



JERRY'S

SANDWICHES • BEER • MUSIC

APPETIZERS

- Pretzel Plate.** Three large baked Philadelphia soft pretzels, served warm with choice of 2 mustards (yellow, Dijon, honey grain, sweet & hot)..... 8.95
- One Pretzel** with choice of 1 mustard..... 3.95
- Bruschetta Plate.** Toasted ciabatta bread slices with fresh mozzarella, avocado, and tomato-basil relish..... 9.95
- Hummos Plate.** Homemade roast garlic hummos with toasted pita, chips, olive relish & roast pepper garnish..... 9.95
- Salsa & Chip Plate.** Homemade roast tomato salsa with fresh warm tortilla chips 7.95
- Beer Cheese Plate.** Homemade beer cheese dip, made with our draft beers, with pretzels and pita chips 9.95
- Warm Crab Dip Plate.** With toasted pita and homemade potato chips 10.95
- Calamari Plate.** Calamari, fried Louisiana-style (spicy corn flour), with homemade cocktail sauce..... 10.95

And CHIPS & FRIES

Condiments: Ketchup, Carolina Vinegar, Aioli, Mayo, Southwest Mayo, Ranch Dressing, Barbecue Sauce

- Cone of Fries** with choice of two condiments..... 4.45
- Cone of Sweet Potato Fries** with honey mustard aioli and ranch dressing 5.95
- Cone of Homemade Chips** with choice of two condiments..... 4.45

SIDES, SOUP & SALADS

- Sides Of The Day.** *See specials card for choices. For fries and chips, see above group*..... 3.45 /5.95
- Soups Of The Day.** *See specials card for choices.* 3.95 /6.95
- House Salad.** Greens, red onion, tomato, cucumber, roast peppers, croutons, choice of dressing..... 4.95
- Caesar Salad.** Greens, red onion, roast peppers, croutons, parmesan, anchovies (optional), Caesar dressing 4.95
- Wedge Salad.** Iceberg lettuce wedge, country bacon, red onion, blue cheese, Russian dressing..... 5.45

ENTRÉE SALADS

Includes choice of 1 side. No changes please - To create a custom salad, see the Milton F on the last page.

- Southwestern Fried Chicken.** Mixed green & iceberg lettuce with spicy, buttermilk-marinated, fried chicken, and avocado, cucumber, roast corn, red onion, tomato, cheddar, tortilla strips, and barbeque-ranch dressing 11.45
- Jerry's Cobb.** Mixed green & iceberg lettuce with blackened chicken, applewood bacon, cucumber, avocado, red onion, tomato, crumbled blue cheese, croutons, and ranch dressing..... 11.45
- Jerry's Niçoise.** Mixed greens, olive-oil poached tuna, avocado, roast pepper, grilled onion, roast tomato, olive relish, feta, croutons, and balsamic vinaigrette 13.45
- Jerry's Chicken Caesar.** Mixed greens with grilled, lemon chicken (or blackened chicken), roast pepper, roast tomato, croutons, parmesan, and Caesar dressing 10.70
- Salmon Caesar.** Mixed greens with grilled salmon, roast pepper, roast tomato, croutons, parmesan, and Caesar dressing 12.20
- Steak Wedge.** Iceberg lettuce wedges with grilled, marinated skirt steak, applewood bacon, red onion, tomato, crumbled blue cheese, and Russian dressing..... 13.20
- Antipasto.** Mixed greens & iceberg lettuce with grilled, marinated, skirt steak, salami, coppicola, roast portabellas, roast tomato, giardinera, provolone, croutons, and balsamic vinaigrette..... 12.70
- Mediterranean.** Mixed greens with marinated portabella mushrooms, roast peppers, grilled asparagus, avocado, roast tomato, feta, croutons, and white wine vinaigrette 10.95

BURGERS*

*Half pound, homemade, hand-formed burgers. See choice of toppings under Milton F on the last page of this menu. Roll choices: Brioche, Onion, Pretzel, Ciabatta. Lettuce, tomato, red onion optional. *Due to the severe health risk posed by serving beef burgers rare or medium rare, we only offer beef burgers cooked to medium or longer.*

