



Cosmic Sandwiches Since 2002

SPRING MENU

5/26 Update

STARTERS

Special Caramelized Onion Dip with house potato chips 9.95

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

Pretzels Two housemade pretzels, herb butter, house mustard (sub beer cheese +1.5) 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 Tomato Soup 5.45/6.95 ♦ **Chile Verde Soup** (with pork) 6.45/7.95

Fruit Salad Good fruit salad, typically including pineapple, grapes, watermelon, and berries 6.95

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, with choice of mix-ins 6.95

📞 Bacon 2 ✧ Ham 2 ✧ Corned Beef 2.5 ✧ Tinga 2 ✧ Roast Poblano .5 ✧ Pickled Jalapeño .5 ✧ Grilled Onion .5
✧ Tomato .5 ✧ BBQ Sauce .25 ✧ Basil, Cilantro, Arugula, or Parsley .25

SIDES All are vegetarian, some vegan^v. (Sandwiches include two sides.) Extra side (except fries) 2.95

COLD Greens in Vinaigrette ♦ Cider Slaw w/ Kale ♦ Pickled Veggies^v ♦ House Chips^v ♦ American Potato Salad

♦ Asian Peanut Pasta Salad ♦ Fruit Salad^v (+.5) **WARM** Mashed Potatoes + Mushroom-Poblano Gravy

♦ Creamed Spinach ♦ Mac & Cheese ♦ Barbecue Beans ✧ Spiced Apples^v ♦ Fries^v

JERRY'S BIG SALADS

House romaine, leaf & frisee mix + cherry tomatoes, with dressing on the side but holler if you prefer yours tossed.

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

📞 **Sub** a meat or seafood for the fried tofu or eggplant. Extra charges may apply.

JERRY'S SANDWICHES

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

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

BURGERS & SAUSAGE(S) 📖 It's **BURGER MONTH!** See the Burger Month Menu.

📖 **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 16.45

Ansel A **Fried Chicken**, **Buffalo sauce**, American, avocado, pickle, cilantro, lettuce, southwest mayo, challah 16.95

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

Pancho V **Tinga**, warm, cotija, pickled jalapeño, avocado, cilantro, lettuce, mayo, sesame bun 16.45

George J **Blackened Chicken**, warm, fried onion, arugula, Caesar, parmesan, cracked pepper, roll 15.95

Mindy F **Blackened Chicken**, cheddar, avocado, cilantro, lettuce, mango-chipotle chutney, multigrain 16.45

Neal C **Blackened Chicken Salad**, cheddar, Granny Smith apple, slaw, house barbecue sauce, multigrain 15.95

Eli W **House Roast Turkey**, bacon, cheddar, avocado, fried onion, lettuce, house mustard, pretzel bun 16.95

Rachel C **House Roast Turkey**, provolone, avocado, lettuce, roast garlic aioli, pesto, roll 16.45

BEEF, PORK & LAMB SANDWICHES

Special Ham-Bacon Meatloaf (cold), cheddar, red onion, pickle, basil, lettuce, roast garlic aioli, multigrain 15.95

Special Thueringer Sausage Chicago-style: relish, pickled jalapeño, pickle, mustard, let, tom, celery salt, roll 13.95

Special Beef #1 House herb-rub roast beef (cold), aged cheddar, bacon, red onion, lettuce, pesto, aioli, challah 17.95

Special Beef #2 House herb-rub roast beef (warm), Swiss, confit onion, lettuce, horseradish dressing, au jus, 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

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

Special Beer-Battered Fish, 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

DESSERT

Brownie Sundae Geraldine's brownie, Scooter's custard, rainbow sprinkles, house chocolate sauce 10.95
Day's Cheesecake A whimsical cheesecake from Geraldine's (inquire) 9.95
Carrot Cake Geraldine's awesome carrot cake 9.95
Other Cake Other, whimsical cakes from Geraldine's (inquire) 9.95
 **Add scoop of Scooter's Vanilla Custard** 1.95
Root Beer Float Sprecher Root Beer or Cream Soda with Scooter's Vanilla Custard 6.95
Custard A scoop of Scooter's Vanilla Custard with chocolate sauce & sprinkles 4.45

BEVERAGES

House Iced Tea 3.95 (refills)
House Lemonade 4.25 / **Strawberry Lemonade** 4.95
Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale 3.45 (refills)
Sprecher Draft Root Beer 3.45
Fancy Bottles Sprecher Lo Cal Root Beer and 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 3.95 (English Breakfast, Earl Grey, Chamomile Medley, Jasmine, Blueberry Hibiscus, Jade Cloud)

MISCELLANEOUS Payment 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 an increased risk of foodborne illness.

Jerryssandwiches.com

