



Chef de Cuisine
Miheer S^hete

Desserts

**JUMP WHITE CHOCOLATE
CHEESECAKE**
phyllo pastry, red plum chutney,
lemon, thyme 11.

LEMON TART
marshmallow anglaise, fresh raspberries 10.

ASSORTED CHEESES
selection of Italian, American and local cheeses,
seasonal fruit compote 20.

JUMP FRIES
crisp Yukon Gold or sweet potatoes,
with tomato mayo 9.

most items available for takeout

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Appetizers

WILD & TAME MUSHROOM SOUP
assorted mushrooms, truffle (no cream or butter) 9.

JUMP DAILY FLATBREAD
layered paratha, beetroot yoghurt, housemade pickles 9.

GRILLED OCTOPUS
salsa verde, mixed grains, charred lemon 20.

JUMP CAESAR
kale, romaine, double-smoked bacon, Parmesan focaccia croutons 15.
add chicken +9. · add Gulf shrimp +15. · add salmon +18.

YELLOWFIN TUNA TARTARE
green apple, charred green onion aioli, avocado,
sea salt and vinegar potato chips 21.

Handmade Pasta

BEEF & BOAR BOLOGNESE
bucatini, Pecorino Romano, focaccia gremolata 26.

CHICKEN AL PESTO
O&B Artisan pasta, basil pesto, roasted peppers, pine nuts 24.

Mains

BLACKENED CATFISH
dirty rice, wheat berries, kohlrabi, pico de gallo 26.

GRILLED CALAMARI
brown butter, garlic, anchovies, olives, broccolini 22.

BBQ LAMB SHAWARMA BOWL
chickpea hummus, housemade pickles, tahini,
mixed grain tabbouleh 29.

THE JUMP BURGER
house-ground and griddle-cooked patty,
smoked pimento cheese, mustard mayo, Jump fries 25.

B.C. WILD SEARED SALMON
parsley root fondue, lemon fregola, roasted beets 31.

HALF HERITAGE CHICKEN
pommes Dauphinoise, maple-glazed heirloom carrots,
foie gras gravy 32.

8oz GRASS FED TENDERLOIN
grilled broccolini, green peppercorn jus, Jump fries 49.