

JAMES REPUBLIC



TO START

FRESH OYSTERS

citrus mignonette, cocktail sauce, lemon
single 3, half dozen 15

SOUP DU JOUR 7

KENNEBEC POMMES FRITES

grana padano, parsley, chipotle aioli 6

HOUSE MADE HUMMUS & FLATBREAD

cucumber, house pickles, za'atar 14

STRANGOLAPRETI

garlic confit, tarragon oil, goat cheese crème
fraiche, pistachio, grana padano 15

FARM TO TABLE

CAESAR

gem lettuce, grana padano, house-made
crouton, parmesan crisp, green olive 13

SPRING PEA SALAD

snap pea, burrata, pea shoot, mustard frill,
pickled shallot, radish, whey vinaigrette, confit
garlic bread 14

FRIED CAULIFLOWER

labneh, charred eggplant, kalamata
olive, zhoug 12

GRILLED ASPARAGUS

lemon gremolata, grana padano, olive
tapenade aioli 12

LAND AND SEA

RIGATONI

spicy lamb sausage, peperonata, tuscan kale,
fontina, goat cheese 18

SPARE RIBS

green papaya slaw, papaya seed dressing,
tamarind glaze, cilantro, scallion 16

MARY'S CHICKEN

carrot, cipollini onion, artichoke barigoule, pea
puree, chicken jus, sunchoke chip 23

LAMB BELLY

herb fried rice, pickled vegetables, herb arugula
salad 18

OCTOPUS

chickpea panisse, chorizo emulsion, garbanzo
bean, celery leaf 25

MARKET FISH

coconut milk, kaffir lime, chili peanut, farm
vegetables 26

FLAT IRON STEAK

fingerling potato, brava sauce, sautéed greens 28

PORK LOIN

wild rice, charred onion, serrano pepper, mole
verde, herbs 24

BURGER

applewood bacon, fontina, onion bacon jam, garlic
aioli, gem lettuce, fries 17

BUILD YOUR OWN BOARD

CHEESE 5 ea

Cow-
Toma
Nicasio
Bishop's Peak
Point Reyes Blue
Loma Alta
House Ricotta
Goat-
Midnight Moon

MEATS 5 ea

Salame Calabrese
Genoa Salame
Jamon Serrano
Bresaola

ACCENTS

Marinated Olives 6
Honeycomb 4
Fig Jam 3

No Substitutions – Dietary Restrictions will be considered – 20% gratuity for parties of 6 or more – No split checks – 4 cards maximum

We proudly serve a large array of local artisan products. Organic is important to us, but more importantly, we believe in all natural products without the use of steroids or growth hormones, and responsibly raised animals. We embrace the idea of localism to strengthen our community as well as our preference for products and practices that are sustainable. Consuming raw or under cooked meats, seafood, poultry or eggs increases the likelihood for food borne illness, especially if you are pregnant or have certain medical conditions.