

**A 20% SERVICE FEE IS ADDED  
TO ALL CHECKS. ADDITIONAL  
GRATUITY IS OPTIONAL.**



THE JAMES ROOM

**WE ARE A CASHLESS  
ESTABLISHMENT**

COCKTAILS & TAPAS

## • SNACKS •

### **Winter Green Salad \$14**

Tomatoes / bacon / Parmesan cheese /  
croutons / cucumbers with Herb citrus vinaigrette

### **Kale Caesar Salad \$13**

add chicken/shrimp \$4/6

### **Broccolini \$13**

Lemon/ Parmesan cheese

### **Chicken Wings \$14**

Honey Sriracha, Lemon Pepper, or Buffalo

### **Crab Cakes \$18**

Served with Remoulade and Corn Salsa

### **Vegan Meatballs \$19**

Scallion mashed potatoes / herb gravy  
house pickles / Micro celery

### **Balsamic Raspberry Lamb Chops \$34**

Lamb marinated with garlic/ rosemary/  
thyme/ yogurt/ balsamic vinegar

### **Vegan Mash Potatoes \$9**

Scallion mashed potatoes / herb gravy

## • CHARCUTERIE •

### **All Charcuterie is served with:**

Homemade Candied Pecans,  
Homemade Pickled Onions, Creole Mustard,  
Apple Butter and Toasted Bread

**Pick 2-\$19 | Pick 4-\$29 | Pick 6-\$39**

### **MEAT**

Smoked Salmon (Smoky & Delicate)  
Prosciutto de Parma (Pork, Savory & Buttery)  
Capicola (Pork, Spicy & Smoky)

### **CHEESE**

Brie (Cow, Soft & Buttery)  
Manchego (Sheep, Firm & Nutty)  
Gorgonzola (Sheep/cow, Robust & Creamy)

## CLASSICS PERFECTED

### OLD FASHIONED 15

MAKERS MARK BOURBON,  
ANGOSTURA BITTERS,  
ORANGE BITTERS,  
DEMERARA SYRUP

### SIDECAR 15

REMY MARTIN 1738,  
MATHILDE XO ORANGE LIQUEUR,  
LEMON JUICE, SIMPLE SYRUP

### DAIQUIRI 14

BACARDI RUM,  
LIME JUICE,  
SIMPLE SYRUP

### MANHATTAN 15

RITTENHOUSE BOTTLED-IN-BOND RYE,  
CARPANO ANTICA VERMOUTH,  
ANGOSTURA BITTERS

### MARGARITA 14

PUEBLO VIEJO BLANCO TEQUILA,  
MATHILDE XO ORANGE LIQUEUR  
LIME JUICE, AGAVE NECTAR

### MARTINI 15

CHOICE OF KETEL ONE VODKA OR  
HENDRICK'S GIN, AND  
CARPANO DRY VERMOUTH

### LAST WORD 15

BOMBAY DRY GIN  
GREEN CHARTREUSE  
LUXARDO MARASCHINO  
LIME JUICE

## SPECIALTY COCKTAILS

**\$16**

### ESPRESSO EN NOIR

KETEL ONE VODKA,  
AVERNA AMARO,  
JAMES ROOM ESPRESSO

### LOST IN TRANSLATION

TOKI JAPANESE WHISKY  
HAIKARA YUZU SAKE, FEE BROS  
ORGEAT SYRUP, LEMON JUICE

### ANGRY PINA MARGARITA

TANTEO JALAPENO TEQUILA, LIME JUICE  
GIFFARD BANANA LIQUEUR  
GIFFARD PINEAPPLE LIQUEUR,  
JALAPENO AGAVE NECTAR,  
PINEAPPLE JUICE

