



Chef de Cuisine
Miheer Shete

DAILY SPECIALS

Monday

CHICKEN CUTLET

green beans, grilled zucchini, sweet peas,
wilted escarole, lemon sauce 24.

Tuesday

GRILLED TROUT & SALAD

baby gem lettuce, double-smoked bacon,
avocado, Kalamata olives, pickled egg 26.

Wednesday

BACON-WRAPPED MEATLOAF

collard greens, cornbread,
bourbon molasses BBQ sauce 23.

Thursday

KOBE'S BUTTER CHICKEN

naan, coconut rice, cucumber raita 20.

Friday

CRAB & COASTAL FISH CAKES

coleslaw, sweet chili sauce 24.

THE DAILY SANDWICH 19.

THE DAILY PASTA 21.

THE DAILY SOUP 9.

THE BIG SOUP

enjoy the daily soup as an entrée, along with
Chef's perfectly paired addition 18.

JUMP FRIES

crisp Yukon Gold potatoes or sweet potatoes
with tomato mayo 8.

O&B ARTISAN BREAD

available upon request

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

Appetizers

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

LOBSTER SALAD

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

JUMP CAESAR

kale, romaine, double-smoked bacon,
Parmesan focaccia croutons 15.
add chicken +9.

CALIFORNIA COBB SALAD

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

YELLOWFIN TUNA TARTARE

green apple, charred green onion aioli, avocado,
sea salt and vinegar potato 18.

GREEN SALAD

red leaf lettuce, arugula, frisée, Treviso,
shaved root vegetables, rhubarb vinaigrette 14.

Pasta

BEEF & BOAR BOLOGNESE

bucatini, Pecorino Romano, focaccia gremolata 26.

SHRIMP SPAGHETTI ARRABBIATA

la bomba, wilted arugula, black olives 25.

CHICKEN & MUSHROOM ALFREDO

garganelli, Rhode Island Red chicken, thyme,
Northern Woods mushrooms 21.

SPINACH & RICOTTA RAVIOLI

Marcona almonds, sweet pea pesto,
lemon mostarda, Stracciatella cheese 25.

Mains

BLACKENED CATFISH

dirty rice, wheatberry, kohlrabi, pico de gallo 24.

SEARED ALBACORE TUNA

fregola, wasabi sweet peas, olive caper salsa 25.

GRILLED CALAMARI

brown butter, garlic, anchovies, olives, broccolini 20.

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.

THE JUMP BURGER

6oz house-ground and griddle-cooked,
smoked pimento cheese, mustard mayo, Jump fries 21.

8oz ONTARIO STRIP LOIN

broccolini, portobello steak sauce, Jump fries 34.

BOURBON MISO GLAZED SABLEFISH

warm spring vegetables, coco bianco beans,
coriander and yellow tomato sofrito 39.