



# MENU

Good Old, But Bent, Sandwiches since 2002

## STARTERS

**Shishito Peppers** with citrus & southwest aiolis 9

**Onion Dip** Caramelized onion & roast garlic dip with sea salt & pepper chips 7.5

**Beer-Battered Avocado** with house ranch dressing 8.5

**Philadelphia Pretzels** with two mustards (Mustard 78, honey-grain, or sweet & hot, or pimento cheese +.5) 8.5

**Wisconsin Cheese Curds** with choice of 2: sweet-hot mustard, ranch dressing, tomato soup (if available) 9

**Roast Tomato Salsa** with avocado, fresh tortillas chips 7.5

**NEW Black Bean-Roast Garlic Hummus** with roast & fried pita, roast poblano, cucumber, cotija 8.5

**Pimento Cheese** with toasted bread & pretzels 8.5

**Fried Green Tomato Bruschetta**, basil, pimento cheese, Crystal hot sauce, southwest mayo drizzle 8.5

**Fried Chicken Poppers** Buffalo/ranch dressing, barbecue/ranch dressing, **or** Korean/chile mayo 9

House **Jalapeño Poppers** with ranch dressing, roast tomato salsa 8.5

Warm **Crab Dip** with fried pita, house chips 9.5

**Corn Dogs** Monthly sausage bites in house cornbread with sweet-hot mustard or southwest mayo 8.5

**Sea Salt-Pepper Chips or Thin Fries** 4.5 ⇒ Choose 2: Ketchup 78, Carolina Vinegar, BBQ Sauce, Mayo, Aioli, Citrus Mayo, Southwest Mayo, Ranch Dressing, Roast Tomato Salsa, Pimento Cheese +1.25

## SOUP, SALAD & SIDES

**Tomato Soup** 4/6 ♦ **Seafood & Sausage Gumbo** 5/7

**House Side Salad** House lettuce mix, cucumber, red onion, grated carrot, radish, tomato, crouton, vinaigrette 5.5

**Caesar Side Salad** House lettuce-romaine mix, red onion, parmesan, crouton, Caesar dressing 5.5

**Sides** Sandwich prices include two tasters. All are vegetarian, and some vegan<sup>y</sup>. 1.5 Taster / 4 Bowl

Cold **Greens in Vinaigrette** ♦ **Cider Slaw w/ Kale** ♦ **Pickled Veggies<sup>y</sup>** ♦ **Szechuan Peanut Pasta** ♦ **House Chips<sup>y</sup>** ♦  
**Potato Salad** ♦ **Fruit Salad<sup>y</sup>** (+.25/1.5) **Warm Mashed Potatoes-Poblano Gravy** ♦ **Sweet Potatoes** ♦  
**Mac & Cheese** ♦ **Barbecue Beans** ♦ **Spiced Apples<sup>y</sup>** ♦ **Fries<sup>y</sup>**

## DINNER SALADS

House romaine, leaf & frisee mix, dressing on the side but holler if you prefer yours tossed. Add/sub heirloom tomatoes +.50.

**Foghorn** Fried chicken, avocado, green chile, corn, radish, fried onion, cheddar, tortilla strip, barbecue & ranch dressing 14

**Cobb** Blackened chicken, bacon, cuke, avocado, radish, red onion, tomato, Danish blue, crouton, ranch 14.5

**Brutus** Blackened chicken, roast green chile, fried onion, parmesan, crouton, Caesar dressing 13.5

**Chickie** Zesty house chicken salad, roast green chile, apple, cucumber, tomato, crouton, ranch dressing 13.5

**Steak** Grilled steak, applewood bacon, radish, red onion, tomato, Danish blue, crouton, Russian dressing 15

**Med** Fried eggplant, smoked shiitake, green chile, asparagus, avocado, olive relish, radish, cotija, crouton, vinaigrette 13.5

⇒ Subs (except Med): Any Poultry, Ham, Meatloaf, Tuna Salad, Steak or Seafood (+2.5), Fried Green Tomato, Fried Tofu

# JERRY'S SANDWICHES

Most sandwiches can be grilled or with bread toasted. Gluten free bread +\$.50. Add red onion, tomato, and green herb at no charge. Heirloom tomatoes +\$.50. Don't see what you want? Ask us if we can customize something special for you.