### DEAR SUMMER

MARTELL BLUE SWIFT COGNAC,  
PATAKA GINGER LIQUEUR,  
STRAWBERRY PUREE, LEMON JUICE,  
RHUBARB BITTERS

### LIKE A JUNGLE

BACARDI CUATRO RUM,  
MARTINI & ROSSI FIERO,  
CHINOLA PASSION FRUIT LIQUEUR,  
DEMERARA SYRUP, LIME JUICE

### ORCHID #8

EMPRESS GIN, ORGEAT SYRUP,  
GIFFARD CARIBBEAN PINEAPPLE LIQUEUR  
COCONUT WATER, LEMON JUICE  
ORANGE BITTERS

### ABOUT LAST NIGHT

VIDA MEZCAL, MATHILDE XO ORANGE,  
BLENDED FAMILY PEACH LIQUEUR,  
LIME JUICE, SPICED HONEY

### TO BE OR NOT TO BE

SANTA TERESA RUM, ANGOSTURA BITTERS,  
OLD FORESTER RYE, LEMON JUICE  
ORGEAT SYRUP

### OF THE ESSENCE

GREY GOOSE ESSENCE  
(choice of strawberry, watermelon or peach)  
ST. GERMAINE ELDERFLOWER LIQUEUR  
LILLEY BLANC

## • BRUNCH MENU •

### **Eggs en Cocotte (Baked Eggs) \$21**

eggs, heavy cream, sun dried tomatoes,  
parmesan cheese, cheddar cheese, fresh herbs;  
side frisee salad with rosemary focaccia

### **Shrimp Crudit  \$19**

poached shrimp, shaved vegetables crudit ,  
EVOO, vinegar gastrique,aleppo, sea salt

### **James Room French Toast \$18**

french baguette, seasonal berries,  
house made caramel, house made whipped cream

### **Roasted Sweet Potato Salad \$17**

arugula, roasted sweet potatoes  
house ricotta cheese pickled golden raisins  
crispy skin, brown butter, Aleppo, sea salt

### **Papas Bravas (Breakfast Potatoes) \$9**

russet potatoes,special sauce, scallions

### **Tomato Ricotta Toast \$14**

tomato, house ricotta cheese, garlic, chilis, scallions

### **James Room Breakfast \$20**

(2) scrambled egg ,creamy grits  
choice of: pork bacon or chicken sausage  
choice of: wheat toast or white toast

## **BRUNCH SIDES**

Pork bacon \$7  
2 Scrambled egg \$6  
Wheat toast \$5

Chicken Sausage \$7  
Creamy grits \$6  
White toast \$5



## • BRUNCH COCKTAILS •

### **STRAWBERRY LEMONADE MIMOSA 15**

Plume and Petal Lemon,  
Lemon Juice,  
Strawberry Puree

### **BRUNCH PUNCH 15**

Bacardi Cuatro, Fiero, Orange Juice,  
Coconut Water, Lime Juice,  
Pineapple Juice, Lychee Puree

### **WAKE & BAKE 15**

Vida Mezcal, Orange Juice,  
Lime Juice, Agave Nectar,  
Dash Peychauds Bitters

### **BLOODY JAMES 15**

Grey Goose,  
Bloody Mary Mix

### **BOURBON CAFE 15**

Maker's Mark, Bacardi Cuatro,  
NOLA Coffee liqueur,  
Maple syrup, Orange Bitters

## **BOTTOMLESS MIMOSAS 24**

MUST PURCHASE BRUNCH ENTREE



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## • WINE •

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SPARKLING ROSÉ - MARTINI & ROSSI SPLIT \$12  
PROSECCO - MARTINI & ROSSI SPLIT \$12  
CAVA BRUT - CHIC BARCELONA \$12/\$46  
ALBARINO - GOTAS DEL MAR \$14/\$52  
CHARDONNAY - INTERCEPT \$16/\$65  
SAUVIGNON BLANC - VILLA MARIA \$15/\$62  
CHENIN BLANC - SAUVION \$12/\$46  
CABERNET SAUVIGNON - PRISONER UNSHACKLED \$17/\$65  
GRENACHE - ANDRE BRUNEL} \$14/\$52  
PINOT NOIR - ARGYLE \$15/\$58  
PINOTAGE MERLOT - POLKADRAAI \$13/\$54  
ROSÉ - LA FÊTE DU ROSÉ \$17/\$70