- Angus Beef Burger** (lightly seasoned & spiced)..... 9.95
- Waygu Kobe Beef Burger** (lightly seasoned & spiced) 12.95
- Italian Sausage Burger** (with bacon, shallots & Italian seasonings) 9.95
- Lamb Burger** (with shallots, arugula, & smoked Gouda) 11.95
- Turkey Burger** (with ricotta & seasonings)..... 9.95
- Cajun Crawfish & Salmon Burger** (seasoned with Cajun spice) 10.95
- Veggie Burger** (with eggplant, shallots, peas, corn, cauliflower, and black beans – not vegan)..... 9.95

A Few Burger Treatments (Extra charges may apply)

- Italian:** Prosciutto, giardinera, provolone, mayo, hot sauce
- Western:** Bacon, portabella, cheddar, ranch-bbq sauce
- Mexican:** Jalapeños, cilantro, pepper jack, mayo, salsa
- Greek:** Cucumber, red onion, feta, arugula, ranch dressing

- Alsatian:** Apple, bacon, Swiss, honey mustard
- Seafood:** Arugula, fresh mozz, lemon mayo, hot sauce
- Cosmic:** Asparagus, grilled onions, basil, brie, chutney

WARM SANDWICHES

Breads (✓=vegan): Italian Roll[✓], Tuscan White[✓], Classic White, Multigrain, Dark Rye[✓], Ciabatta[✓], Brioche Bun, Onion Bun, Pretzel Bun[✓]. Lettuce, tomato, red onion optional. Includes choice of 2 sides. (Not available as half sandwich.)

Southern Fried Chicken. Spicy, buttermilk-marinated, fried chicken, with sliced pickle, American cheese, ketchup, mayo, and Louisiana hot sauce on classic white	9.95
Buffalo Chicken. Fried chicken, dipped in authentic Buffalo hot sauce, with sliced pickle, American cheese, and celery-blue cheese mayo on classic white	9.95
Grilled Chicken Caesar. Sliced, marinated chicken breast, topped with parmesan and Caesar dressing on a ciabatta roll	9.45
Meatloaf. Turkey meatloaf, grilled onions, Swiss, mayo, smothered gravy, Cholula hot sauce on an onion roll.....	9.45
Beef Tenderloin. Grilled beef tenderloin medallions, brushed with herb butter, and with portabella mushrooms, Swiss, aioli, and horseradish dressing on an Italian roll	12.95
Jerry's Philly Cheese Steak. Sliced, marinated, skirt steak, with grilled onions and homemade cheddar spread on an Italian roll	11.45
Philly Chicken Cheese Steak. As above, with blackened chicken breast	9.45
Jerry's French Dip. Roast beef, dipped in homemade au jus, with fresh mozzarella and giardinera on an Italian Roll and served with a ramekin of extra jus	10.20
Jerry's Reuben. Corned beef with slaw, Swiss, and Russian dressing on dark rye.....	9.95
Turkey Reuben. Turkey or smoked turkey with slaw, Swiss, and Russian dressing on dark rye.....	8.95
Cuban Sandwich. Grilled sandwich of roast, seasoned pork loin, ham, country ham, sliced pickle, Swiss, yellow mustard on Tuscan white	10.95
Muffuletta. Ham, mortadella, salami, sopresata, coppicola, provolone, and homemade olive relish on ciabatta	9.95
Jerry's BLT. Country bacon, applewood-smoked bacon, Louisiana-style fried green tomatoes, American cheese, mayo, Louisiana hot sauce on classic white	10.45
Sausage Special. See specials card. Good on an Italian roll	9.95
Crab Cake. Crab & corn cake, pepper jack, lemon mayo, Louisiana hot sauce on a bun	11.95
Asian Tuna. Marinated in soy, ginger & onion then grilled, with avocado, cucumber, feta, wasabi mayo on multigrain bread.....	11.95
Tuna Melt. Tuna salad, roast tomato, cheddar, Cholula hot sauce on dark rye.....	9.70
Fried Green Tomatoes. Louisiana-style fried green tomatoes, roast portabellas, basil, fresh mozzarella, lemon mayo, Cholula hot sauce on multigrain bread.....	9.95
Fried Tofu. Louisiana-style fried tofu, avocado, cilantro, jalapeño, cheddar, salsa on dark rye	9.95
Grilled Cheese. Choose two cheeses and, beyond that, customize away. Outstanding grilling breads are Tuscan white, classic white, multigrain, and dark rye. (Rolls don't grill well.)	Starts at 8.45

