

# elements

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## beginnings & small plates

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**elemental soup** | 11  
seasonal | fresh | inspired

**hand cut french fries**<sup>V</sup> | 11  
kimchee aioli

**old bay poached shrimp**<sup>GF</sup> | 19  
cucumber | lemon  
cocktail sauce

**charred edamame**<sup>GF V</sup> | 9  
togarashi | lime | sesame

**housemade chips**<sup>V</sup> | 11  
caramelized onion dip

**shrimp & pork potstickers** | 14  
sesame chive butter

**roasted eggplant hummus**<sup>V</sup> | 14  
crow's dairy goat cheese | toasted walnuts  
cumin spiced naan bread

**miso soup** | 9  
tofu | scallions | shiitake mushrooms

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## spa bento box

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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**<sup>V</sup> | 18   **roasted chicken** | 21   **grilled shrimp** | 24

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## salads | sandwiches | burgers

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**hj cobb salad** | 21  
maple bacon | chicken | corn | avocado  
pumpkin seeds | cheddar cheese  
buttermilk basil dressing

**grilled veggie chop**<sup>V</sup> | 18  
local greens | farro | cherry tomatoes  
zucchini | kalamata olives | asparagus  
carrots | feta | white balsamic vinaigrette

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

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

**\*double stacked ham & cheese** | 15  
brioche | shaved ham | comte | fontina  
white cheddar | 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

**\*ahi tuna salad**<sup>GF</sup> | 26  
duncan farms greens | snap peas | avocado  
pickled ginger | daikon sprouts  
soy sesame vinaigrette

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## entrees

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**elements feature of the day** | mkt  
seasonal | fresh  
inspired

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

**\*chicken milanese** | 22  
parmesan panko breadcrumbs | fried egg  
arugula | red onion | tomato  
capers | citrus sauce

**\*asparagus frittata** | 21  
spring onions | chive crème fraîche  
smoked trout béchamel

**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