

**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

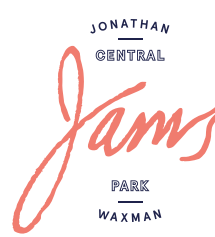
**MINI MUSHROOM, LEEK
& GRUYERE QUICHE**

JAMS SIGNATURE KALE SALAD
pecorino, breadcrumbs, anchovy dressing

MARINATED BEET SALAD
peppercress, frisee, moscato vinegar,
spiced pistachios

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

**HOLIDAY
BRUNCH**



2019

MADE TO ORDER

FARM FRESH OMELETS

**EGG WHITES OR SMOKED TOFU SCRAMBLE AVAILABLE*

SEASONAL ADDITIONS

CABOT CLOTH BOUND CHEDDAR
NARAGANSSETT CREAMERY FETA
ROASTED WILD MUSHROOMS
FARMSTEAD SPINACH
SCALLIONS
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**

BUTTERMILK PANCAKES
maple syrup

**CARAMELIZED APPLE
FRENCH TOAST BITES**

SMOKED BERKSHIRE BACON

MYERS OF KESWICK BREAKFAST SAUSAGE

BERKSHIRE SMOKED HAM

BAKED ARCTIC CHAR,
lemon, herbs

JAMS CHICKEN
salsa verde

HERB ROASTED NY STRIP

FRIED FINGERLING POTATOES
ROSEMARY, PECORINO

CRISPY BRUSSELS SPROUTS

GARLIC SAUTÉED GREENS

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

1414 AVENUE OF THE AMERICAS, NEW YORK, NY 10019 212 703 2007 JAMSRESTAURANT.NYC @JAMS_NYC

“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