JERRY'S SANDWICH FAVORITES

No changes please - To create a custom sandwich, see the Milton F on the last page. Breads (✓=vegan): Italian Roll[✓], Tuscan White[✓], Classic White, Multigrain, Dark Rye[✓], Ciabatta[✓], Brioche Bun, Onion Bun, Pretzel Bun[✓]. All sandwiches are available regular, bread toasted, or grilled. Lettuce, tomato, red onion optional. Includes choice of 2 sides.

Half Sandwich and Soup or Salad and Choice of 1 Side. Salad choices are House, Caesar, or Wedge. (Burgers and warm sandwiches are not available as halves.)..... Same Price as Full Sandwich

ROAST & BLACKENED CHICKEN SANDWICHES

Roasted chicken, marinated in lemon, garlic and herbs, and blackened chicken, rubbed with Cajun spice.

Classic Chicken With choice of cheese (Swiss, provolone, cheddar, American, pepper jack) and condiment (yellow mustard, Dijon mustard, honey mustard, sweet & hot mustard, mayo, southwest mayo, lemon mayo)	8.95
Abigail A Roast chicken, hummos, basil, provolone, aioli.....	9.45
Annie O Roast chicken, peanut butter, cilantro, chipotle chutney	9.45
Basil R Roast chicken, roast peppers, fresh mozzarella, basil, tomato-basil relish	9.70
Chris G Roast chicken, avocado, feta, chipotle chutney	9.95

A Jerry Top 10	
Green J Roast chicken, avocado, basil, provolone, pesto	9.70
Sissy M Roast chicken, grilled onions, feta, olive relish, lemon mayo	9.45
Bobby Z Blackened chicken, country bacon, cheddar, barbecue sauce	9.95
Eric T Blackened chicken, applewood bacon, avocado, feta, chipotle chutney	10.95
Foghorn L Blackened chicken, portabellas, grilled onions, American cheese, ranch dressing.....	9.45
Jerry W Blackened chicken, roast peppers, basil, feta, aioli, salsa.....	9.95

A Jerry Top 10	
Mindy F Blackened chicken, avocado, cheddar, chipotle chutney.....	9.70
Prudy P Blackened chicken, grilled onions, provolone, lemon mayo, Louisiana hot sauce.....	8.95
Roberto C Blackened chicken, applewood bacon, grilled onions, blue cheese dressing	9.95

CHICKEN SALAD SANDWICHES

Our own chicken salad featuring grilled chicken and a creamy chutney dressing.

Classic Chicken Salad With choice of cheese (Swiss, provolone, cheddar, American, pepper jack) and condiment (yellow mustard, Dijon mustard, honey mustard, sweet & hot mustard, mayo, southwest mayo, lemon mayo)	8.95
Henhaus H Chicken salad, applewood bacon, Swiss	9.95

A Jerry Top 10	
Luis M Chicken salad, steak, avocado, Swiss, chipotle chutney.....	10.70

ROAST & SMOKED TURKEY SANDWICHES

All breast, natural, no filler, turkey and smoked turkey.