## BURGERS

Dry-aged beef burger or Jerry's house veggie burger, brioche or pretzel bun, and with red onion & tomato optional.

**Jerry Burger** American cheese, house pickle, fried onion, Ketchup 78, mayo, lettuce 13.5

**Western Burger** Cheddar, applewood bacon, fried onion, ranch dressing, house barbecue sauce, lettuce 15

**Mexican Burger** Cotija cheese, avocado, jalapeño, cilantro, southwest mayo, roast tomato salsa, let, tortilla strips 14.5

**Blue Burger** Danish blue cheese, applewood bacon, fried onion, aioli, barbecue sauce, lettuce 15

**Southern Burger** Cheddar, fried green tomato, basil, mayo, Cholula hot sauce, lettuce 14.5

**Omar's Special** Applewood bacon, caramelized onion, smoked shiitakes, lettuce, tomato, Russian dressing 14.5

## HALF SANDWICH COMBO

Most any sandwich (except burger or sausage) with Soup or House/Caesar Salad plus one side at price of full sandwich.

## FRIED CHICKEN SANDWICHES

A Jerry favorite, fried in a southern buttermilk-flour mix with our antibiotic, hormone & cage free chicken.

**Harland S** Buttermilk-marinated, American, house pickle, mayo, Crystal hot sauce, lettuce, challah 13.5

**Ansel A** Buffalo sauce, American, avocado, house pickle, cilantro, southwest mayo, lettuce, challah 13.5

**Sandra O** Korean BBQ sauce, cheddar, sliced cucumber, chili mayo, cider slaw, ciabatta 13.5

**Teressa B** Buffalo sauce, house pickle, celery-blue cheese mayo, lettuce, challah 14

**William F** Barbecue sauce, cheddar, applewood bacon, roast green chile, ranch, lettuce, brioche bun 14.5

## CHICKEN SANDWICHES

Blackened chicken (spicy), and zesty chicken salad (with our antibiotic, hormone & cage free chicken).

**Annie O** Cashew butter, blackened chicken, cucumber, radish, cilantro, chipotle chutney, lettuce, ciabatta 13.5

**George W** Blackened chicken, fried onion, arugula, Caesar, parmesan, cracked pepper, lettuce, ciabatta 13

**Louis A** Zesty house chicken salad, grilled steak, Swiss, avocado, mango-chipotle chutney, lettuce, ciabatta 14.5

**Mindy F** Blackened chicken, cheddar, avocado, cilantro, mango-chipotle chutney, lettuce, multigrain 13

**Neal C** Zesty house chicken salad, cheddar, Granny Smith apple, cider slaw, house barbecue sauce, multigrain 13

**Pat O** Blackened chicken, pimento cheese, caramelized onion, roast green chile, southwest mayo, lettuce, baguette 13

## TURKEY SANDWICHES

House roast turkey, 100% breast.

**Jerry's Club** Turkey, applewood bacon, mango-chipotle chutney, root beer ham, avocado, house pickle, cheddar, lettuce, red onion, southwest mayo, challah 14.5

**Cerise R** **GRILLED** Turkey, Swiss, sliced jalapeño, Russian dressing, coarse pepper, cider slaw, multigrain 13

**Eli W** Turkey, cheddar, applewood bacon, avocado, fried onion, sweet & hot mustard, lettuce, pretzel bun 13.5

**Rachel C** Turkey, provolone, avocado, pesto, basil, lettuce, ciabatta 13

## BEEF SANDWICHES

Pot roast, house corned beef, and grilled skirt steak.

