





LUNCH



Jane 

BREAKFAST

VANILLA BEAN FRENCH TOAST	14
crème brûlée battered brioche, warm maple syrup	
FARM HOUSE SCRAMBLE	14
smoked ham, gruyere, caramelized onions, mixed greens	
EGG WHITE OMELETTE	14
sautéed spinach, goat cheese, mixed greens	

STARTERS

SUMMER GAZPACHO	7
local tomatoes, heirloom cucumbers	
BIBB LETTUCE SALAD	8
fine herbs, red wine-lemon vinaigrette	
CRISPY CALAMARI & ZUCCHINI	10
fried lemon, sweet onion, basil aioli	
GOAT CHEESE FLATBREAD	9
caramelized onion and arugula	
WATERMELON SALAD	9
local yellow tomatoes, Greek feta, green olives	
SALMON & AVOCADO TARTARE	10
soy-wasabi citronette, wonton crisps	

LARGE SALADS

POACHED SALMON SALAD	16
cucumber, yogurt, baby arugula, Fresno chilies, dill	
ROASTED CHICKEN SALAD	15
baby spinach, endive, bacon, blue cheese, apple, pickled shallots, sherry vinaigrette	
SEARED TUNA SALAD NIÇOISE	18
olives, hard cooked eggs, capers, roasted peppers, Dijon potatoes	
CAESAR SALAD	13
hearts of romaine, spicy parmesan frico, the best dressing with grilled chicken breast	
STEAK SALAD	17
organic arugula, goat cheese, red onion, beef steak tomatoes, shoe string potatoes, balsamic vinaigrette	

SANDWICHES

JANE BURGER	14
cheddar, double smoked bacon, special sauce, fries	
CRISPY FISH FILET	14
beer battered, chipotle Napa slaw, fries	
POACHED SHRIMP	14
shaved fennel, dill, toasted bun, old bay fries	
ROASTED VEGETABLE	13
tomato, red pepper, zucchini, red onion, goat cheese spread, multigrain, greens	
GRILLED CHICKEN	13
arugula, balsamic tomatoes, mozzarella, ciabatta, fries	
ROASTED TURKEY	13
bibb lettuce, cheddar, multigrain, cherry-mustard spread, fries	

MAIN COURSES

TOASTED RICOTTA GNOCCHI	15
Italian parsley, parmesan cheese, white truffle sauce	
GOAT CHEESE RAVIOLI	14
pecorino romano, pink peppercorn butter, fried tarragon	
SPAGHETTI	15
shiitake mushrooms, tomatoes, arugula, hot chilies, basil	
SHRIMP RISOTTO	19
lemon, chervil butter, lobster broth	
BIG POT OF MUSSELS	15
white wine-tomato broth, garlic, chili flakes	
ROASTED LOCAL SKATE	18
caramelized cauliflower, shiitake mushrooms, baby spinach, lemon-chive butter	
STEAK FRITES	19
grilled marinated hanger, rosemary fries, chimichurri sauce	

SIDES

-5-

STRING BEANS AND ALMONDS
 SAUTÉED SPINACH
 SPICY BROCCOLI
 ROSEMARY FRIES
 DOUBLE SMOKED BACON

PLEASE JOIN US FOR OUR WEEKEND BRUNCH. PLAN A SPECIAL EVENT AT JANE IN OUR GREEN ROOM.
A 20 GRATUITY WILL BE ADDED TO PARTIES OF EIGHT OR MORE

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES.
PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU

