



Chef de Cuisine  
**Miheer Shete**



@jumprestaurent  
jumprestaurent.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.

---

## PRIVATE EVENTS

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

---

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.

FALL CHOPPED  
red wine mulled pears, 100km squash,  
dill ranch dressing, whipped goat cheese,  
dried cranberries, pumpkin seeds 20.

FIG & PROSCIUTTO  
aged sheep's milk cheese, watercress, pine nuts,  
pomegranate vincotto 20.

## Starters

BACON-WRAPPED SCALLOPS  
cauliflower, dandelion, plum caper chutney,  
hazelnuts, beurre noisette 22.

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.

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

## Handmade Pasta

**BEET RICOTTA GNOCCHI**  
chestnuts, heirloom baby beets,  
fresh horseradish, goat cheese fondue 17. / 25.

**BISON LASAGNA**  
slow-cooked tomato sauce, buffalo ricotta, basil 25.

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

**BEEF & BOAR BOLOGNESE**  
bucatini, Pecorino Romano, focaccia gremolata 23.

**PUMPKIN RAVIOLI**  
crispy pork belly, fresh cheese, brown butter sauce,  
sage gremolata, wilted radicchio 25.

**SHRIMP & CALAMARI FETTUCCHINE**  
oven-dried tomato, Grana Padano, basil kale pesto 25.

## Mains

**BAY STREET BUDDHA BOWL**  
chickpea frittata, sprouted lentils, buckwheat,  
stewed peppers, edamame, hemp seeds 19.

**WILD PACIFIC SALMON**  
salt-baked celery root, cannellini beans,  
Ontario apple and beet chutney 25.

**MOLASSES-BRINED DUCK BREAST**  
Brussels sprouts, 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.

**HALF GRILLED  
HERITAGE CHICKEN**  
parsley root, buttermilk mashed potatoes,  
foie gras gravy 29

**PASTURE-RAISED PORK**  
bacon lardons, Brussels sprouts,  
fingerling potatoes, Fontina fondue 35.

---

## DAILY SPECIALS

### Monday

**ROAST LAMB RACK**  
herb-crusting, mint, heirloom carrots,  
pommes Parisienne 45.

### Tuesday

**BACON-WRAPPED QUAIL**  
preserved grapes, field spinach,  
mushrooms, creamy semolina 35.

### Wednesday

**LOUISIANA GUMBO**  
smoked duck breast, Gulf shrimp,  
house andouille sausage 30.

### Thursday

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

### Friday

**LOBSTER COTTAGE PIE**  
avocado, escarole, forked potatoes 38.

### Saturday

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