

white wines & rose

- Cloisonne 2018 Sauvignon Blanc, Napa Valley 31
- Fulcrum 2018 Dry Gewurztraminer, Anderson Valley 31
- Cloisonne 2018 Chardonnay, Alexander Valley 29
- Fulcrum 2017 Chardonnay, Durell Vineyard 49
- Fulcrum 2018 Rose, Napa Valley 30

red wine

- Cloisonne 2018 Pinot Noir, Sonoma Coast 29
- On Point 2018 Pinot Noir, Winemaker's Selection 39
- Fulcrum 2018 Pinot Noir, Conzelman Vineyard, Anderson Valley 64
- Fulcrum 2018 Pinot Noir, Wildcat Mountain Vineyard, Carneros 64
- Fulcrum 2017 Pinot Noir, Gap's Crown, Sonoma Coast 70
- Cloisonne 2016 Zinfandel, Mendocino 22
- Cloisonne 2017 Cabernet Sauvignon, Napa Valley 34

wines may only be purchased by the bottle

cold beverages

- table sparkling 7
- unsweet iced tea 3
- sweet green or raspberry iced tea 3
- all natural jones cane sugar sodas 3
(cola, diet, sprite, or root beer)

james on main wood fired grill

four-course prix fixe
85 per person

wine and all other beverages sold separately

105 main street, hackettstown nj
www.jamesonmain.net

At this time, substitutions will not be considered.

first course

pastrami smoked salmon and wood fired beets

frisee, dill creme fraiche, pickled leeks, mustard vinaigrette, crostini

burrata (gf)

candied hazelnuts, persimmon salsa, watercress oil

field greens (gf)

baby heads of lettuce, roasted butternut, shaved fennel, grilled pineapple, candied almonds, apple cider vinaigrette

wood fired octopus (gf)

roasted sweet pepper nage, micro salad, sicilian olives, extra virgin olive oil

second course

semolina zucca pasta, smoked lamb and tomato ragout

hazelnut crumb, shaved old chatham sheep's milk blue, fig compote

shrimp dumpling

mushroom dashi, chili oil, micro scallion

chef's wine pairing: Fulcrum 2017 Chardonnay Durell Vineyard, Sonoma Coast

smoked pork belly (gf)

hot and sweet persimmon glaze, crispy brussel leaves, buttermilk and sweet potato emulsion

parsnip bisque (gf) 10 supplemental

shaved fresh winter black truffle, foie gras

(gf) indicates the item is gluten free

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

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

third course

new zealand king salmon (gf)

shaved fennel, kumquat and meyer lemon confit, black pepper, fregola salad, watercress and parsley puree

chef's wine pairing: Cloisonne 2018 Chardonnay, Alexander Valley

smoked beef short rib (gf)

black lentils, crispy taro root, chimichurri

chef's wine pairing: On Point 2018 Pinot Noir Winemaker's Selection

breast of moulard duck (gf)

celery root puree, roasted baby carrots, cauliflower, currants, black garlic jus

chef's wine pairing: Fulcrum 2018 Pinot Noir Wildcat Mountain Vineyard, Carneros

roasted green circle chicken and dark poultry glaze (gf)

mushroom and gruyere strudel, roasted shallot mascarpone cream, caramelized brussels sprouts and baby carrots

snake river farms american wagyu beef tenderloin (gf) 9 supplemental

potato puree, tempura shallot rings, frisee salad

fulcrum cloisonne cabernet and prune reduction

chef's wine pairing: Cloisonne 2018 Cabernet Sauvignon, Napa Valley

fourth course

lemon cherry trifle (gf)

lemon curd, stewed cherries, almond strudel, chiffon cake, whipped cream

chocolate semifreddo

caramelized pears, hazelnut praline creme anglise,

toffee crunch, roasted hazelnuts

black sesame cheesecake

matcha meringue, sesame brittle, citrus infused caramel

additional courses

market east coast oysters 6 for 18 (gf)

served on ½ shell with mignonette and lemon

cheese & charcuterie 8 per person

cheese selections, salumi, fruit, crostini