JAMES BAR Brunch

Salads

House Salad \$5.75

Field greens served with house croutons, pickled onions, and pumpkin seeds, served with lime cumin vinaigrette

*Caesar \$8.25 Romaine, parmesan, and croutons

*Kale Caesar \$8.25 Kale tossed in caesar, roasted red peppers, pickled onion, pine nuts, and parmesan cheese

*Confucian Ahi Salad \$17.50

Grilled ahi, served on shredded cabbage, mixed greens with avocado, cucumber and pickled onion.Topped by won ton crisps, Sriracha aioli and sesame dressing

Cyprus Chop \$14 Roasted chicken, chickpeas, cucumber, house croutons, olives and feta

Salad Protein Additions

Chicken \$6.25 *MT Hand Cut Steak \$9.00 *Ahi Tuna \$9.00 *Egg \$2

Burgers & Sandwiches

All are served on a Le Petit Outre bun

*James Bar Quarter Pounder \$12.25

Mannix beef with hot pepper cheese, lettuce, tomato and onion

*Montana Lamb \$15.75

A quarter pound of seasoned Montana lamb topped with feta, roasted red peppers, sprouts and tzatziki

*Green Chile Bison \$15.75

Montana bison mixed with bacon, topped with roasted green chili's and American cheese

*Brunchenator \$15.75

Mannix beef, fried chicken egg, pancetta, bacon, aged Tillamook white cheddar, Rasta rings, roasted roma tomatoes and a Worcestershire black pepper mayo

Grilled Chicken Club \$14.75

Cajun spiced chicken breast topped with hot pepper cheese, bacon, avocado, tomato and lettuce

*Ahi Burger \$15.75

Sesame seed crusted seared ahi tuna, served with kimchi tartar, lettuce, tomato and pickled onions

Brunch Plates

*Biscuits and Gravy \$12 Biscuits topped with homemade sausage gravy, with a side of fried red potatoes and a sunny side up egg

*Huevos Rancheros \$13

Crispy corn tortillas, black beans, tomato based ranchero sauce, melted cheese, and an egg over easy

*Breakfast Sandwich \$10 Grilled Birdman bread with bacon, fried egg & melted American cheese

*Bison Breakfast Bowl \$12 Chicken fried Bitterroot Bison burger served over tater tots & topped with green chili brown gravy, smoked gouda and a sunny side up egg

Fried Potatoes

Our fries are cut in house and fried fresh for you. Served with classic or spicy catsup

James Fries \$3 | \$5.75

Spicy Garlic Fries \$3.5 | \$6.5

Tater Tots \$3.5 | \$6.5

Truffle Fries \$4 | \$7.5

Sweet Potato Tots \$3.5 | \$6.5

House Made Chips - \$2 | \$4

Sliders (2oz minis)

Lamb \$4.25 *Season and topped with tzatziki and feta

Crab \$5.25 Topped with caper tartar and tomato

*Bison \$4.25 Mixed with bacon and black pepper, topped with bleu cheese

Falafal \$4.25 Fried chickpea patty served with tzatziki and sprouts

*Mini Stan \$5.25 Mannix beef, over easy quail egg, bacon, pickle, hot pepper cheese, fried onion, mayo and mustard

*Groups of 10 or more may be subject to an automatic 20% gratuity *Eating raw or undercooked foods may result in a foodborne illness



Noel Mills Executive Chef 127 West Alder Missoula, Montana 406-721-8158