

Jam Bistro By Eden

21 Baltimore Ave 19971-2103 · +13022265266 · Updated: Jan 14, 2026

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APPETIZERS 11

Edamame Guacamole \$8.00

flour tortilla chips

Baked Truffle Mac 'N Cheese \$8.00

cheez-it crust

Moules Frites \$13.00

ale steamed mussels, house cut fries

Pork Drummets \$12.00

pomegranate bbq, buffalo/blue cheese slaw

Panko Crusted Fried Calamari \$12.00

chimichurri, charred lemon, parmesan

Chicken Wings \$10.00

spicy dry rub with honey drizzle or apple bourbon bbq

Nachos AVAILABLE OPTIONS

corn chips, melted white cheddar, pickled peppers, romaine, tomatoes \$11.00

edamame guacamole: \$3.00

pulled buffalo chicken: \$5.00

pulled short ribs: \$8.00

blackened shrimp: \$8.00

Shrimp Cocktail \$12.00

house cocktail sauce

Tomato Bisque \$9.00

grilled cheese croutons

Shrimp Eggrolls \$13.00

napa slaw, sweet soy reduction

Jam's Cast Iron Corn Bread \$8.00

basket for four, whipped butter

SALADS 4

Roasted Baby Beet \$13.00

cashews, raisins, peppadew goat cheese, apple cider/walnut vinaigrette, microgreens

Slightly Wilted Spinach Salad	\$12.00
sundried tomatoes, candied bacon, blue cheese crumbles, pickled red onions, warm bacon vinaigrette	
Classic Caesar	\$8.00
romaine, roasted garlic croutons, parmesan, creamy caesar dressing	
Baywater Greens Butter Lettuce Wedge	\$14.00
house pretzel croutons, port wine poached pears, candied pecans, white basalmic vinaigrette	

VARIATIONS OF THE FRENCH FRY 6

Hand Cut Fries Plain Janes	\$6.00
Sea Salt & Vinegar	\$7.00
Truffle & Parmesan	\$7.00
Philly Crab	\$7.00
old bay, white cheddar whiz	
Bacon & Cheddar Whiz Smashed Fingerlings	\$8.00
Blue Cheese & Buffalo Smashed Fingerlings	\$8.00

MAINS 10

Grilled Petite Filet Mignon	
mushroom & barley risotto, roasted bacon brussels sprouts, cherry tomato, demi glaze	
Jam's Salmon & Salad	\$27.00
edamame guacamole, mixed greens, carrot, bell pepper, cucumber, tomato, orange mojo	
Braised Boneless Beef Short Ribs	\$29.00
heirloom baby carrots, peas, pearl onions, fingerling potatoes, braising jus	
Seafood Fra Diavlo	\$29.00
daily fish, bay scallops, mussels, shrimp, house fettuccini	
Shrimp & Grits	\$26.00
andouille sausage, parmesan grits, sautéed spinach, shrimp butter	
Duck 3 Ways	\$31.00
pan seared duck breast, confit leg & thigh, house egg noodles, mushrooms, butternut squash puree, duck demi	
Kobe Beef Burger	\$18.00
bacon, onion jam, cheddar cheese, Plain Jane fries (Vegetarian Substitute - Beyond Burger, Veggie Bacon)]	
Chicken 'Cordon Bleu'	\$26.00
tasso ham wrapped, gruyere stuffed chicken breast, whipped potatoes, shaved brussels, Dijon cream sauce	
Shrimp & Grits	\$24.00
andouille sausage, parmesan grits, sauteed spinach, shrimp butter	

\$24.00

SIDES 6

\$6.00

\$6.00

\$6.00

\$6.00

\$6.00

\$6.00

8

\$14.00

\$14.00

AVAILABLE OPTIONS

\$10.00

AVAILABLE OPTIONS

\$12.00

\$13.00

\$18.00

\$14.00

\$17.00

\$15.00

every week Chef creates something spectacular and new, choice of potato hash or parmesan grits

French Toast	\$13.00
strawberry maple syrup, blueberries, fresh whipped cream	
Breakfast Sandy of the Weekend	
every week Chef creates something spectacular and new, choice of potato hash or parmesan grits	
Monte Cristo	\$13.00
French toast, tasso ham, gruyere cheese, strawberry jam	
The American	\$12.00
2 eggs, bacon, toast, choice of potato hash or parmesan grits	

VARIATIONS OF THE FRY 6

Hand Cut Plain Janes	\$6.00
Sea Salt + Vinegar	\$7.00
Truffle + Parmesan	\$7.00
Philly Crab Fries	\$7.00
old bay, white cheddar whiz	
Bacon + Cheddar Smashed Fingerlings	\$8.00
Blue Cheese + Buffalo Smashed Fingerlings	\$8.00

COCKTAILS 7

Strawberry Lemonade	AVAILABLE OPTIONS
fifer strawberry vodka, strawberry jam, housemade lemonade	\$6.00
	\$12.00
Red Hot Pepper Margarita	AVAILABLE OPTIONS
house grown red hot pepper tequila, fresh lime, simple syrup	\$6.00
	\$12.00
Peach Margarita	AVAILABLE OPTIONS
fifer peach tequila, fresh lime, peach syrup	\$6.00
	\$12.00
Peppadew Bloody Mary	AVAILABLE OPTIONS
peppadew vodka, house bloody mix	\$6.00
	\$12.00
Cucumber + Watermelon Martini	AVAILABLE OPTIONS
house cucumber vodka, fresh watermelonade	\$9.00
	\$18.00
EDEN's Forbidden Fruit Martini	AVAILABLE OPTIONS
pineapple/mixed berry infused vodka and juices	\$9.00
	\$18.00

Iced Last Call Martini	AVAILABLE OPTIONS
vanilla vodka, godiva dark chocolate, coffee liquor, chilled espresso	\$9.00
	\$18.00

WHITE WINES 6

Albarinio	\$26.00
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Licia, Rias Baixas SP

Chardonnay	\$28.00
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Sea Sun, California

Sauvignon Blanc	\$29.00
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Emmolo, Napa Valley

Sancerre	\$32.00
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John Mark Crochet, FR

Rose	AVAILABLE OPTIONS
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Amble & Chase, Provence FR

\$7.50

\$25.00

Prosecco	\$21.00
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Amor di Amante, IT

RED WINES 5

Bordeaux	\$32.00
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Chateau Fagnouse 'Grand Cru', St Emilion

Cabernet	\$25.00
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Cousino-Macul, Chile

Malbec	\$27.00
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Catena, 'Vista Flores', Mendoza, ARG

Pinot Noir	\$25.00
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Erath 'Resplendent', OR

Rhone	\$44.00
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Coudoulet de Beaucastel, FR