



JERRY'S

SANDWICHES • BEER • MUSIC

WINTER MENU CHANGES IN BLUE.

APPETIZERS

- Philly Pretzels. 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. Toasted Tuscan white bread with fresh mozzarella, avocado, and tomato-basil relish 8.95
Avocado Salsa. Roast tomato salsa with avocado and fresh fried tortillas chips 7.95
Hummos. Roast garlic hummos with fried pita, chips, olive relish & roast pepper garnish 8.95
Beer Cheese. Beer cheese dip, made with our draft beers, with pretzels and pita chips 8.95
Buffalo Chicken Poppers with Housemade Ranch Dressing 7.95
Fried Green Tomatoes. Green tomatoes in Louisiana corn flour seasoning, with olive oil toasts and remoulade 8.95
Jalapeño Poppers. Jumbo jalapeños (4) stuffed with cheddar, breaded & fried, and served with ranch dressing & roast tomato salsa 8.95
Mini Corn Dogs. Varying seasonal sausage fried in corn bread batter with matching dip 9.95
Warm Crab Dip. With fried pita and housemade potato chips 9.95

CHIPS, FRIES & RINGS

Includes choice of two condiments: Ketchup, Carolina Vinegar, Mayo, Roast Garlic Aioli, Lemon Aioli, Honey Mustard Aioli, Southwest Aioli, Ranch Dressing, Barbecue Sauce. We fry with 100% canola oil.

- | | |
|---|-------------------------------|
| Housemade Potato Chips 4.45 | Sweet Potato Fries 5.95 |
| Rustic Cut Fries 4.45 | Ale-Battered Onion Rings 5.95 |
| Rustic Cut Fries with Cheddar Spread 5.45 | |

SOUP & SALADS

- Soups Of The Day 3.95 /6.95
House Salad. Greens, red onion, tomato, cucumber, roast red peppers, croutons, choice of dressing 4.95
Caesar Salad. Greens, red onion, roast green chilis, croutons, Reggiano parmesan, Caesar dressing 4.95
Wedge Salad. Iceberg wedge, Tennessee country bacon, red onion, Danish blue cheese, Russian dressing 5.95

SIDES

- Choose two with a sandwich, one with an entrée salad, and one with a soup and half sandwich. ^v=vegan. A La Carte Sides 3.45 /5.95*
Mixed Greens & Vinaigrette • Cider Slaw • Grape, Pineapple & Dried Cranberry Salad^v • Spiced Apples^v • Thai Cucumber Salad^v • **Dill** Potato Salad • Szechuan Peanut Pasta Salad^v • Roast Garlic Mashed Potatoes & Poblano-Mushroom Gravy • Barbecue Beans • **Creamed Corn** • Mac & Cheese • Housemade Chips^v • Fries^v

ENTRÉE SALADS

Mixed greens are our own mix of leaf lettuce, curly endive, red cabbage, baby spinach, and arugula. Choice of 1 side. No changes please - to create a custom salad, see the Milton F, below.

- Southwest Fried Chicken** (or substitute fried green tomatoes). Mixed greens with spicy, buttermilk-marinated, fried chicken, avocado, roast green chilis, roast corn, red onion, tomato, aged cheddar, tortilla strips, and barbeque-ranch dressing 12.95
Jerry's Cobb. Mixed greens with blackened chicken, applewood bacon, cucumber, avocado, red onion, tomato, Danish blue cheese, croutons, and ranch dressing 13.95
Jerry's Niçoise. Mixed greens with olive-oil poached tuna, avocado, roast pepper, grilled onion, roast tomato, olive relish, Corsican feta, croutons, and vinaigrette 15.95
Jerry's Chicken Caesar. Mixed greens with grilled, lemon chicken (or blackened chicken), roast pepper, roast tomato, croutons, Reggiano parmesan, and Caesar dressing 12.45
Salmon Caesar. Mixed greens with grilled salmon, roast pepper, roast tomato, croutons, Reggiano parmesan, and Caesar dressing 14.45
Super Chicken. Mixed greens with Jerry's zesty chicken salad, roast green chilis, grilled onions, **Granny Smith apple, cucumber, tomato, croutons, and ranch dressing** 12.70
Tenderloin Steak Wedge. Iceberg lettuce wedges with roast beef tenderloin, applewood bacon, red onion, tomato, Danish blue cheese, croutons, and Russian dressing 16.95
Mediterranean. Mixed greens with marinated portabella mushrooms, roast red peppers, grilled asparagus, avocado, roast tomato, Corsican feta, croutons, and vinaigrette 13.20

