



Cosmic Sandwiches Since 2002

# THE MENU

## STARTERS

**Special Craft Beer Cheese** Made with Merkt's cheddar, with fried pita & house chips 11.95

**Corn Dogs** Our sausage special in cornbread batter, house mustard or southwest mayo 11.95

**Pretzels** Two housemade pretzels, herb butter, house mustard (sub pimento cheese +.95) 10.95

**Cheese Curds** Wisconsin curds with house mustard and ranch dressing (or tomato soup when available) 11.95

**Hummus** Housemade hummus, tahina, matbucha (spicy tomato jam), sliced cucumber, pita 10.95

**Fried Chicken Poppers** Buffalo/ranch dressing, barbecue/ranch dressing, or Korean/chili mayo 11.95

**Fries** 6.95 ☈ Choose 2: Ketchup, BBQ Sauce, Aioli, Southwest Mayo, Ranch Dressing

## SOUP & SIDES

**Jerry's Famous Tomato Soup** 5.45/6.95 ♦ **Gumbo** (seafood & pork sausage) 6.45/7.95

**Buttermilk Biscuit** ♦ **Brown Butter Cornbread** 5.25 (with butter)

**House Salad** House lettuces, cuke, red onion, carrot, watermelon radish, cherry tomato, crouton, vinaigrette 7.45

**Caesar Salad** House lettuce-romaine mix, red onion, parmesan, crouton, Caesar dressing 7.45

**Mac & Cheese Bowl** Real good mac, made from a garlic roux with six cheeses, garlic bread crumbs 9.95

Add ☈ Bacon 2 ♦ Roast Poblano or Portabella 1 ♦ Pickled Jalapeño 1 ♦ Grilled Onion 1 ♦ Chives, Cilantro, or Basil .5

## Sides

Included with Sandwiches and Dinners. À la carte 4.50. All are vegetarian.

**Cole Slaw**

**Potato Salad**

**Mashed Potatoes**

**Fries**

**Greens & Vinaigrette**

**Peanut Pasta Salad** ♪

✉ Poblano or Chicken Gravy

**House Chips**

**Pickled Veggies**

**BBQ Beans**

**Stone-Ground Grits**

**Buttermilk Biscuit** +.75

**Corn Eloté**

**Red Beans & Rice**

**Spiced Apples**

**Cornbread**

**Creamed Spinach**

**Mac & Cheese**

**Fruit Salad** +.5

## JERRY'S BIG SALADS

**Foghorn** Fried chicken, avocado, poblano, corn, watermelon radish, red onion, cheddar, tortilla, bbq-ranch dressing 17.45

**Cobb** Blackened chicken, bacon, cuke, avocado, watermelon radish, red onion, Danish blue, crouton, ranch 17.45

**Brutus** Blackened chicken, roast poblano, banana pepper, red onion, crouton, Caesar dressing, parmesan 17.45

**Chickie** Zesty blackened chicken salad, roast poblano, apple, cucumber, crouton, ranch dressing 17.45

**Flame** Buffalo fried chicken, Swiss, watermelon radish, banana pepper, crouton, house ranch dressing 17.45

**Steak** Seasoned skirt steak, applewood bacon, watermelon radish, red onion, Danish blue, crouton, Russian dressing 18.45

**Veg** Fried tofu & eggplant, grilled portabella, avocado, watermelon radish, parmesan, crouton, vinaigrette 17.45

# JERRY'S SANDWICHES

Bread toasted for hot sandwiches, or on request. Add Red Onion, Tomato n/c, Heirloom Tomato +.5. Gluten Free Bread +.75

**Half Sandwich Combo** (some exclusions): Soup or salad, and one side, for price of the regular sandwich.

## BURGERS

☞ **Beef Burger** (double patty smash), **Chicken Burger**, or **Veggie Burger**, on sesame or pretzel bun, or roll.

**Big Jer** American & cheddar cheeses, pickle, fried onion, lettuce, housemade Russian dressing 16.95

**Western** Cheddar & Swiss cheeses, bacon, fried onion, pickle, lettuce, ranch, barbecue sauce 17.95

**Muy Caliente** Buffalo sauce, cheddar/American, cotija, avocado, pickled jalapeño, cilantro, let, southwest mayo 17.45

**Santa Fe** Pimento/American cheeses, roast poblano pepper, fried onion, lettuce, southwest mayo 16.95

**Bluesy** Applewood bacon, Danish blue & Swiss cheeses, red onion, arugula, aioli, mango-chipotle chutney 17.95

**Soul** Korean barbecue sauce, cheddar & provolone cheeses, cucumber, red onion, cider slaw, chili mayo 17.45

**Cajun** Fried shrimp, one burger patty, provolone, lettuce, house remoulade 17.45

**Leghorn** Chicken burger, cheddar, blue cheese, avocado, pickle, red onion, lettuce, house bbq sauce, sesame bun 16.95

**The DAGWOOD B** (A double decker): **Roast Turkey**, **Root Beer Ham**, Swiss, pickle, chipotle chutney / pimento cheese, **Corned Beef**, **Fried Shrimp**, applewood bacon, avocado, cilantro, red onion, lettuce, southwest mayo 18.95

