



Platters

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| Cheese Platter* | 15 |
| A selection of 3 cheeses from California to around the world | |
| Charcuterie* | 15 |
| A variety of cured meats | |
| California Charcuterie* | 28 |
| A selection of 3 cheeses from California and a variety of cured meats, artisanal bread and crackers | |
| Deviled Eggs* | \$7 for 3/\$12 for 6 |
| Chef's selection of three gourmet flavors | |

Poutines & Fries

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| Oh Canada! Poutine | 15 |
| Classic fries, herb gravy, local artisanal cheese curds, braised beef short ribs | |
| Truffle Fries | 13 |
| Fries tossed with truffle and Parmesan cheese served with truffle aioli | |
| Jasper's Fries | 12 |
| Sweet and regular fries, aged cheddar cheese, serrano peppers, chipotle aioli, Duroc Farm bacon bits, fresh herbs | |
| Sweet Potato Fries | 10 |
| Tossed in sea salt and herbs | |

Small Plates

Perfect to share, better to eat all by yourself!

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| Spicy Poke* | 15 |
| Wasabi Tobiko, traditional poke marinated ahi tuna, toasted sesame seeds, avocado, fried taro chips | |
| Fried Avocado | 11 |
| Served with black pepper aioli | |
| Fried Calamari | 10 |
| With peppers, fried in brown rice flour, lemon aioli | |
| Pretzel & Fondue | 10 |
| Pretzel, Maldon salt, smoked Gouda fondue, house made German style beer mustard | |
| Jasper Wings (6pcs) | 10 |
| -Buffalo sauce
-Asian sweet and spicy sauce | |
| Braised Heritage Pork Belly | 10 |
| Local braised pork belly, red cabbage slaw, red ale gastrique, whole grain mustard vinaigrette | |
| Hazelnut Bacon Brussel Sprouts | 11 |
| Caramelized Brussel sprouts, Applewood smoked bacon, hazelnuts, sherry vinaigrette | |
| Truffle Mac and Cheese | 12 |
| House made creamy smoked Gouda fondue, truffle, pasta, and crispy panko topping | |
| SF Crab Bisque* | 10 |
| Dungeness crab bisque with herb crostini, lemon aioli, fennel oil | |
| Organic Chicken Noodle Soup | 10 |
| Diced celery, carrot, onion, noodles | |



Garden

Murray's Farm Chicken Cobb* 16
Mixed greens, diced chicken, blue cheese, Applewood smoked bacon, cherry tomato, egg, olives, chickpeas, white wine citrus vinaigrette

Classic Caesar* 12
Whole leaf romaine, crouton, Parmesan, creamy garlic vinaigrette
Upgrade: Chicken 7
Steak 9
Shrimp 9

Grilled Pacific Shrimp Chopped Salad* 17
Chopped Romaine, radicchio, cucumbers, roasted corn, red peppers, spring peas, jicama, feta, bacon, cilantro lime vinaigrette

Between Breads

Served with sea salt fries or side salad: Veggie burger option available

Grilled 8oz Angus Burger* 17
Angus burger, cheddar cheese, red leaf lettuce, sliced tomato, caramelized red onion, brioche bun

Grilled Chicken Sandwich 15
Marinated grilled organic chicken breast, Divina tomatoes, Swiss cheese, baby rocket arugula, shaved red onion, chipotle spread, toasted artisan roll served with a choice of fries or mixed green salad

Oven Roasted Turkey Sandwich 15
Slow roasted turkey breast, Swiss cheese, arugula, avocado, bacon, honey mustard aioli, toasted olive bread

Upgrade: Thick Cut Bacon 3.5
Avocado 4
Sautéed Mushrooms 3
Cheese 2

Main

Fish and Chips 19
Sustainable pacific cod, 21st Amendment El Sully beer batter, tartar sauce, fries

Pasta with Vegetable Ragu 17
Tomatoes, peppers, carrots, spinach, basil, fresh garlic, EVOO, shaved reggiano

Upgrade: Short Ribs 7
Meatball 7
Chicken 7
Shrimp 9

Murray's Farm Free Range Chicken 24
Whipped potatoes, balsamic Cipollini, asparagus, baby carrots, brown chicken jus

Grilled 12 oz. Berkshire Pork Chop* 25
Bourbon sweet potato mash, asparagus, baby carrots, pineapple habanero sauce

Cauliflower 18
Roasted cauliflower, sweet potato puree, chimichurri

Pacific Jumbo Shrimp & Grits* 28
Jalapeno, aged cheddar, Duroc Farm lardons, tomatoes, scallions, cremini mushrooms

12 oz. Grilled New York Strip* 32
Garlic broccolini, Jasper's shallot butter, black truffle Yukon Gold whipped potatoes, Cabernet veal reduction

Red Wine Braised Short Ribs 29
Yukon Gold whipped potatoes, sautéed broccolini, baby carrots, crispy shallots, veal demi-glace

Pan Seared Atlantic Salmon 25
Wild rice pilaf, sautéed asparagus, cucumbers, red grape jus

Please inform your server of any allergies before ordering

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness

An 18% service charge will be added to parties of 6 or more

Please notify your server to redeem coupon or voucher before you order


We are happy to split your check evenly up to 3 credit cards or create separate checks; however, we do not split by amount.

All charges are subject to a 5% San Francisco Health Care Security Ordinance fee.

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