

*wines may only be purchased by the bottle*

## white wines

**Cloisonne 2020 Sauvignon Blanc, Russian River Valley 33**

**Fulcrum 2019 Dry Gewurztraminer, Anderson Valley 34**

**Cloisonne 2019 Chardonnay, Alexander Valley 32**

**Fulcrum 2018 Chardonnay, Durell Vineyard 52**

## red wines

**Cloisonne 2019 Pinot Noir, Russian River Valley 29**

**On Point 2019 Pinot Noir, Winemaker's Selection 39**

**Fulcrum 2019 Pinot Noir, Conzelman Vineyard, Anderson Valley 64**

**Fulcrum 2018 Pinot Noir, Wildcat Mountain Vineyard, Carneros 64**

**Fulcrum 2018 Pinot Noir, Gap's Crown, Sonoma Coast 70**

**Fulcrum 2018 RVB Proprietary Blend, Sierra Foothills 42**

**Cloisonne 2019 Cabernet Sauvignon, Napa Valley 38**

## cold beverages

**table sparkling 7**

**unsweetened iced tea 3**

**sweet green or raspberry iced tea 7**

**all natural jones cane sugar sodas 3**

(cola, diet, ginger ale, sprite, root beer).

*Parties of seven or more will  
automatically have 20% gratuity added.  
We do not itemize checks*

# james on main wood fired grill

two-course prix fixe  
59 per person

wine and all other beverages sold separately

105 main street, hackettstown nj  
[www.jamesonmain.net](http://www.jamesonmain.net)

*At this time, substitutions and changes will not be considered.*

## first

### **cracklin' pork belly** (gf)

buttermilk and sweet potato emulsion, apricot glaze

### **burrata** (gf)

local peach salad, aged balsamic vinegar, toasted pecans

### **heirloom tomatoes &**

### **estate bottled extra virgin olive oil** (gf)

california green olives, grilled crostini, local herbs & lettuces

### **octopus al ajillo** (gf) \$10 additional

local garlic, hot paprika, heirloom tomato and arbol chilis

### **duck confit & local sausage** (gf)

flageolet, genesis farms herbs, watercress and garlic puree

### **hiromasa crudo** (gf)

sashimi grade, yellowtail kingfish, yuzu peach emulsion, avocado oil, jalapeno

## additional selections

**east coast oysters, 1/2 shell** (gf) 6 for 21

**cheese & charcuterie** 25

**house cut fries** (gf) 8

**garlicky greens** (gf) 12

**roasted organic local sweet potatoes & cornbread** 15

## second

### **viking village scallops** (gf)

sweet corn velvet, foraged chanterelles, crispy house bacon, red sorrel

### **smoked beef short rib, certified angus beef** (gf)

wood fired corn succotash, white polenta, braising jus

### **wood fired hog chop** (gf)

double cut black duroc pork rack, roasted carrots, rainbow swiss chard, maple coffee glaze

### **iron skillet roasted local chicken** (gf)

summer vegetables, sweet potato & bacon cream

### **wood fired u8 gulf shrimp**

chili relleno, peekytoe crab, guajillo sauce

### **20 oz bison ribeye** (gf) \$20 additional

wood fired, basted with fresh herbs, garlic and butter, garden salad

(gf) indicates the item is gluten free

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*