BURGERS

Housemade, hand-formed burgers. Buns: Brioche, Wheat & Oat, or Pretzel. Lettuce, tomato, red onion optional. Choice of 2 sides. (Due to 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 9.95
Waygu Kobe Beef Burger 13.95
Lamb Burger 13.95
Chicken Burger 10.95

Cajun Crawfish & Salmon Burger 13.95
Crab Cake Burger 13.95
Veggie Burger (not vegan) 9.95

BURGER TOPPINGS *Yes, do mix & match, and see all the possible toppings listed under Milton F, below.*

Jerry American cheese, pickle, ketchup, mayo, lettuce, tomato, onion .50
American Grilled onion, pickle, cheddar spread, mayo, ketchup .50
Italian Country ham, giardinera, provolone, mayo, hot sauce 2.25
Western Bacon, portabella, aged white cheddar, ranch-bbq sauce 2.50
Mexican Avocado, jalapeño, cilantro, pepper jack, mayo, salsa 1.25
Blue Blue cheese, grilled onion, applewood bacon, bbq sauce 2.75
Margarita Roast tomato, basil, fresh mozzarella, vinaigrette 1.25
Greek Cuke, red onion, arugula, olive relish, feta, ranch dressing 1.00
Alsatian Apple, applewood bacon, Swiss, honey mustard 3.00
Southern Fried green tomato, country bacon, basil, American cheese, remoulade 2.50
Cajun Blackened, sliced pickle, pepper jack, mayo, Crystal hot sauce .75
Santa Fe Roast green chilis, cheddar, American, southwest mayo 1.25
Seafood Jalapeño, basil, fresh mozzarella, lemon aioli, hot sauce .75
Cosmic Asparagus, grilled onion, basil, French brie, chutney 1.75
Dixie Tennessee Country Ham, Tennessee Country Bacon, Pepper Jack, Mayo, Carolina Vinegar 3.00

WARM SANDWICHES

Breads (v=vegan): Italian Roll^v, Challah (white), Tuscan White^v, Sesame Sourdough, Multigrain, Dark Rye^v, Brioche Bun, Wheat & Oat Bun, Pretzel Bun^v. Lettuce, tomato, red onion optional. Choice of 2 sides.

Fried Chicken. Spicy, buttermilk-marinated, fried chicken, with sliced pickle, white American cheese, ketchup, mayo, and Crystal hot sauce on challah 10.20

Buffalo Chicken. Fried chicken, dipped in authentic Buffalo hot sauce, with sliced pickle, white American cheese, and celery-blue cheese mayo on challah 10.95

Chicken Caesar. Sliced, marinated chicken breast, topped with Reggiano parmesan and Caesar dressing on Tuscan white 10.20

Hot Meatloaf. Turkey meatloaf, grilled onions, Swiss, mayo, smothered gravy, Cholula hot sauce on sesame sourdough 10.45

Beef Tenderloin. Grilled beef tenderloin medallions, brushed with herb butter, and with portabella mushrooms, Swiss, aioli, and horseradish dressing on Italian roll 14.95

Pot Roast. Aka New Orleans roast beef, in debris gravy, with grilled onions, cheddar, horseradish dressing on challah 11.70

JERRY'S CHEESESTEAK EMPORIUM

Jerry's Cheese Steak. Sliced, marinated, blackened skirt steak, with grilled onions and housemade cheddar spread on Italian roll 12.45
Blackened Chicken Cheese Steak 10.45

[Blackened Portabella Cheese Steak](#) 10.45

Jerry's French Dip. Housemade roast beef and au jus, with fresh mozzarella and giardinera on Italian Roll and served with a ramekin of extra jus 11.20

