

# JESSAMINE

## DINNER

### Entrées

- \*BLACK BASS**  
"VERA CRUZ" . . . . .38  
*olives, tomatoes, carolina gold rice*
- \*CRISPY SKIN SALMON . . .41**  
*smoking oak plank, farmer peas pirlou, garden basil, bacon jus*
- \*SHRIMP & GRITS TOTS. . . .34**  
*roasted garlic andouille gravy, carolina shrimp, benton's ham crisp*
- GNOCCHI . . . . .28**  
*farmer's vegetables, squash, roasted tomatoes, fines herbes*
- WAGYU BEEF**  
**SHORT RIBS . . . . .39**  
*48-hour braise, cauliflower purée, burgundy jus*
- HALF BRICK CHICKEN . . . .36**  
*rosemary, lemon, herb dumplings, chicken velouté, charred broccolini*



### Salads

- WARM KALE SALAD . . . . .15**  
*creamy parmesan dressing, focaccia croutons, fried quail egg*
- ROASTED BEET SALAD. . . . .16**  
*arugula, sweet & sour raisins, goat cheese, toasted pecans, meyer lemon vinaigrette*
- MARKET GREENS . . . . .12**  
*radish, carrots, cucumbers, tokyo turnips, grape tomatoes, citrus vinaigrette*
- TOMATO & BURRATA**  
**CAPRESE . . . . .16**  
*sea island red bean relish, basil pesto, grilled country bread*

### Starters

- JUMBO LUMP**  
**CRAB CAKE . . . . .19**  
*shaved fennel, radish, lemon emulsion, avocado purée*
- GULF SHRIMP COCKTAIL . . .18**  
*cocktail sauce, lemon*
- \*OYSTERS ON THE ½ SHELL . . .18**  
*cocktail sauce, mignonette, lemon*
- BAKED OYSTERS**  
**ROCKEFELLER . . . . .21**  
*benton's ham, fresh spinach, smoked béarnaise*
- BIG EYE TUNA POKE . . . . .18**  
*pickled jalapeno, soy, carolina rice crisps*
- \*PRIME BEEF TARTAR. . . . .24**  
*smoked egg, osetra caviar, crème fraiche, crostini*



## Steak Temperatures

### RARE

red throughout, cool center

### MEDIUM RARE

hot red throughout

### MEDIUM

hot red center, pink edges

### MEDIUM WELL

light pink to center

### WELL

no pink at all



## \*Prime Steaks & Chops

All of Jessamine's steaks are cut from USDA Prime Beef & selected from the finest farms in the country.

**FILET MIGNON 10oz . . . . .52**  
linz beef, chicago

**DELMONICO CENTER CUT 16oz . . . . .60**  
halpern's, atlanta

**HANGER STEAK 12oz . . . . .38**  
niman ranch, oakland

**DRY AGED BONE-IN RIB EYE 18oz . . . . .65**  
linz beef, chicago

**VEAL CHOP 16oz . . . . .56**  
dutch valley, illinois

**DOUBLE-CUT LAMB CHOPS 8oz . . . . .45**  
niman ranch, oakland

## Steak Sauces

### SELECT ONE

house steak sauce

béarnaise

red wine

chimichurri

brandy-peppercorn



## Sides

**BAKED POTATO, BUTTER, SOUR CREAM . . . . .10**

**CREAMED COLLARD GREENS, BRAISED JOWL . . . . .11**

**GRILLED CORN WITH ROASTED JALAPEÑO . . . . .10**

**BOURSIN CHEESE MASHED POTATOES . . . . .11**

**GRILLED BROCCOLINI . . . . .10**

**ROSEMARY STEAK FRIES, BÉARNAISE AÏOLI . . . . .11**

**VIDALIA ONION RINGS, BLACK PEPPER RANCH . . . . .10**

\*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.