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## • BEER •

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BLUE - SWEETWATER \$7  
TIKI HAZE CRAFT CIDER - ATLANTA HARD CIDER) \$7  
A NIGHT ON PONCE IPA - THREE TAVERNS \$7  
CLASSIC CITY LAGER - CREATURE COMFORTS \$6  
PRINCE OF PILSEN PILSNER - THREE TAVERNS \$6  
DIRTY BEACHES TROPICAL WHEAT - SCOFFLAW \$6  
TROPICALIA TROPICAL IPA - CREATURE COMFORTS \$6

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## • CHAMPAGNE •

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G.H. MUMM BRUT \$175  
VEUVE CLICQUOT \$185  
G.H. MUMM ROSÉ \$200  
MOET ROSÉ \$225

## • SPIRITS •

### GIN

Bombay  
Hayman's London Dry  
Hendricks  
Hendricks Midsummer Solstice  
Hendricks Orbium  
Malfy Con Limone (Lemon)  
Monkey 47  
Roku Japanese

### VODKA

Absolut Elyx  
Grey Goose  
Titos  
Ketel One

### TEQUILA/MEZCAL

Altos Blanco  
Avion 44  
Casamigos Blanco  
Casamigos Reposado  
Casamigos Anejo  
Casamigos Mezcal  
Clase Azul Reposado  
Don Julio 1942  
Don Julio Anejo  
Don Julio Reposado  
Don Julio Silver  
Del Maguey Vida Mezca  
Herradura Blanco  
Herradura Repsado  
Herradura Ultra Anejo

### AMARO

Averna  
Braulio  
Cynar  
Fernet Branca  
Fernet Mentha  
Nonino  
Punt e Mes  
Vecchio Amaro del Capo  
Zucca

### SCOTCH

Balvenie 17yr  
Balvenie 21yr  
Benriach 10yr  
Dalmore 15yr  
Glenfiddich 12yr  
Glenfiddich 15yr  
Glenfiddich 18yr  
Glenfiddich 21yr  
Great King Street  
Johnnie Walker Blue  
Laphroaig 10yr  
Macallan 12yr  
Macallan 18yr  
Monkey Shoulder  
Oban 14

### RUM

Brugal 1888  
Bacardi Cuatro  
Novo Fogo Cachaca  
Santa Teresa

### CORDIALS

Aperol  
Baileys  
Campari  
Green Chartreuse  
Italicus  
Lillet Blanc  
Lillet Rosè  
Lillet Rouge  
St. George Nola Coffee  
St. Germain  
Yellow Chartreuse

### ARMAGNAC

Darroze Bas  
Eric Artiguelongue

### BOURBON

ASW Fiddler  
Basil Hayden  
Blade and Bow  
Blade and Bow 22yr  
Blantons Single Barrel  
Four Roses Small Batch  
Maker's Mark  
Old Fourth Bottled in Bond  
Smooth Ambler Contradiction  
Weller Special Reserve  
Willett Family Estate 6 yr  
Woodford Reserve  
Woodford Reserve Double Oaked

### RYE

ASW Resurgence  
George Dickel  
Old Forrester  
Pikesville Straight Rye  
Redemption  
Willett Family Estate 4 yr

### OTHER WHISKEY

Hakashu 12yr  
Hibiki Harmony  
Jameson Cold Brew  
Jameson Original  
Toki Japanese  
Yamazaki 12yr

### COGNAC/BRANDY

Darville Freres VSOP  
Delmain  
Gran Marnier  
Gran Marnier Grande Cuvee  
Hennessy  
Macchu Pisco  
Martell Blue Swift  
Martell Grand Classic  
Remy Martin 1738  
Louis XII