

elements

beginnings & small plates

elemental soup | 11
seasonal | fresh | inspired

hand cut french fries^V | 11
kimchee aioli

old bay poached shrimp^{GF} | 19
cucumber | lemon
cocktail sauce

charred edamame^{GF V} | 9
togarashi | lime | sesame

housemade chips^V | 11
caramelized onion dip

shrimp & pork potstickers | 14
sesame chive butter

roasted eggplant hummus^V | 14
crow's dairy goat cheese | toasted walnuts
cumin spiced naan bread

miso soup | 9
tofu | scallions | shiitake mushrooms

spa bento box

a healthy twist on traditional japanese bento boxes using the freshest seasonal local farmed & organic ingredients. each bento box is served with brown rice, steamed vegetables and pickled cucumber salad.

***miso salmon** | 26 **bbq tofu**^V | 18 **roasted chicken** | 21 **grilled shrimp** | 24

salads | sandwiches | burgers

hj cobb salad | 18
maple bacon | chicken | corn | avocado
pumpkin seeds | cheddar cheese
buttermilk basil dressing

***bloomsdale spinach salad**^{GF} | 17
pancetta bacon | mushrooms
dried cherries | fried egg | pine nuts
chinese mustard dressing

***kale & romaine caesar** | 16
crispy bacon | caper berries
grilled croutons | parmesan crisps

farmer's market salad^{GF V} | 12
duncan farms greens | snap peas
radish sprouts | soy vinaigrette

***double stacked ham & cheese** | 15
brioche | shaved ham | comte
white cheddar | fontina
cranberry apple relish

turkey burger | 17
pepper jack cheese | red onion | pickle
tahini aioli | pretzel bun | market greens

***jade bar burger** | 17
shishito cheese sauce | chinese mustard
lettuce | tomato | onion | pickle
pretzel bun | hand cut fries

roasted chicken sandwich | 16
gruyere | prosciutto | roasted pepper
arugula | basil aioli | house made chips

entrees

***steak frites** | 27
8-ounce grilled hanger steak
handcut french fries | sauce béarnaise

rock shrimp udon bowl | 24
smoked chorizo | rock shrimp
blistered tomatoes | arugula | manchego

smoked salmon frittata^{GF} | 19
chive crème fraîche | grilled asparagus
watercress

penne & sugar snap peas^V | 17
arugula pesto cream | parmesan crisps

crispy chicken thighs^{GF} | 21
roasted mushroom & watercress salad
yukon golds | pancetta butter

veggie farro bowl^{GF V} | 17
sweet potato | celery | thai basil
snap peas | kale | cashew
coconut red dragon broth

GF | gluten free

V | vegetarian

*upon request our chefs will prepare vegan and/or gluten free dishes. 20% gratuity will be added to parties of six or more.

*meat, fish & eggs cooked to order; items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illnesses especially if you have certain medical conditions. 10.1.17