



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.

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

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, rhubarb vinaigrette 14.

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

LOBSTER SALAD
asparagus, baby gem, frisée, torched citrus,
pickled sweet peppers, fennel crème fraîche 25.

Starters

BACON-WRAPPED SCALLOPS
snap peas, caper leaves, rhubarb relish,
cauliflower, lemon butter 23.

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

ONTARIO BEEF TENDERLOIN SPIEDINI
antipasto, ricotta salata, aged balsamic,
charred lemon, herb aioli 22.

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 25.

PEA & PANCETTA RAVIOLI
Marcona almonds, oven dried tomatoes, sweet pea pesto,
Stracciatella cheese 25.

Mains

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

B.C. COHO SALMON
charred broccolini, edamame, crispy garlic,
black chickpeas, yuzu 29.

BOURBON MISO GLAZED BLACK COD
watercress risotto, fresh fennel, radish,
coriander and yellow tomato soffrito 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 48.

**HALF GRILLED
HERITAGE CHICKEN**
asparagus, buttermilk mashed potato,
foie gras gravy 32.

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

DAILY SPECIALS

Monday

ROAST LAMB RACK
herb-crust, mint, mushy peas,
pommes Parisienne 46.

Tuesday

BRICK-GRILLED CORNISH HEN
piri piri sauce, roasted fingerling potatoes,
rainbow chard 32.

Wednesday

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

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.