers, fennel crème fraîche 26.

## Starters

BACON-WRAPPED SCALLOPS  
caper leaves, cranberry caper relish,  
creamy cauliflower, beurre noisette 23.

YELLOWFIN TUNA TARTARE  
green apple, charred green onion aioli, avocado,  
sea salt and vinegar chips 18.

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

## Handmade Pasta

**BAKED RICOTTA GNOCCHI**  
cheese curds, arrabbiata sauce, torn basil 18. / 26.

**KING CRAB CARBONARA**  
bonito, heritage egg yolk, spaghetti, Pecorino Romano 29.

**MARKET MUSHROOM LASAGNA**  
buffalo ricotta, white truffle Mornay,  
kale chips, spinach 26.

**BEEF & BOAR BOLOGNESE**  
bucatini, Pecorino Romano, focaccia gremolata 26.

**BRAISED BEEF CHEEK TORTELLINI**  
fresh black truffles, potato cheese fondue, Brussels sprouts 27.

## Mains

**BAY STREET BUDDHA BOWL**  
chickpea frittata, sprouted lentils, buckwheat,  
stewed peppers, edamame, hemp seeds 21.

**B.C. COHO SALMON AMANDINE**  
almond tahini, lentilles du Puy,  
wilted Swiss chard, heirloom beetroot slaw 29.

**BOURBON MISO GLAZED BLACK COD**  
pumpkin risotto, brown butter pecans, pickled scapes 39.

**MOLASSES-BRINED DUCK BREAST**  
green beans, bean sprouts, fried wild rice,  
ginger scallion sauce 35.

**BEEF SHORT RIBS**  
mustard greens, fried Yukon Gold potato gratin,  
charred cipollini onions, chestnut jus 46.

**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.

**8oz BEEF TENDERLOIN**  
pommes frites, black truffle butter,  
charred broccolini, green peppercorns 49.

**HALF GRILLED  
HERITAGE CHICKEN**  
buttermilk mashed potato, maple glazed  
baby carrots, foie gras gravy 32.

**GRILLED MINI CHOPS**  
lamb T-bone, skinny pork loin,  
rapini, fingerling potatoes, chimichurri,  
cognac, Marie Rose mayonnaise 38.

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## DAILY SPECIALS

### Monday

**ROAST LAMB RACK**  
herb-crust, mint, cellar roots,  
pommes Parisienne 46.

### Tuesday

**DUCK CONFIT**  
braised purple cabbage,  
crispy potato gnocchi,  
raisins, salsa verde 33.

### Wednesday

**DRUNKEN JERK CHICKEN**  
black bean pilaf, grilled pineapple salsa,  
plantain chips, creamy coleslaw 32.

### Thursday

**BRAISED LAMB SHANK**  
parsnips, turnips, pearl barley,  
roasted garlic gremolata 37.

### Friday

**SEAFOOD PLATTER**  
grilled shrimp, Jonah crab claws, scallops,  
green beans, garlic focaccia 44.

### Saturday

**SURF 'N' TURF**  
beef tenderloin, butter-poached lobster,  
grilled asparagus, frites, Béarnaise sauce 59.