Classic Turkey With choice of cheese (Swiss, provolone, cheddar, American, pepper jack) and condiment (yellow mustard, Dijon mustard, honey mustard, sweet & hot mustard, mayo, southwest mayo, lemon mayo)	8.95
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Alexis D Turkey, apple, Swiss, tomato-basil relish, lemon mayo	9.20
John M Turkey, avocado, brie, honey mustard	9.95
Marshall F Turkey, country bacon, Swiss, Russian dressing.....	9.95
Martin K Turkey, grilled asparagus, brie, chipotle chutney	9.95

A Jerry Top 10	
Miles S Turkey, cranberry sauce, fresh mozzarella, basil.....	9.45

Molly B Turkey, country bacon, smoked Gouda, southwest mayo	9.95
Ben F Smoked turkey, turkey, provolone, giardinera, mayo, balsamic vinaigrette.....	9.20
Billie H Smoked turkey, country bacon, grilled asparagus, feta, mayo, chipotle chutney	10.70
Eli W Smoked turkey, avocado, applewood bacon, cheddar, sweet & hot mustard.....	10.45
Scottie P Smoked turkey, prosciutto, grilled onions, basil, smoked Gouda, chipotle chutney	10.20

A Jerry Top 10	
Wolfy P Smoked turkey, applewood bacon, grilled onions, apple, Swiss, honey mustard	10.20

TURKEY MEATLOAF SANDWICHES

Our own full-flavored recipe, glazed with barbecue sauce.

Classic Meatloaf With choice of cheese (Swiss, provolone, cheddar, American, pepper jack) and condiment (yellow mustard, Dijon mustard, honey mustard, sweet & hot mustard, mayo, southwest mayo, lemon mayo)	8.95
Edith P Turkey meatloaf, country bacon, roast peppers, cheddar, southwest mayo	10.20
Jackson P Turkey meatloaf, roast peppers, provolone, aioli, Cholula sauce	9.20

A Jerry Top 10	
Rob L Turkey meatloaf, grilled onions, portabellas, cheddar, mayo, barbecue sauce	9.45

ROAST BEEF SANDWICHES

Our own roast, rubbed with garlic and herbs.

Classic Roast Beef With choice of cheese (Swiss, provolone, cheddar, American, pepper jack) and condiment (yellow mustard, Dijon mustard, honey mustard, sweet & hot mustard, mayo, southwest mayo, lemon mayo)	9.45
Bob W Roast beef, grilled onions, portabellas, Swiss, southwest mayo	9.95
Marion M Roast beef, country bacon, grilled onions, cheddar, ranch dressing	10.45
McGannahan S Roast beef, provolone, fresh mozzarella, horseradish, Dijon mustard	9.70
Mister E Roast beef, salami, oven-roast tomatoes, feta, wasabi mayo	10.70
Tom S Roast beef, applewood bacon, grilled asparagus, brie, sweet & hot mustard	11.45

SKIRT STEAK SANDWICHES

Marinated in soy, garlic and herbs, and then grilled to order.

Classic Steak With choice of cheese (Swiss, provolone, cheddar, American, pepper jack) and condiment (yellow mustard, Dijon mustard, honey mustard, sweet & hot mustard, mayo, southwest mayo, lemon mayo)	10.95
Andy C Steak, avocado, roast peppers, cheddar, southwest mayo.....	11.70
Curt C Steak, avocado, cilantro, pepper jack, salsa, adobo sauce	11.70

A Jerry Top 10	
Diego A Steak, avocado, cilantro, cheddar, chipotle chutney, adobo sauce.....	11.70

Dieterich G Steak, blackened chicken, avocado, cheddar, mayo, adobo sauce	10.70
Eddie H Steak, country bacon, grilled onions, blue cheese dressing.....	11.95
Frankie L Steak, grilled onions, portabellas, cheddar, barbecue sauce	11.45
Jim M Steak, applewood bacon, smoked Gouda, chipotle chutney	12.20

CORNED BEEF SANDWICHES

Our own braised corned brisket.

