

COLD  
BUFFET

ASSORTED SEASONAL FRUIT CUPS

HOUSE MADE GRANOLA  
& YOGURT PARFAITS

ASSORTMENT OF HOUSE MADE PASTRIES  
vermont butter, house made preserves

DEVILED EGGS  
paprika, chives

MINI MUSHROOM, RAMP  
& GOAT CHEESE QUICHE

JAMS SIGNATURE KALE SALAD  
pecorino, breadcrumbs, anchovy dressing

SPRING VEGETABLE SALAD  
snow pea, spring onion, gremolata

BLACK SEED BAGELS & THE WORKS  
smoked salmon, smoked trout spread,  
cream cheese, cucumber, caperberries,  
watercress, capers, onion

*Jams*

EASTER  
BRUNCH



APRIL  
2019

MADE TO ORDER

FARM FRESH OMELETS

\*EGG WHITES OR SMOKED TOFU SCRAMBLE AVAILABLE

SEASONAL ADDITIONS

CABOT CLOTH BOUND CHEDDAR  
NARAGANSETT CREAMERY FETA  
ROASTED WILD MUSHROOMS  
FARMSTEAD SPINACH  
SPRING ONIONS  
SMOKED SALMON  
LOCALLY SMOKED BACON  
LOCALLY SMOKED HAM

EGGS ANY STYLE

sunny, over easy, over hard,  
scramble, poached

please order these specials with your server

HOT  
BUFFET

LEMON RICOTTA PANCAKES

STRAWBERRY RHUBARB  
FRENCH TOAST BITES

MAINE CRAB CAKES

SMOKED BERKSHIRE BACON

MYERS OF KESWICK BREAKFAST SAUSAGE

FOSSIL FARMS SMOKED HAM

BAKED ARCTIC CHAR,  
lemon, herbs

ROASTED BERKSHIRE PORK LOIN

BUTTERMILK MARINATED FRIED CHICKEN

GRILLED ASPARAGUS & RAMPS

GARLIC MASHED YUKON POTATOES

ROASTED HEIRLOOM CARROTS

GARLIC SAUTÉED KALE

*Jams*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness

A GRATUITY OF 18% IS INCLUDED FOR PARTIES OF 6 OR MORE AND ON ALL ROOM CHARGES

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### “WHAT SOME HAVE CALLED CALIFORNIA CUISINE

really is my version of the best that California represents: a taste of Italy (especially the Riviera), a smattering of Mexico, a solid foot in French cuisine, a touch of Asia and a bit of the Mediterranean, coupled with basic American cooking and an emphasis on seasonal items.”

*Chef Jonathan Waxman*



### A FEW THINGS TO NOTE

Here at Jams, we work with local farmers and vendors to source the best and freshest seasonal ingredients we can find. Our menus are filled with dishes inspired by the region we live in and based on each season’s bounty. We’re committed to serving sustainably sourced products and do our best to source locally to reduce our impact on the environment.

### WE’D LIKE YOU TO MEET SOME OF OUR FRIENDS

Saxelby Cheesemongers focuses on American farmstead dairy products from a number of small creameries across the Northeast. They support many award winning dairies, including a few of our favorites; Jasper Hill Farm in Vermont and Naragansett Creamery in Rhode Island.  
Red Hook, Brooklyn, NY

Goodwater farms growing over 30 varieties of microgreens, is USDA/NOFA-NY certified organic and HACCP verified. Their microgreens grown are grown in soil, making them especially packed with nutrients (some up to 40 times more than your average microgreen) and intense flavor.  
Bridgehampton, NY

Phillips Farms is a family-owned farm based on a very simple formula: respect for the land, passion about produce, dedication to quality, and lots of hard work. They supply us with an amazing variety of each seasons fruits and vegetable.  
Milford, NJ

Hepworth Farms, established 1818, is a seventh-generation family farm in Milton, New York. The farm is located on the Hudson River approximately 75 miles north of New York City. Hepworth Farms has 400 acres of NOFA-certified production land yielding more than 400 varieties of organic vegetables.  
Milton, NY

Fossil Farms is the main purveyor for all of our meats at Jams, bringing us free range chickens, pasture raised lamb, Berkshire pork and grass fed beef. They are a third-generation farm specializing in high quality farm-raised game and all-natural meats.  
Boonton, NJ

Goffle Road Farms raises and processes 100% free-range, home-grown and naturally processed poultry.  
Wyckoff, NJ

Feather Ridge Farms supplies us with all of our farm fresh eggs, direct from the Hudson Valley. Their free range, hormone/antibiotic free chickens, produce nutrient rich eggs, with tall deeply hued yolks.  
Elizaville, NY

Island Creek Oysters specializes in working with small oyster farms on the east coast from Maine to Virginia, offering the best oysters available at any time.  
Duxbury, MA