

autumn hours

dinner seatings

wednesday through saturday
5 pm to 9 pm

brunch seatings

saturday and sunday
10 am to 2 pm

closings

thanksgiving ~ november 28th
christmas ~ december 24-26th
new year's eve ~ december 31st
new year's day ~ january 1st



james on main
wood fired grill

autumn dinner

105 main street, hackettstown nj
www.jamesonmain.net

catering & event inquires contact
kevin@jamesonmain.net

beverages

table sparkling 7

bruce cost unfiltered ginger ale 4

italian galvanina fruit sparkling 4

unsweet iced tea 3

blueberry lemonade 3

sweet green or raspberry iced tea 3

all natural jones cane sugar sodas 3

(cola, diet, ginger ale, or root beer)

shareable casual fare

late harvest sweet corn soup 11 (gf)

smoked local berkshire hog cheek, butternut squash, red sorrel & mache

classic french onion soup 8

finished with man skirt brewing porter, melting swiss crouton, chive

burrata and figs 15

bruleed tiger figs, brown fig mostarda, crushed candied hazelnuts, wood-fired baguette, extra virgin olive oil

autumn jom chopped salad 16 (gf)

radish, rainbow carrots, pumpkin seeds, pomegranate seeds, roasted beets, red watercress, jasper hill farm blue cheese, apple cider vinaigrette

goat cheese & honeynut squash tart 17

pickled pumpkin ribbons, toasted pecans, brown sugar roasted local apples, red watercress

moulard duck leg ragu & black trumpet pappardelle 19

house pasta, soffrito, locally cultivated mushrooms

suggested pairing: cloisonne 2016 zinfandel, mendocino

wood-fired spanish octopus & house-made lamb sausage 25 (gf)

olives, capers, roasted peppers, toasted almonds, frisee, meyer lemon

suggested pairing: fulcrum 2017 donnelly creek vineyard, anderson valley

½ shell oysters, market availability 6 for 18 (gf)

served with seasonal mignonette

smoked salmon carpaccio 18 (gf)

salmon smoked with pastrami spice, mache, capers, heirloom

cherry tomatoes, crispy chickpeas, mustard-red onion vinaigrette

suggested pairing: fulcrum 2017 wildcat mountain vineyard, carneros

(gf) indicates the item is gluten free

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

the main dish

ny strip, certified black angus, american beef 37 (gf)

brussel sprout hash, cabernet glace, root vegetable chips, truffled parsnip puree

suggested pairing: cloisonne 2016 cabernet sauvignon, napa valley

wild american shrimp, gulf of mexico 25 (gf)

smokey bourbon butter, stone ground north carolina grits,

bacon braised greens, mango habanero jam

suggested pairing: cloisonne 2017 alexander valley, chardonnay

pan roasted icelandic cod, iceland 30 (gf)

black lentils, roasted honey nut squash and brussels sprout leaves,

pumpnickel gremolata, mustard vinaigrette

local chicken, lancaster, pa 26 (gf)

crispy skillet roasted over a wood fire, truffle parsnip puree,

leafy greens, pickled baby beets, dark poultry jus

moulard duck breast, hudson valley, ny 38

skillet roasted over wood fire, fig mostarda, fresh milled wheat berry biscuit,

corn custard, red sorrel and mache

suggested pairing: fulcrum 2017 gap's crown vineyard, sonoma coast

wood-fired local beef burger, andover nj 18

maple glazed bacon, chipotle ketchup, smoked cheddar, hot & sweet pickle chips

wood-fired hog chop, compart farm, minnesota 27

coffee & dark cocoa dry rubbed black duroc hog, mustard spaetzle,

rainbow carrots, leafy greens, espresso hazelnut demi

double cut lamb chops, australia 39

pumpkin seed crust, autumn vegetable hash, frisee, blood orange marmalade

vienna hills schnitzel, compart farm, minnesota 25

hand-hammered black duroc pork loin, breaded & pan-fried,

dijon-lemon aioli, organic green salad

suggested pairing: fulcrum 2017 durell vineyard, chardonnay

savory sides

maple horseradish glazed hog bacon 9

simply roasted root vegetables 7

wood-fired vegetable quinoa 7

sautéed garlicky greens 7

hand-cut fries 6

sauce au poivre 5

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