

## FOR THE TABLE

### CHARCUTERIE 25

berkshire prosciutto, sopressata,  
chicken liver mousse, spanish-style chorizo,  
house made focaccia, breadsticks

### ARTISANAL CHEESE 22

parmesan crackers, marcona almonds  
calderwood, raw cow (vermont)  
moses sleeper, cow (vermont)

### ½ DOZEN OYSTERS 23

east cape (maine)  
little namskaket (massachusetts)  
lemon, mignonette (GF)

### SPICED NUTS 8 (GF) (VG)

### MARINATED OLIVES 6 (GF) (VG)

## PASTA

### PAN FRIED POTATO GNOCCHI 29

caramelized onions, shaved brussels,  
pancetta, parmesan

### ROASTED MUSHROOM RISOTTO 28

shallots, thyme, mascarpone, parmesan (VE) (M)

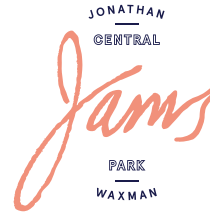
### CAVATELLI 31

lamb neck sugo, oregano, ricotta salata

### HAND CUT TAGLIATELLE 34

maine lobster, fresh herbs, meyer lemon,  
cultured butter, breadcrumbs

## DINNER



## HOLIDAY 2019

## STARTERS

### ROASTED SUNCHOKE SOUP 14

chives, goat cheese cream,  
parsnip chips (GF) (VE)

### FRITTO MISTO 19

maitake mushrooms, onions, delicata squash,  
calabrian chili aioli, lemon (VE) (M)

### BAKED VENISON MEATBALLS 22

garlic toast, parmesan,  
herb salad

### TUNA POKE 23

avocado, radish, soy, sesame,  
taro chips (GF)

### SEARED MAINE SEA SCALLOP 26

tangerines, pomegranate, red endive,  
frisee, meyer lemon beurre blanc (GF)

### MAPLEBROOK BURRATA 21

pickled persimmons, roasted fennel,  
spiced pistachios, cress (GF) (VE)

## MAIN

### PAN ROASTED DUCK BREAST 38

spaetzle, braised cabbage,  
whole grain mustard (GF)

### NEW YORK STRIP STEAK 48

whipped yukon potatoes, truffle cream,  
herbed cippolini onions (GF)

### JAMS CHICKEN 29

goffle road farms chicken,  
salsa verde (GF)

### MARKET FISH 34

seared leeks, castelvetro olive salsa,  
sunflower & pea shoots (GF)

### GRILLED BERKSHIRE PORK CHOP 36

delicata squash, mutzu apple,  
maple caramel, fried sage (GF)

### VENISON OSSOBUCO 37

red wine braise, creamy polenta,  
parsley salad (GF)

(GF) gluten free (VE) vegetarian (VG) vegan (M) can be modified to vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness  
Please let us know if you have any food allergies and require menu information or other assistance.  
We will certainly do our best to accommodate your needs.

A GRATUITY OF 18% IS CHARGED FOR PARTIES OF 6 OR MORE AND ON ALL ROOM CHARGES  
1414 AVENUE OF THE AMERICAS, NEW YORK, NY 10019 212 703 2007 JAMSRESTAURANT.NYC @JAMS\_NYC

## FROM THE MARKET

### KALE SALAD 16

anchovy dressing, pecorino,  
breadcrumbs

### WINTER CITRUS

### & MARINATED BEET SALAD 18

champagne-date dressing, fresh herbs (GF) (VG)

### MIXED CHICORY & APPLE SALAD 18

shaved celery, candied walnuts,  
bayley hazen blue cheese (GF) (VE) (M)

### FRIED FINGERLING POTATOES 10

pecorino, rosemary (VE) (M)

### WILTED GREENS 10

garlic, red chili flakes (GF) (VG)

### ZAATAR SPICED HEIRLOOM CARROTS 10

labneh, dill (GF) (VE) (M)

### ROASTED BRUSSELS SPROUTS 10

sherry gastrique, toasted hazelnuts (GF) (VG)

### ROASTED TRI-COLOR CAULIFLOWER 10

lemon, garlic, tahini (GF) (VG)

### SWEET POTATO MASH 10

herbed vermont butter (GF) (VE)

**“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