**Clint E** Grilled steak, herb butter, Swiss, fried shiitake, arugula, aioli, horseradish dressing, lettuce, baguette 15.5

**NEW Curly H** House corned beef, cheddar, fried onion, pickle, horseradish dressing, lettuce, caraway-multigrain 14.5

**Diego R** Grilled steak, cheddar, avocado, cilantro, chipotle chutney, Cholula hot sauce, lettuce, baguette 15.5

**Joey V** Grilled steak, pimento cheese, caramelized onion, roast green chile, southwest mayo, lettuce, baguette 15

**Manny S** **GRILLED** House corned beef, Swiss, sliced jalapeño, Russian dressing, cider slaw, multigrain 14.5

**McGannahan S** Pot roast, pan gravy, provolone, roast poblano & pickled banana peppers, fried onion, pepper, horseradish dressing, lettuce, baguette 13.5

**Pepe L** Pot roast with pan gravy, fresh mozzarella, olive-pepper relish, fried onion, lettuce, baguette, ramekin of jus 13.5

**Roberto C** Steak, herb butter, Swiss, roast shishito pepper, fries, slaw, basil, roast garlic aioli, baguette 15

**Steve J** Pot roast, gravy, corned beef, bacon, American, sliced jalapeño, red onion, southwest mayo, lettuce, ciabatta 13.5

## PORK SANDWICHES

House root beer roast ham, roast pork belly, and applewood bacon, among other things.

- Desi A** **GRILLED** Pork belly, root beer ham, Swiss, pickle, sliced jalapeño, cilantro, Mustard 78, lettuce, ciabatta 13.5  
**Herman M** Root beer ham, fresh mozzarella, Granny Smith apple, honey-grain mustard, lettuce, pretzel bun 13  
**Lucy B** Roast pork belly, cheddar, avocado, sliced jalapeño, cilantro, southwest mayo, lettuce, ciabatta 13.5  
**Rocky B** Ham, roast pork belly, salami, provolone, Swiss, parmesan, olive relish, pickled banana peppers, arugula, red onion, mayo, lettuce, vinaigrette, ciabatta 13.5  
**Walker P** Fried green tomato, applewood bacon, pimento cheese, basil, mayo, Cholula hot sauce, lettuce, baguette 13.5

## MEATLOAF SANDWICHES

Featuring the month's meatloaf (see Specials) from our rotating collection. We like meatloaf.

- Fred R** **GRILLED** Meatloaf, Swiss, mashed potatoes, roast green chile, caramelized onion, lettuce, poblano gravy, Cholula hot sauce, brioche bun 13.5  
**Jaco P** Meatloaf, fried onion, house pickle, basil, cheddar, lettuce, southwest mayo, multigrain 13

## SEAFOOD SANDWICHES

We love seafood, if you can't tell. Fried shrimp, albacore tuna salad, house-hickory smoked Norwegian salmon, and specials.

- Alice W** Hickory-smoked salmon, avocado, cucumber, arugula, cotija cheese, lettuce, horseradish dressing, multigrain 15  
**Anders O** Fried shrimp, hot beef (surf & turf po boy), house pickle, lettuce, tomato, mayo, hot sauce, baguette 14  
**Charlie S** House tuna salad, avocado, sliced cucumber, arugula, lettuce, vinaigrette, multigrain 13  
**Curt C** Hickory-smoked salmon, avocado, asparagus, basil, lettuce, ranch dressing, multigrain 15  
**Gail U** Fried shrimp (po boy), house pickle, lettuce, tomato, mayo, Crystal hot sauce, baguette 14  
**Groucho M** Fried shrimp, roast pork belly (surf & swine po boy), pickle, lettuce, tomato, southwest mayo, baguette 14  
**NEW Janis J** Grilled tuna, marinated, togarashi spice-rub, cucumber, avocado, fried onion, lettuce, aioli, brioche bun 14.5  
**Jorma K** **GRILLED** Tuna salad, fried green tomato & onion, cheddar, let, citrus mayo, pesto, Cholula, multigrain 13  
**Ken K** Hickory-smoked salmon, avocado, arugula, fresh mozzarella, lettuce, barbecue sauce, challah 15

## VEGGIE SANDWICHES

And for you carnivores, some of these take well to the addition of bacon, mortadella, salami, etc.

