

# 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



**JAMES BAR**  
**MISSOULA**

Noel Mills Executive Chef

127 West Alder

Missoula, Montana

406-721-8158