Cosmic Sandwiches Since 2002

THE MENU

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 with choice of herb butter or house mustard 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 12.95

Fries 6.95 or **Sweet Potato Fries** 7.95 ☞Choose 2: Ketchup, BBQ Sauce, Aioli, Southwest Mayo, Ranch Dressing

SOUP & SIDES

Butternut Squash Soup 5.95/7.45 ◆ **Chicken Pozole Soup** 6.95/7.95

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 4.45. All are vegetarian.

Cole Slaw
Greens & Vinaigrette
Pickled Veggies
Corn Eloté
Creamed Spinach

Potato Salad
Peanut Pasta Salad[V]
BBQ Beans
Red Beans & Rice
Mac & Cheese

Mashed Potatoes
☞ Poblano or Chicken Gravy
Stone-Ground Grits
Spiced Apples
Fruit Salad +.5

Fries
House Chips
Buttermilk Biscuit +.75
Cornbread

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** (double patty smash), **Chicken,** or **Veggie** on sesame or pretzel bun, or roll.
Big Jer American & cheddar cheeses, pickle, fried onion, lettuce, housemade Russian dressing 17.95
Western Cheddar & Swiss cheeses, bacon, fried onion, pickle, lettuce, ranch, barbecue sauce 18.95
Muy Caliente Buffalo sauce, cheddar/American, cotija, avocado, pickled jalapeño, cilantro, let, southwest mayo 17.95
Santa Fe Pimento/American cheeses, roast poblano pepper, fried onion, lettuce, southwest mayo 17.95
Bluesy Applewood bacon, Danish blue & Swiss cheeses, red onion, arugula, aioli, mango-chipotle chutney 18.95
Soul Korean barbecue sauce, cheddar & provolone cheeses, cucumber, red onion, cider slaw, chili mayo 17.95
French Onion Swiss, confit onion, cracked black pepper, aioli, parmesan 17.95
Cajun Fried shrimp, one burger patty, provolone, lettuce, house remoulade 18.95
Leghorn Chicken burger, cheddar, blue cheese, avocado, pickle, red onion, lettuce, house bbq sauce, sesame bun 17.95

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.
Special **Pickle-Brined Fried Chicken**, American, pickle, lettuce, red onion, mayo, Cholula hot sauce, challah 16.95
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 **Turkey-Porcini Meatloaf** (cold), Swiss, red onion, pickle, lettuce, basil, chili mayo, multigrain 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 **Jewish-Style Brisket**, pan sauce, Swiss, grilled onions, pickle, lettuce, chili mayo, roll 17.95
Special **Jalapeño-Cheddar Sausage** (pork), pickled jalapeño, caramelized onion, lettuce, southwest aioli, roll 15.95
Curly H **House Corned Beef**, cold, cheddar, fried onion, pickle, lettuce, horseradish dressing, roll 17.45
Manny S **House Corned Beef**, warm, Swiss, pickled jalapeño, cider slaw, Russian dressing, multigrain 17.45
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 **Crab Cake**, provolone, pickled red onion, arugula, house tartar sauce, sesame bun 19.95

Special **Fried Calamari**, pickled banana pepper & jalapeño, cotija, lettuce, aioli, Crystal hot sauce, roll 17.95

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 14.45

☞**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.

Special **Fried Zucchini & Fresh Mozzarella**, olive relish, arugula, pesto, aioli, roll 16.95

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 26.95

Flat Iron Steak Seasoned with our special house rub and char-grilled, pesto, aioli 29.95

Pot Roast Seasoned with our special house rub and char-grilled, pesto, aioli 27.95

Meatloaf Our seasonal meatloaf (ask your server) with chicken gravy 25.95

Fish & Chips Beer-battered, wild haddock, fries, house tartar sauce, two sides 28.95

Shrimp & Grits Seasoned, seared shrimp over grits with sharp cheddar & bacon, Nola sauce, two sides 29.95

Fried Green Tomatoes & Grits, Nola sauce & tomato sauce, two sides 25.95

Pot Pie Ragout of chicken under puff pastry **or** Ratatouille 26.95

Super Mac #1 Our good mac topped with chicken tinga, pickled jalapeño, bread crumbs, cilantro, two sides 25.95

Super Mac #2 Topped with pot roast, pan gravy, fried onions, parsley two sides 26.95

DESSERT

Brownie Sundae Geraldine's brownie, Scooter's custard, rainbow sprinkles, house chocolate sauce 12.95

Day's Cheesecake A whimsical cheesecake from Geraldine's (ask your server) 10.95

Layer Cake A whimsical layer cake slice from Geraldine's (ask your server) 10.95

☞ Add scoop of Scooter's Vanilla Custard 2.95

Root Beer Float Sprecher Root Beer or Cream Soda with Scooter's Vanilla Custard 8.95

Custard A scoop of Scooter's Vanilla Custard with chocolate sauce & sprinkles 5.95

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 4.45

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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