Jerry's Reuben. Corned beef with cider slaw, Swiss, and Russian dressing on dark rye 10.95
Turkey Reuben. 10.45

Cuban Sandwich. Grilled sandwich of roast, seasoned pork loin, root beer-glazed ham, Tennessee country ham, sliced pickle, sliced fresh jalapeños, cilantro, Swiss, Dijon mustard on Tuscan white 12.45

Muffuletta. Tennessee country ham, mortadella, salami, coppicola, aged provolone, olive relish on sesame sourdough 11.95

Jerry's BLT. Tennessee country bacon, applewood-smoked bacon, Louisiana-style fried green tomatoes, white American cheese, mayo, Crystal hot sauce on challah 12.95

Sausage Special. See Specials Card for our weekly slick sausage special, on Italian roll.

[Skipper Jerry's Catch of the Day.](#) See the Specials Card for our weekly fish special, on Italian roll. Some fried fishes may be alternately blackened. Just ask.

Crab Cake. Crab & corn cake, pepper jack, lemon aioli, Crystal hot sauce on brioche bun 14.45

Asian Tuna. Marinated in soy & ginger, then grilled, with avocado, cucumber, Corsican feta, wasabi aioli on wheat & oat bun 13.95

Tuna Melt. Tuna salad, roast tomato, aged white cheddar, Cholula hot sauce on dark rye 10.95

Fried Green Tomatoes. Louisiana-style fried green tomatoes, roast portabellas, basil, fresh mozzarella, lemon aioli, Cholula hot sauce on multigrain bread 11.20

Fried Tofu. Louisiana-style fried tofu, avocado, cilantro, sliced jalapeño, aged white cheddar, salsa on dark rye 10.95

GRILLED CHEESE

Challah (white), Tuscan White^v, Sesame Sourdough, Multigrain, Dark Rye^v. Lettuce, tomato, red onion optional. Choice of 2 sides.

Good Ol' American. American, cheddar on challah 9.45
Caprese. Fresh mozzarella, tomato, basil, olive oil on Tuscan white 9.70
French Onion. Swiss, parmesan, grilled onion, fresh ground pepper, aioli on dark rye 9.70
Italian. Provolone, parmesan, salami, roast tomato, basil on sesame sourdough 10.70
PB&J&C. Peanut butter, provolone, Granny Smith apple, chutney on multigrain 9.95
[Stoner.](#) Mac & cheese, American cheese, natural smoked Gouda, arugula, applewood bacon, Crystal hot sauce on challah 10.95
[Taos.](#) Cheddar, Swiss, roast green chili, spiced apple on Tuscan white 10.45
[Zippy.](#) Roast portabella mushroom, cheddar spread, pepper jack, sliced jalapeños, southwest mayo on sesame sourdough 9.95
[Munchy.](#) American cheese, cheddar, housemade potato chips, sliced pickle, mayo on challah 9.95

COLD SANDWICHES

No changes please - To create a custom sandwich, see the Milton F, below. Breads (=vegan): Italian Roll[®], Challah (white), Tuscan White[®], Sesame Sourdough, Multigrain, Dark Rye[®], Brioche Bun, Wheat & Oat Bun, Pretzel Bun[®]. All sandwiches are available regular, bread toasted, or grilled. Lettuce, tomato, red onion optional. 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.*

Abigail A Roast chicken, hummos, basil, aged provolone, aioli 10.45

Annie O Roast chicken, peanut butter, cilantro, mango-chipotle chutney 9.95

Basil R Roast chicken, roast green chilis, fresh mozzarella, basil, tomato-basil relish 10.70

Binx B Roast chicken, grilled onions, Corsican feta, olive relish, lemon aioli 10.70

A Fan Favorite

Green J Roast chicken, avocado, basil, aged provolone, pesto 10.70

Bobby Z Blackened chicken, Tennessee country bacon, aged white cheddar, housemade barbecue sauce 11.45

Eric T Blackened chicken, applewood bacon, avocado, Corsican feta, mango-chipotle chutney 12.45

Jerry W Blackened chicken, roast red peppers, basil, Corsican feta, aioli, salsa 10.95

A Fan Favorite

Mindy F Blackened chicken, avocado, aged white cheddar, mango-chipotle chutney 10.70