## FRIED CHICKEN SANDWICHES

**Southern Fried Chicken**, buttermilk-marinated.

**Harland S** Fried Chicken, American cheese, pickle, lettuce, mayo, Crystal hot sauce, challah 16.95

**Ansel A** Fried Chicken, **Buffalo sauce**, American, avocado, pickle, cilantro, lettuce, southwest mayo, challah 17.45

**Sandra O** Fried Chicken, **Korean BBQ sauce**, cheddar, sliced cucumber, red onion, cider slaw, chili mayo, roll 16.95

**William F** Fried Chicken, **barbecue sauce**, cheddar, applewood bacon, roast poblano, lettuce, ranch, sesame bun 17.95

## OTHER POULTRY SANDWICHES

**Special Shawarma** Spiced chicken, hummus, cotija, pickle jalapeno & onion, lettuce, aioli, roll 16.95

**Pancho V** Tinga, warm, cotija, pickled jalapeño, avocado, cilantro, lettuce, mayo, sesame bun 16.95

**George J** Blackened Chicken, warm, fried onion, arugula, Caesar, parmesan, cracked pepper, roll 16.95

**Mindy F** Blackened Chicken, cheddar, avocado, cilantro, lettuce, mango-chipotle chutney, multigrain 16.95

**Neal C** Blackened Chicken Salad, cheddar, Granny Smith apple, slaw, house barbecue sauce, multigrain 16.95

**Eli W** House Roast Turkey, bacon, cheddar, avocado, fried onion, lettuce, house mustard, pretzel bun 17.45

**Rachel C** House Roast Turkey, provolone, avocado, lettuce, roast garlic aioli, pesto, roll 16.95

## BEEF & PORK SANDWICHES

**Special Pot Roast**, fresh mozzarella, fried onion, banana pepper, lettuce, roll, ramekin gravy for dipping 17.95

**Special Cajun Meatloaf Po Boy** (cold), provolone, pickle, lettuce, tomato, mayo, Crystal hot sauce, roll 16.95

**Special Alligator-Pork Sausage**, charred poblanos & onions, lettuce, mayo, Louisiana hot sauce, roll 16.95

**Curly H** House Corned Beef, cold, cheddar, fried onion, pickle, lettuce, horseradish dressing, roll 16.95

**Manny S** House Corned Beef, warm, Swiss, pickled jalapeño, cider slaw, Russian dressing, multigrain 16.95

**Joey V** Seasoned Skirt Steak, pimento cheese, grilled onion, poblano, lettuce, southwest mayo, roll 17.95

**Marky B** Seasoned Skirt Steak, applewood bacon, blue cheese, red onion, lettuce, chipotle chutney, challah 18.95

**Kurt C** House herb-rub roast beef (cold), bacon, aged cheddar, red onion, lettuce, pesto, aioli, challah 17.95

**Louis A** House herb-rub roast beef (warm), Swiss, confit onion, lettuce, horseradish dressing, au jus, roll 16.95

**Porky P** Root Beer Ham, warm, pimento cheese, pickle, fried onion, lettuce, mayo, sesame bun 16.95

**Lucy B** Ham & Pork Belly, warm, cheddar, avocado, pickled jalapeño, cilantro, lettuce, southwest mayo, roll 16.95

**Rocky B** Ham, Pork Belly & Salami, provolone, Swiss, parmesan, olive relish, banana peppers, arugula, red onion, mayo, vinaigrette, roll 16.95

**Fred R** Special Meatloaf, warm, Swiss, mashed potato, pickle, fried onion, lettuce, poblano gravy, sesame bun 15.95

## SEAFOOD SANDWICHES

**Special Fried Catfish Po Boy**, American, pickle, lettuce, tomato, remoulade, Crystal hot sauce, roll 17.95

**Special Fried Shrimp and/or Oyster Po Boy**, pickle, lettuce, tomato, mayo, Crystal hot sauce, roll 17.95

**Special Peacemaker Po Boy** - same as above with bacon & grilled onions 18.95

**Abigail A** Wild-caught haddock, American, pickle, lettuce, house tartar sauce, sesame bun 16.95

**Gail U Louisiana-Style Fried Shrimp**, pickle, lettuce, tomato, mayo, Crystal hot sauce, roll 17.95

**Janis J Grilled Fresh Tuna**, lightly marinated + togarashi spice-rub, cuke, avocado, lettuce, aioli, sesame bun 17.95

**Charlie S Cold Tuna Salad**, avocado, sliced cucumber, red onion, arugula, vinaigrette, roll 15.95

**Jorma K Warm Tuna Salad**, Swiss, cheddar, avocado, fried onion, aioli, multigrain 15.95

## GRILLED CHEESES

**Jerry G Cheez** A blend of 4 cheeses - American, aged cheddar, Swiss, blue, on challah 13.95

**☞ Add Ons** Bacon 1.5 Grilled Onions .5 Roast Poblanos .5 Basil, Cilantro, Arugula, or Parsley .25

**Munchy** Grilled American & cheddar, avocado, chips, pickled jalapeño, cilantro, southwest mayo, multigrain 14.95

**Nutball** Cashew Butter & Applewood Bacon, grilled, Swiss, cheddar, grilled onion, arugula, chutney, multigrain 15.95

**Stoner Mac & Cheese & Applewood Bacon**, grilled, American, provolone, arugula, Crystal hot sauce, challah 15.45

## VEGETARIAN SANDWICHES

 But bacon (think BLT) is a sweet addition to some of these.