Classic Corned Beef With choice of cheese (Swiss, provolone, cheddar, American, pepper jack) and condiment (yellow mustard, Dijon mustard, honey mustard, sweet & hot mustard, mayo, southwest mayo, lemon mayo)	9.45
Curly H Corned beef, country ham, olive relish, provolone, Russian dressing	10.70
Manny S Corned beef, Swiss, giardinera, Dijon mustard	9.70
Sean B Corned beef, roast beef, turkey, Swiss, Russian dressing	9.45

PORK SANDWICHES

A potpourri of pork - our own roast, herb-rubbed pork loin, two hams including country ham a small, Tennessee artisan, various fine Italian meats from San Francisco, and two bacons including Tennessee country bacon.

Lucy B Roast seasoned pork loin, avocado, jalapeño, cilantro, cheddar, southwestern mayo	9.95
Walter D Roast seasoned pork loin, country bacon, basil, Swiss, mayo, honey mustard.....	10.45
Classic Ham With choice of cheese (Swiss, provolone, cheddar, American, pepper jack) and condiment (yellow mustard, Dijon mustard, honey mustard, sweet & hot mustard, mayo, southwest mayo, lemon mayo)	8.95

A Jerry Top 10	
Herman M Ham, prosciutto, apple, brie, honey mustard.....	10.70

Isaac A Ham, coppicola, applewood bacon, avocado, cilantro, cheddar, mayo, adobo sauce.....	10.95
Larry D Country Ham, Salami, coppicola, soppresata, basil, giardinera, feta, lemon mayo	10.95
Rocky S Ham, prosciutto, salami, soppresata, coppicola, provolone, oregano, balsamic vinaigrette	10.95
Willie D Fried eggplant, salami, coppicola, roast peppers, provolone, basil, lemon mayo.....	9.95

SEAFOOD SANDWICHES

Norwegian salmon, Maine oak wood-smoked salmon, our classic tuna salad, and olive-oil poached fresh tuna.

Classic Salmon With choice of cheese (Swiss, provolone, cheddar, American, pepper jack) and condiment (yellow mustard, Dijon mustard, honey mustard, sweet & hot mustard, mayo, southwest mayo, lemon mayo)	10.45
Alice W Roast salmon, avocado, cucumber, feta, wasabi mayo.....	11.20
Gilda R Roast salmon, avocado, fresh jalapeños, cilantro, feta, salsa	10.95
Greta G Roast salmon, cranberry sauce, basil, provolone	10.70

Janis J Roast salmon, portabellas, basil, lemon mayo 10.95

A Jerry Top 10

Ken K Roast salmon, avocado, cilantro, barbecue sauce 10.95

Randy K Roast salmon, applewood bacon, grilled asparagus, smoked Gouda, honey mustard 11.70

Rufus T Roast salmon, smoked salmon, asparagus, basil, fresh mozzarella, southwest mayo 11.70

Sheila G Roast salmon, avocado, roast peppers, grilled onions, southwest mayo 11.20

Groucho M Smoked salmon, avocado, cheddar, chipotle chutney 11.70

Paul N Smoked salmon, applewood bacon, fresh mozzarella, lemon mayo 12.20

Charlie C Olive-oil poached fresh tuna, avocado, cilantro, feta, wasabi mayo 11.70

Jimi H Olive-oil poached fresh tuna, cucumber, arugula, fresh mozzarella, Dijon mustard 11.20

Classic Tuna Salad With choice of cheese (Swiss, provolone, cheddar, American, pepper jack) and condiment (yellow mustard, Dijon mustard, honey mustard, sweet & hot mustard, mayo, southwest mayo, lemon mayo) 8.95

Jack C Tuna salad, giardinera, Swiss, Cholula hot sauce 9.20

Olive O Tuna salad, olive relish, roast peppers, provolone 9.45

VEGETARIAN SANDWICHES

A potpourri of vegetarian and vegan dishes, with great appeal to carnivores as well.