Prudy P Blackened chicken, grilled onions, aged provolone, lemon aioli, Crystal hot sauce 10.20

Roberto C Blackened chicken, applewood bacon, grilled onions, Danish blue cheese dressing 11.95

CHICKEN SALAD SANDWICHES *Our own chicken salad featuring grilled chicken and a zippy chutney dressing.*

Henhaus H Chicken salad, applewood bacon, Swiss 11.45

A Fan Favorite

Luis M Chicken salad, Steak, avocado, Swiss, mango-chipotle chutney 13.20

Neal C Chicken salad, apple, avocado, cider slaw, housemade barbecue sauce 10.70

TURKEY SANDWICHES *All breast, natural, no filler, turkey.*

Alexis D Turkey, apple, Swiss, tomato-basil relish, lemon aioli 10.45

Ben F Turkey, aged provolone, giardinera, mayo, balsamic vinaigrette 10.20

Eli W Turkey, avocado, applewood bacon, aged white cheddar, sweet & hot mustard 11.95

John M Turkey, avocado, French brie, honey mustard 10.95

Marshall F Turkey, Tennessee country bacon, Swiss, Russian dressing 11.45

Martin K Turkey, grilled asparagus, French brie, mango-chipotle chutney 11.20

A Fan Favorite

Miles S Turkey, housemade cranberry sauce, fresh mozzarella, basil 10.45

Molly B Turkey, Tennessee country bacon, natural smoked Gouda, southwest aioli 11.70

Scottie P Turkey, Tennessee country ham, grilled onions, basil, natural smoked Gouda, mango-chipotle chutney 12.20

A Fan Favorite

Wolfy P Turkey, applewood bacon, grilled onions, apple, Swiss, honey mustard 12.20

TURKEY MEATLOAF SANDWICHES *Our own full-flavored recipe, glazed with housemade barbecue sauce.*

Edith P Turkey meatloaf, Tennessee country bacon, roast green chilis, aged white cheddar, southwest aioli 11.95

A Fan Favorite

Rob L Turkey meatloaf, grilled onions, portabellas, aged white cheddar, mayo, housemade barbecue sauce 10.70

Jackson P Turkey meatloaf, roast red peppers, aged provolone, aioli, Cholula sauce 10.45

ROAST BEEF SANDWICHES *Our own roast, rubbed with garlic and herbs.*

Bob W Roast beef, grilled onions, portabellas, Swiss, southwest aioli 11.20

Marion M Roast beef, Tennessee country bacon, grilled onions, aged white cheddar, ranch dressing 12.20

McGannahan S Roast beef, aged provolone, fresh mozzarella, horseradish, Dijon mustard 11.20

Mister E Roast beef, salami, oven-roast tomatoes, Corsican feta, wasabi aioli 12.20

Tom J Roast beef, applewood bacon, grilled asparagus, French brie, sweet & hot mustard 12.95

STEAK SANDWICHES *Skirt steak marinated in soy, garlic and herbs, then grilled.*

Andy C Steak, avocado, roast green chilis, aged white cheddar, southwest aioli 13.45

Curt C Steak, avocado, cilantro, pepper jack, salsa, adobo sauce 13.20

A Fan Favorite

Diego A Steak, avocado, cilantro, aged white cheddar, mango-chipotle chutney, adobo sauce 13.20

Dieterich G Steak, blackened chicken, avocado, aged white cheddar, mayo, adobo sauce 13.95

Eddie H Steak, Tennessee country bacon, grilled onions, Danish blue cheese dressing 14.45

Frankie L Steak, grilled onions, portabellas, aged white cheddar, housemade barbecue sauce 13.20

Jim M Steak, applewood bacon, natural smoked Gouda, mango-chipotle chutney 14.45

CORNED BEEF SANDWICHES *Our own braised corned brisket.*

Curly H Corned beef, Tennessee country ham, olive relish, aged provolone, Russian dressing 12.20

Manny S Corned beef, Swiss, giardinera, Dijon mustard 10.70
 Townes V Corned beef, roast beef, turkey, Swiss, Russian dressing 11.45

