



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 ♦ **Jerry's Chili** (beef, 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.

|                                 |                                       |                            |                                |
|---------------------------------|---------------------------------------|----------------------------|--------------------------------|
| <b>Cole Slaw</b>                | <b>Potato Salad</b>                   | <b>Mashed Potatoes</b>     | <b>Fries</b>                   |
| <b>Greens &amp; Vinaigrette</b> | <b>Peanut Pasta Salad<sup>v</sup></b> | ☞ Poblano or Chicken Gravy | <b>House Chips</b>             |
| <b>Pickled Veggies</b>          | <b>BBQ Beans</b>                      | <b>Stone-Ground Grits</b>  | <b>Buttermilk Biscuit +.75</b> |
| <b>Corn Eloté</b>               | <b>Red Beans &amp; Rice</b>           | <b>Spiced Apples</b>       | <b>Cornbread</b>               |
| <b>Creamed Spinach</b>          | <b>Mac &amp; Cheese</b>               | <b>Fruit Salad +.5</b>     |                                |

## 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 Pork Shoulder** braised in cider, cheddar, cider slaw, house barbecue sauce, pretzel roll 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 15.95

**Lucy B** **Ham & Pork Belly**, warm, cheddar, avocado, pickled jalapeño, cilantro, lettuce, southwest mayo, roll 16.45

**Rocky B** **Ham, Pork Belly & Salami**, provolone, Swiss, parmesan, olive relish, banana peppers, arugula, red onion, mayo, vinaigrette, roll 16.45

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

# SEAFOOD SANDWICHES

- 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 17.45
- Janis J** Grilled Fresh Tuna, lightly marinated + togarashi spice-rub, cuke, avocado, lettuce, aioli, sesame bun 17.45
- 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 a choice of three sides (except where fewer noted).

- Fried Chicken** Boneless, butterflied breast & thigh, buttermilk-marinated, chicken gravy 24.95
- Flat Iron Steak** Seasoned with our special house rub and char-grilled, roast garlic aioli 27.95
- Meatloaf** Our seasonal meatloaf (ask) with chicken gravy 23.95
- Fish & Chips** Beer-battered, wild haddock, fries, house tartar sauce, two sides 25.95
- Shrimp & Grits** Seasoned, seared shrimp over grits with sharp cheddar & bacon, Nola sauce, two sides 25.95
-  or **Fried Green Tomatoes & Grits**, Nola sauce & tomato sauce, two sides 23.95
- Pot Pie** 24.95
-  Ragout of chicken under puff pastry
-  Ragout of butternut squash, shiitake, porcini, and button mushrooms
- Super Mac** Our good mac topped with braised pork, pickled jalapeño, breadcrumbs, bbq sauce, chives, 2 sides 23.95

# 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** 4.45 / **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



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