Abe L Hummos, grilled asparagus, roast peppers, Swiss, lemon mayo 9.45

Baba R Peanut butter, apple, grilled onions, basil, chipotle chutney 9.45

Doctor J Fried eggplant, hummos, roast peppers, feta, chipotle chutney 9.45

Donna F Roast peppers, portabellas, fresh mozzarella, pesto, lemon mayo 9.20

A Jerry Top 10

Jenny F Avocado, roast peppers, grilled onions, pepper jack, fresh mozzarella, southwest mayo 9.20

Johnny A Apple, brie, basil, chutney 9.45

Louie A Cheddar, Swiss, avocado, roast peppers, basil, honey mustard 9.20

Monty P Swiss, cheddar, brie, smoked gouda, basil, tomato-basil relish, olive oil 9.45

Speed R Hummos, grilled asparagus, grilled onions, feta, mayo, adobo sauce 9.70

Timothy L Portabellas, tomato-basil relish, fresh mozzarella, sweet & hot mustard 9.45

Vickie N Oven-roast tomatoes, roast peppers, fresh mozzarella, basil, white wine vinaigrette 9.45

Warren P Hummos, avocado, tomato-basil relish, balsamic vinaigrette 9.70

MILTON F (Create Your Own)

A free market sandwich or entrée salad, where you are free to choose. Although, as Milton was fond of saying, there's no such thing as a free lunch. Sandwiches do, though, include 2 sides; salads include 1... Sandwich 8.45 / Salad 9.45

Step 1 – Choose Bread or Greens:

Breads (V=Vegan)

Italian Roll^V
Tuscan White^V
Classic White

Multigrain
Dark Rye^V
Ciabatta^V

Brioche Bun
Onion Bun
Pretzel Bun^V

Salad Greens

Mixed Greens
Iceberg Lettuce
Greens & Iceberg

Step 2 – Choose Fillings

Meats

Roast Lemon Chicken +.50
Blackened Chicken +.50
Jerry's Chicken Salad +.50
Roast Natural Turkey +.50
Smoked Natural Turkey +.50
Turkey Meatloaf +.50
Our Own Roast Beef +1
Marinated Skirt Steak +2.5
Beef Tenderloin +4.25
Our Own Corned Beef +1
Our Own Roast Pork Loin +1
Ham +.50
Tennessee Country Ham (prosciutto) +1

Applewood Bacon +1
Tennessee Hickory Bacon +1
Hot Coppicola, Sopresata, Salami, Mortadella +.50 ea

Seafood

Roast Salmon +2
Smoked Salmon +2.50
Poached Fresh Tuna +2.50
Tuna Salad +.50

Vegetables & Fruit

Fried Green Tomatoes +1
Fried Tofu +1
Oven-Roast Tomatoes +.50

Roast Peppers +.25
Sliced, Fresh Jalapeños
Roast Portabellas +.50
Caramelized Onions
Grilled Asparagus +.50
Fried Eggplant +.25
Avocado +.50
Hummos +.50
Cucumber
Sliced Kosher Pickle
Cole Slaw
Fresh Arugula, Basil, or Cilantro
Granny Smith Apple +.25
Peanut Butter, Jam +.25

Cheeses

Swiss
Provolone
Cheddar
Cheddar Spread
Feta +.25
American
Pepper Jack
Parmesan
Fresh Mozzarella +.25
Brie +.50
Smoked Gouda
Blue Cheese Dressing

Step 3 – Choose Condiments

Yellow Mustard
Dijon Mustard
Honey Grain Mustard
Sweet & Hot Mustard
Mayo
Southwest Mayo
Lemon Mayo
Aioli

Wasabi Mayo
Extra Virgin Olive Oil +.25
Balsamic Vinaigrette
White Wine Vinaigrette
Dried Oregano
Russian Dressing
Caesar Dressing
Horseradish Dressing

Blue Cheese Dressing
Ranch Dressing
Ketchup
Chipotle Chutney +.25¢
Giardinera +.25
Olive Relish +.25
Tomato-Basil Relish +.25
Pesto +.25

Barbecue Sauce
Carolina Vinegar Sauce
Cranberry Sauce +.25
Louisiana Hot Sauce
Cholula Hot Sauce
Adobo Sauce
Roast Tomato Salsa +.25

Step 4 (Sandwiches only) – Choose Lettuce, Tomato, Onion

Shredded Lettuce

Mixed Greens +.25

Tomato

Red Onion

DESSERT

See also the dessert specials on the Specials Card.