PORK SANDWICHES *A potpourri of pork – housemade herb-rubbed pork loin, housemade root beer glazed ham, Benton's Tennessee country ham, various fine Italian meats from San Francisco, and two bacons including Benton's Tennessee country bacon.*

Lucy B Roast seasoned pork loin, avocado, jalapeño, cilantro, aged white cheddar, southwest aioli 10.95
 Walter D Roast seasoned pork loin, Tennessee country bacon, basil, Swiss, mayo, honey mustard 11.95

A Fan Favorite
 Herman M Root beer-glazed ham, Tennessee country ham, apple, brie, honey mustard 12.45

Isaac A Root beer-glazed ham, coppicola, applewood bacon, avocado, cilantro, aged white cheddar, mayo, adobo sauce 12.45
 Rocky S Root beer-glazed ham, country ham, salami, coppicola, aged provolone, oregano, vinaigrette 12.45

SEAFOOD SANDWICHES *Roast Norwegian salmon, wood-smoked salmon, our housemade albacore tuna salad, and housemade olive-oil poached fresh tuna.*

Olive O Tuna salad, olive relish (or giardinera), roast red peppers, aged provolone, vinaigrette 10.70
 Charlie C Olive-oil poached fresh tuna, avocado, cilantro, Corsican feta, wasabi aioli 13.20
 Jimi H Olive-oil poached fresh tuna, cucumber, arugula, fresh mozzarella, Dijon mustard 13.95
 Alice W Roast salmon, avocado, cucumber, Corsican feta, wasabi aioli 13.45
 Gilda R Roast salmon, avocado, fresh jalapeños, cilantro, Corsican feta, salsa 13.45
 Janis J Roast salmon, portabellas, basil, lemon aioli 12.45

A Fan Favorite
 Ken K Roast salmon, avocado, cilantro, housemade barbecue sauce 12.45

Randy K Roast salmon, applewood bacon, grilled asparagus, natural smoked Gouda, honey mustard 14.70
 Rufus T Smoked salmon, asparagus, basil, fresh mozzarella, southwest aioli 13.20
 Sheila G Roast salmon, avocado, roast green chilis, grilled onions, southwest aioli 12.95
 Groucho M Smoked salmon, avocado, aged white cheddar, mango-chipotle chutney 13.20
 Paul N Smoked salmon, applewood bacon, fresh mozzarella, lemon aioli 14.95

VEGETARIAN SANDWICHES *A potpourri of vegetarian/vegan items, with appeal to carnivores as well. (Add a slice of bacon.)*

Abe L Hummos, grilled asparagus, roast green chilis, Swiss, lemon aioli 10.45
 Baba R Peanut butter, apple, grilled onions, basil, mango-chipotle chutney 9.70
 Doctor J Fried eggplant, hummos, roast red peppers, Corsican feta, mango-chipotle chutney 11.45
 Endora B Hummos, Granny Smith apple, French brie, cranberry sauce 10.70
 Gloria S Roast red peppers, portabellas, fresh mozzarella, pesto, lemon aioli 10.45

A Fan Favorite
 Jenny F Avocado, roast green chilis, grilled onions, pepper jack, fresh mozzarella, southwest mayo 10.95

Johnny A Apple, French brie, basil, chutney 10.20
 Monty P Swiss, aged white cheddar, French brie, natural smoked Gouda, basil, tomato-basil relish, olive oil 10.45
 Speed R Hummos, grilled asparagus, grilled onions, Corsican feta, mayo, adobo sauce 10.45
 Timothy L Portabellas, tomato-basil relish, fresh mozzarella, sweet & hot mustard 9.70
 Vickie N Oven-roast tomatoes, roast red peppers, fresh mozzarella, basil, vinaigrette 10.20
 Warren S Hummos, avocado, cheddar, tomato-basil relish, vinaigrette 9.95

MILTON F

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 9.95

Step 1 – Choose Bread (v=vegan) or Greens

Italian Roll ^v	Multigrain	Brioche Bun	Gluten Free Multigrain ^v +.50
Challah (White)	Dark Rye ^v	Wheat & Oat Bun	Our Mixed Greens
Tuscan White ^v	Sesame Sourdough	Pretzel Bun ^v	Iceberg Lettuce