**Bill W Heirloom Tomato & Fresh Mozzarella**, red onion, arugula, mayo, pesto, roll 15.95

**Doctor J Warm** Hummus, fried eggplant, roast poblano, cheddar, lettuce, mayo, Cholula, challah 15.95

**Greg L** Fried green tomato, fresh mozzarella, basil, lettuce, Hellman's mayo, Cholula hot sauce, challah 15.95

**Jenny F Avocado**, poblano, pickled jalapeño, fried onion, cheddar, fresh mozzarella, lettuce, southwest mayo, roll 15.95

**Mountain G Warm Fried Tofu**, cheddar, avocado, roast portabella, cilantro, lettuce, chipotle chutney, multigrain 15.95

**Norm M** Grilled Halloumi, fried eggplant, roast pepper, cured olive, arugula, cherry tomato, aioli, multigrain 15.95

**Warren S Hummus**, avocado, cheddar, pickled jalapeño, basil, lettuce, red onion, vinaigrette, multigrain 15.95

**Walker P Warm Fried Green Tomato**, pimento cheese, basil, lettuce, mayo, Cholula hot sauce, challah 15.95

**Wavy G Warm Fried Shiitake Mushroom**, grilled onion, cheddar, lettuce, mayo, Crystal hot sauce, roll 16.45

## DINNER ENTREES

 Starts 5p

Jerry's "meat & three", with choice of three sides (except where fewer noted)

**Fried Chicken** Boneless, butterflied breast & thigh, buttermilk-marinated, chicken gravy 25.95

**Flat Iron Steak** Seasoned with our special house rub and char-grilled, roast garlic aioli 28.95

**Pot Roast** Housemade pot roast with wine & vegetable braise, with pan gravy 27.95

**Meatloaf** Our seasonal meatloaf (ask) with chicken gravy 24.95

**Fried Catfish & Chips** In cornmeal breading, fries, house tartar sauce, two sides 26.95

**Shrimp & Grits** Seasoned, seared shrimp over grits with sharp cheddar & bacon, Nola sauce, two sides 27.95

**☞ Or Fried Green Tomatoes & Grits**, Nola sauce & tomato sauce, two sides 24.95

**Pot Pie** 25.95

**☞** Ragout of chicken under puff pastry

**☞** Ragout of butternut squash, shiitake, porcini, and button mushrooms

**Super Mac** Our good mac topped with pot roast & pan gravy, pickled jalapeño, breadcrumbs, chives, 2 sides 24.95

## DESSERT

**Brownie Sundae** Geraldine's brownie, Scooter's custard, rainbow sprinkles, house chocolate sauce 11.95

**Day's Cheesecake** A whimsical cheesecake from Geraldine's (ask your server) 9.95

**Layer Cake** A whimsical layer cake slice from Geraldine's (ask your server) 9.95

☞ Add scoop of Scooter's Vanilla Custard 2.45

**Root Beer Float** Sprecher Root Beer or Cream Soda with Scooter's Vanilla Custard 7.95

**Custard** A scoop of Scooter's Vanilla Custard with chocolate sauce & sprinkles 4.95

## BEVERAGES

**Hot Spiced Cider** With our secret blend of spices 5.95

**House Iced Tea** 4.95 (refills)

**House Lemonade / Strawberry Lemonade** 4.95

**Coke**, Diet Coke, Coke Zero, Sprite, Ginger Ale 3.95 (refills) **Sprecher Draft Root Beer** 3.95

**Fancy Pops** Sprecher Lo Cal Root Beer, Sprecher Cream Soda, Barritt's Ginger Beer 3.95

**Sparkling Water** Liquid Death Plain, Lime, or Cherry 3.95

**Metropolis Single Origin Drip Coffee** 4.95 refills

**Metropolis French Press DeCaf** 4.95

**Cold Draft Nitro Metropolis Coffee** 4.95

**Rishi Teas** 4.95 (English Breakfast, Earl Grey, Chamomile Medley, Jasmine, Blueberry Hibiscus, Jade Cloud)

**No Service Fees!** But we are committed to ensuring that all of our staff make a good, living wage. All staff earn a base pay at or above the full minimum wage, and your tips are distributed among the entire staff including kitchen.

**Payments** Limit one check, maximum 3 forms of payment per table. \$2/Person sharing charge.

**Allergies & Diets** While we are sympathetic to allergy and dietary restrictions, we have only a common kitchen with shared work surfaces and cannot guarantee perfect results. If you are highly sensitive to certain foods, please take care.

**Caution:** Consumption of raw or undercooked foods of animal origin may result in increased risk of foodborne illness.

[JerrysSandwiches.com](http://JerrysSandwiches.com)



Updated 2/3