Sundaes , Choice of Fudge Brownie or Toll House Cookie Bar, Served Warm with Custard and Choice of Chocolate Syrup, Caramel sauce, or Raspberry Sauce.....	6.95
Bread Pudding of the Day , Served Warm with Custard & Caramel Sauce.....	6.95
Carrot Cake , Served with Custard & Raspberry Sauce	6.95
Vanilla Custard , from our Friends at Scooter's, with Choice of Chocolate Syrup, Caramel Sauce, or Raspberry Sauce	4.25/6.50 2 Scoops
Milkshakes & Malts . Old Fashioned Blender Custard Shakes - Vanilla, Chocolate, Strawberry, Peppermint, Banana, Banana-Chocolate, Coffee, Mocha	6.95
Floats . Boylan Root Beer, Cream Soda or any Boylan Pop, with Custard.....	6.95
Ale Floats . For the beer-addled, but surprisingly good, with your choice of draft Belgian Ale or Stout and Vanilla Custard	8.45

COLD BEVERAGES

Homemade Lemonade (16 oz.).....	2.95
Fresh Orange Juice, Grapefruit Juice (12 oz.).....	3.95
Coke , Diet Coke, Sprite, Fresca.....	1.70
San Pellegrino Limonata or Aranciata	2.95
Boylan Sodas : Root Beer, Diet RB, Black Cherry, Orange, Grape, Cream, Ginger Ale, Lemon.....	2.95
Izze Sparkling Juices: Pomegranate, Grapefruit, Peach, Apple, Blackberry	2.95
San Pellegrino Sparkling Water	2.95
House-brewed Iced Tea	1.95 Bottomless
Toddy Iced Coffee	2.95
Japanese Itoen Iced Teas.....	2.95
Milkshakes and Malts . Old Fashioned Blender Custard Shakes - Vanilla, Chocolate, Strawberry, Banana, Banana-Chocolate, Coffee, Mocha.....	6.95
Floats . Boylan Root Beer, Cream Soda or any Boylan Pop, with Custard.....	6.95

COFFEE & TEA

We feature outstanding, fresh roasted, coffees and tea from Chicago's Metropolis Coffee.

Jerry's House Coffee . A Peruvian and Mexican blend, medium body, with fruity walnut and pecan flavors, stone fruit undertones and acidity, and a sweet toffee finish	2.45 Bottomless
Jerry's House DeCaf . A Swiss water-processed, Indonesian blend, full body, with earthy, mossy, and herbal flavors giving way to dark chocolate and sweet almond milk aftertaste finish.....	2.45 Bottomless
Café Au Lait . Available with regular or vanilla-flavored milk	2.95
Café Mocha . Café au lait with chocolate milk.....	2.95
Irish Coffee . With Jameson whiskey and Bailey's liqueur.....	6.95
French Press Coffees and Teas	
Individual (12 oz.)	2.95
Large (32 oz., 3-4 cups)	4.95
House-brewed Iced Tea	2.45 Bottomless

COFFEES (For French Press)

- Bolivian Caranavi**. Light roast, medium body, moderately acidic, mildly sweet, with flavors of green apple, caramel, and vanilla.
- Schweik's Blend**. Light roast, medium bodied, sparkling and floral acidity, with flavors of jasmine, orange, and buttery shortbread.
- DeCaf Komodo Blend**. Medium roast, full bodied, low acidity, with earthy, mossy flavors of chocolate and almonds.