Step 2 – Choose Fillings

Meats	Mortadella +1 ea	Sliced, Fresh Jalapeños	Cheeses
Roast Lemon Chicken +1	Seafood	Roast Portabellas +.50	Swiss +.50
Blackened Chicken +1	Albacore Tuna Salad +1	Grilled Onions +.25	Aged Provolone +.50
Jerry's Chicken Salad +1	Poached Fresh Tuna +3.50	Grilled Asparagus +.50	Aged White Cheddar +.50
Roast Natural Turkey +1	Roast Norwegian Salmon +3.50	Fried Eggplant +1	Cheddar Spread +.50
Turkey Meatloaf +1	Smoked Salmon +3.50	Avocado +.50	Corsican Feta +.75
Housemade Herb Roast Beef +1.50	Vegetables & Fruit	English Cucumber +.25	White American +.50
Marinated Steak +3.50	Fried Green Tomatoes +1	Kosher Pickle Slices	Pepper Jack +.50
Pot Roast +2.50	Fried Tofu +1	Cider Slaw +.25	Reggianito Parmesan +.50
Housemade Corned Beef +1.50	Oven-Roast Tomatoes +.75	Arugula, Basil, or Cilantro	Fresh Mozzarella +.75
Our Own Roast Pork Loin +1.50	Hummos +.50	Dried Oregano	French Brie +1
Root Beer-Glazed Ham +1	Roast Red Peppers +.50	Granny Smith Apple +.50	Natural Smoked Gouda +.50
Tennessee Country Ham +1.50	Roast Green Chilis +.50	Peanut Butter, Jam +.25	Danish Blue Cheese +.75
Applewood Bacon +2.50			Blue Cheese Dressing +.75
Tennessee Bacon +2.50			
Hot Coppicola, Salami,			

Step 3 – Choose Condiments

Yellow Mustard	Sweet & Hot Mustard	Lemon Aioli ^H	Extra Virgin Olive Oil +.25
French Dijon Mustard	Hellman's Mayo	Roast Garlic Aioli ^H	Balsamic Vinaigrette ^H
Honey Grain Mustard ^H	Southwest Aioli ^H	Wasabi Aioli ^H	Dried Oregano

Russian Dressing^H
Caesar Dressing^H
Horseradish Dressing^H
Ranch Dressing^H
Ketchup

Mango-Chipotle Chutney^H +.25
Giardinera^H +.25
Olive Relish^H +.25
Tomato-Basil Relish^H
Pesto^H +.25

Barbecue Sauce^H
Carolina Vinegar Sauce^H
Cranberry Sauce^H +.25
Crystal Hot Sauce
Cholula Hot Sauce

Adobo Hot Sauce^H
Roast Tomato Salsa^H +.25
^HSauce is housemade.

Step 4 (Sandwiches) – Choose Lettuce, Tomato, Onion
Shredded Iceberg Lettuce

Our Mixed Greens +.25

Tomato

Thin-Sliced Red Onion

DESSERT

Bar Sundaes, Choice of Fudge Brownie, Toll House Cookie Bar, Lemon Bar, or Bourbon Pecan 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

Red Velvet Cake, Served with Custard & Chocolate Sauce 6.95

Chocolate Cake, Chocolate cake with chocolate frosting, served with Custard & Chocolate Sauce 6.95

Real Vanilla Custard, from our friends at Scooter's, with Choice of Chocolate Syrup, Caramel Sauce, or Raspberry Sauce 4.25/6.50

Milkshakes & Malts. Old Fashioned Blender Custard Shakes - Vanilla, Chocolate, Strawberry, Banana, Banana-Chocolate, Coffee, Mocha, Peppermint 6.95

Floats. Sprecher Draft Root Beer, or any Sprecher Pop, with Custard 6.95

Ale Floats. For the beer-addled, but surprisingly good, with your choice of draft beer. Best with big, fuller-flavored, ales to stand up to the richness and sweetness of the custard 8.45

BEVERAGES

To save planet resources (and because we're lazy), we only provide tap water upon request.

