



Chef de Cuisine
Miheer Shete

DAILY SPECIALS

Monday

CHICKEN CUTLET

roasted roots, grilled escarole,
mustard cream sauce, thyme 25.

Tuesday

GRILLED TROUT & SALAD

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

Wednesday

BEEF SHORT RIB COTTAGE PIE

truffle mashed potatoes, foraged mushrooms,
kale chips 26.

Thursday

KOBE'S BUTTER CHICKEN

naan, coconut rice, cucumber raita 21.

Friday

CRAB & COASTAL FISH CAKES

coleslaw, sweet chili sauce 24.

THE DAILY SANDWICH 19.

THE DAILY PASTA 21.

THE DAILY SOUP 9.

JUMP FRIES

crisp Yukon Gold potatoes or sweet potatoes
with tomato mayo 9.

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

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

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, honey mustard vinaigrette 14.

Pasta

BEEF & BOAR BOLOGNESE

bucatini, Pecorino Romano, focaccia gremolata 26.

SPAGHETTI & TURKEY MEATBALLS

San Marzano tomato sauce, La Bomba,
aged Parmigiano-Reggiano 25.

CHICKEN & MUSHROOM ALFREDO

garganelli, Rhode Island Red chicken, thyme,
Northern Woods mushrooms 23.

LOBSTER, CRAB & SHRIMP RAVIOLI

lobster bisque, wilted spinach, lemon mostarda 28.

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 AMANDINE

almond tahini, lentilles du Puy,
wilted Swiss chard, heirloom beetroot slaw 29.

THE JUMP BURGER

6oz house-ground and griddle-cooked,
smoked pimento cheese, mustard mayo, Jump fries 22.

STEAK & FRIES

8oz grass-fed strip loin, broccolini,
portobello steak sauce, Jump fries 34.

BOURBON MISO GLAZED SABLEFISH

pumpkin risotto, brown butter pecans, pickled scapes 39.