TEAS

- Assam**. Bright, full-bodied, and malty black tea.
- Earl Grey**. Fruity and smoky black tea.
- Lapsang Souchong** Crisp, smoky pine and oak black tea.
- Dragonwell**. Scented, floral, green tea.
- Jasmine**. Whole jasmine flower tea.
- Chamomile**. Decaf, fruity, soothing, herbal tea.
- Hawaiian Colada**. Decaf, pineapple & coconut rooibos tea.
- Canopy Blend**. Decaf, lemon, strawberry, dried fruit herbal tea.
- Ginger Lime**. Decaf, lemongrass, lime, ginger & green rooibos herbal tea.

ABOUT US

Jerry's was started by Mark, Mindy, and Uriah, and we're all still around. You probably would have never guessed, but we love sandwiches. And we have been around, eating interesting sandwiches all over the U.S, and occasionally overseas. Some of our most memorable are New Orleans po boys, Pittsburgh hoagies, Philly cheese steaks, Tennessee barbecue, various sandwiches from Zingerman's in Ann Arbor, and lobster rolls in Boston.

Our other big influence has just been hanging around restaurant kitchens and piling whatever onto two slices of bread. It got us to thinking - we could open a sandwich shop and do whatever we want. So Jerry's began in 2002, almost as a lark by virtue of having spare space at the front of our Madison Street catering kitchen. The rent was paid and we just needed a little more equipment and a sign. We named the restaurant after one of great influences, Jerome John Garcia, who died in 1995.

At first it didn't look like it was going to work, and then, about a couple of years in, it took off. In 2007 we hocked the farm and opened Jerry's #2, bigger, slicker, and with the glorious addition of ~200 American craft beers. Sandwiches and beer

Jerry's started with a much more limited menu than today, probably ~25 sandwiches; but, as is wont to happen, one idea led to another and we wound up in the stew that we find ourselves in today – 100+ warm and cold sandwiches burgers, sausages, and entrée salads. With a few exceptions that we'll eventually get around to, the sandwiches are named after famous Americans, real and imaginary. Some are very hard to guess.

And we're still evolving. We still don't feel that we are where we want to be. We can get better. Stay tuned.

RESERVATIONS

With the opening of our new room, Jerry's now takes reservations for parties of 6 or more.

PRIVATE ROOMS

And, with the opening of our new room, Jerry's now offers space for private parties. The new room may be reserved subject to a minimum guarantee. A guarantee just means that while you can order whatever you want, you will be charged no less than the guarantee (so eat up). The lounge may also be reserved for smaller parties. The new room has a stage for music, or for anything else you might want to do on a stage – poetry readings, reenact the Battle of 1812, whatever. Just inquire, or email Mindy at mindy@jerryssandwiches.com.

CATERING

Once upon a time we were just caterers, and we still cater. Jerry's can handle most of your events, both on and off premise, and furnish liquor, service staff, and china & linen rentals. Pick up a copy of Jerry's catering menu at the host desk or online. This menu features the food you would expect from Jerry's.



If you are looking for fancier, high falootin', cuisine, take a look at the menus of our sister company, Black Rooster Catering (blackroostercatering.com). Black Rooster is a full-service catering company with experience handling events of all sizes, types, and formats, from box lunches to barbecues to plate-service dinners. Black Rooster offers all aspects of party planning including staffing, bar service, rentals, floral arrangements, and site selection, and works throughout the Chicago metropolitan area including all distant suburbs, Lake Geneva and Michigan's Harbor Country. Call or email Mindy at catering@blackroostercatering.com.

FEEDBACK

Got feedback or suggestions? Good, bad, or indifferent, send it to jer@jerryssandwiches.com. We'll respond.

Feel free to steal this menu, but please leave the jacket menu. All menus are posted online too.
Delivery/Carryout Menus are available at host station.
We take reservations for parties of 6 or more.

Sun-Wed 11:00a-11:00p, Thu-Sat 11:00a-1:00a. Late night menu only after 10p Sun-Wed, 11p Thu-Sat.
\$2 Sharing charge. An 18% gratuity is included in the total for parties of 6 more.
MasterCard, Visa, Discover. No personal checks.
773.235.1006, jerryssandwiches.com