Housemade Soda Pop (Mango-Mint, Ginger-Lime, Raspberry-Woodruff, Grapefruit-Rosemary, Cherry-Thyme) 2.95 /16oz

Housemade Lemonade 2.95 /16 oz

Hot Spiced Cider (with star anise, clove, juniper, cardamom, cinnamon, allspice) 3.95 /12 oz

Fresh Squeezed Orange Juice, Grapefruit Juice 3.95 /12oz

Sprecher Draft Root Beer, Bottles (Diet Root Beer, Orange, Ginger Ale, Cream Soda) 2.95 /16 oz

Coke, Diet Coke, Sprite, Fresca, Dr. Pepper 1.70

San Pellegrino Sparkling Water 2.95

San Pellegrino Limonata or Aranciata 2.95

House-brewed Iced Tea 2.45

Japanese Itoen Iced Teas 2.95

Milkshakes and Malts. Old Fashioned Blender Shakes with Scooter's Custard - Vanilla, Chocolate, Strawberry, Banana, Banana-Chocolate, Coffee, Mocha, Peppermint 6.95

Floats. Sprecher Draft Root Beer (or try any Sprecher Pop) with Custard 6.95

COFFEE & TEA

We feature coffee from Chicago's Metropolis Coffee, roasted and delivered weekly.

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 2.95

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 2.95

House-brewed Iced Tea 2.95

Mighty Leaf Tea. See list below 2.95

TWO LEAVES & A BUD / MIGHTY LEAF TEAS

Enthusiastic descriptions by Mighty Leaf. (LC=Light Caffeine) (NC=No Caffeine)

Organic Breakfast. A robust, wide awake, blend of premium black tea leaves.

Organic Earl Grey. Gold-tipped buds of rich black tea leaves with a twist of citrusy bergamot. (NC)

DeCaf Earl Grey. Ditto on above. (NC)

Bombay Chai. Black tea leaves with subtle hints of orange, cinnamon, cardamom, pepper, and clove.

Organic Hojicha. A rich, nutty, blend of pan-fired and slow-roasted green tea leaves. (LC)

White Peony. Smooth, sweet, savory, and white, harvested during a brief period in spring, white tea is the unopened bud of the plant. (LC)

Chamomile Citrus. Soothing Egyptian chamomile flowers with subtle slices of fruit. (NC)

Organic African Nectar. African Rooibos leaves teeming with tropical fruit and blossoms. (NC)

ABOUT US

Jerry's was started by Mark, Mindy, and Uriah, and we're all still here. 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 catering kitchen. The rent was paid and we just needed a little more equipment and a sign. Stumped for a name, we named the place after the late, great, Jerome John Garcia.

At first it didn't look like it was going to work – too weird and more expensive than Subway, and then, about a couple of years in, it took off. In 2007 we hocked the farm and opened Jerry's Wicker Park, bigger, slicker, and with the glorious addition of ~200 American craft beers. Sandwiches and beer And now whiskey. Is a Jerry's Andersonville in the works? Could be.

Jerry's started with a much more limited menu than today, around 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. We dare you to try.

And we're still evolving. We can get better. Stay tuned.

RESERVATIONS

Jerry's takes reservations for parties of 6 or more.

PRIVATE ROOMS

Jerry's offers space for private parties. The second 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 second 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. Inquire, or email Mindy at mindy@jerrysandwiches.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. We know what we're doing. 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), a full-service caterer 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 (773 489-2705) or email Mindy at catering@blackroostercatering.com.



FEEDBACK

Got feedback or suggestions? Good, bad, or indifferent, send it to curly@biresfriedler.com. We'll respond. And we are on Facebook at "Jerry's – Wicker Park" and on Twitter on "@WithHotSauce".

MasterCard, Visa, Discover. No personal checks.
No separate checks. No more than 3 forms of payment per table.

\$2/Person sharing charge. An 18% gratuity is added for parties of 6 more.
We take reservations for parties of 6 or more.

Feel free to steal this menu, but please leave the menu jacket. Menus are posted online, though, and delivery/carryout menus are available at host station.

Kitchen open 11:00a-10:00p Sun-Thu, till 11:00p Fri-Sat. Bar open later.
773.235.1006, jerrysandwiches.com