

# JAMES REPUBLIC



## FARM TO TABLE

### 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

smoked white bean, cucumber, house pickles,  
za'atar 14

#### CORN CROQUETTES

corn salad, roasted pasilla, huitlacoche, crema,  
buttermilk powder 15

#### FRIED CAULIFLOWER

labneh, charred eggplant, kalamata  
olive, zhoug 12

#### GRILLED BROCCOLI RABE

gremolata, citrus, fig mostarda 12

### BUILD YOUR OWN BOARD

#### CHEESE 6ea

**Cow**  
Toma  
Nicasio  
Bishop's Peak  
Point Reyes Blue  
Loma Alta  
House Ricotta  
Alpha Tolman

**Goat**  
Midnight Moon  
Humboldt Fog  
Truffle Tremor

#### MEATS 6ea

Salame Cotto  
Genoa Salame  
Prosciutto  
Bresaola  
Coppa Picante

**ACCENTS**  
Marinated Olives 6  
Honeycomb 4  
Fig Jam 3

#### CAESAR

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

#### COBB SALAD

smoky rogue blue cheese, gem lettuce, heirloom  
tomato, pickled onion, quail egg, smoked bacon,  
green goddess dressing 16

#### CORN PASTA

house made pasta, corn butter, black truffle,  
wild mushrooms, calabrian chili 17

#### SPARE RIBS

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

#### MARY'S CHICKEN

carrot, cipollini onion, potato, squash, fricassee  
sauce, caper 28

#### PORCHETTA SANDWICH

focaccia, tapenade, smoked fiscallini cheddar,  
farm greens, garlic aioli, fries 16

#### OCTOPUS

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

#### SCALLOPS

bonito dirty rice, XO beurre blanc, shishito  
pepper soffrito 28

#### HANGER STEAK

huancaina sauce, potato rosti, sweet soy glaze,  
wild mushrooms 28

#### GRILLED PORK COLLAR

roasted yam, stone fruit chutney, marinated  
treviso, shaved onion salad 17

#### BURGER

applewood bacon, smoked cheddar, onion bacon  
jam, garlic aioli, gem lettuce, fries 17

No Substitutions – 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.