- Bill W** Heirloom Tomato, fresh mozzarella, basil, lettuce, red onion, pesto, mayo, ciabatta (add bacon for BLT!) 13  
**Doctor J** Fried eggplant, hummus, grilled asparagus, cheddar, lettuce, citrus mayo, Cholula hot sauce, challah 13.5  
**Frida K** Beer-batter avocado, roast poblano, fried onion, Swiss, cilantro, lettuce, southwest mayo, multigrain 13.5  
**Greg L** Fried green tomato, basil, fresh mozzarella, lettuce, citrus mayo, Cholula hot sauce, challah 13  
**Jenny F** Avocado, green chile, jalapeño, fried onion, ched, fresh mozz, lettuce, southwest mayo, brioche bun 13  
**Larry D** Cashew butter, Granny Smith apple, caramelized onion, basil, cheddar, lettuce, chipotle chutney, multigrain 13  
**Mountain G** Fried tofu, avocado, cilantro, grilled asparagus, cheddar, lettuce, roast tomato salsa, multigrain 13  
**Warren S** Hummus, avocado, sliced jalapeño, basil, cheddar, lettuce, red onion, vinaigrette, multigrain 13  
**Wavy G** Fried shiitake mushroom (po boy), caramelized onion, cheddar, lettuce, mayo, Crystal hot sauce, baguette 13.5

## GRILLED CHEESES

- Good Ol' American** American, cheddar & Swiss on challah. (If you would like to change your cheese mix in favor of some provolone, fresh mozzarella, parmesan, pimento cheese, Danish blue, or cotija cheese, just let us know.) 11.5  
**Caprese** Heirloom tomato, fresh mozzarella, basil, pesto, sea salt, cracked black pepper, ciabatta 13.5  
**Munchy** American cheese, cheddar, house potato chips, house pickle, parsley, mayo, challah 12  
**Nacho** House nacho sauce, fresh mozzarella, cotija, avocado, roast poblano, cilantro, salsa, tortilla strips, ciabatta 13  
**Nutball** "Time Out Chicago 2017 Meltdown Grand Prize Winner" Cashew butter, applewood bacon, Swiss, provolone, cheddar, arugula, mango-chipotle chutney dip, multigrain 13.5  
**Stoner** Mac & cheese, American, provolone, applewood bacon, arugula, Crystal hot sauce, challah 13

## DESSERTS

See the **Dessert Card** when the time comes, but think Creole bread pudding, Scooter's Custard sundaes, and house ice cream sandwiches.

# BEVERAGES

**House Iced Tea** 3.5 (w/ refills) **Metropolis TrueBrew Iced Coffee** 5

**House Lemonade** ♦ **Strawberry Lemonade** 3.5

**Good Old Coke** Coke, Diet Coke, Sprite, Orange, Gingerale 3 (w/ refills)

**Sprecher Draft Root Beer** 3.5 **Float** Sprecher draft root beer or any Sprecher bottle with Scooter's Custard 7

**Fancy Bottled Pop** Sprecher (Lo Cal Root Beer, Orange Dream, Cream), Barritt's Ginger Beer, Cheerwine, San Pellegrino Aranciata (orange) or Pompelmo (grapefruit) 3.5

**Water** San Pellegrino Sparkling, Spindrift Seltzers (Cucumber, Grapefruit, Lemon) 3.5

## ABOUT US & OTHER MATTERS

Jerry's began whimsically in 2002 in the West Loop as just a simple sandwich shop with few seats in the front of a catering kitchen. That little Jerry's closed in 2012, but it spawned the "empire" that we are today with two whole restaurants in Andersonville and Lincoln Square. Now we have bars and real waiters and everything. Since back in the day with Mindy out front and Mark in the kitchen, and Trey selling us coffee, Jerry's has grown into a staff collaboration among many. As always, we are a work in progress so expect to see continuous evolution. If you have ideas, complaints, praise, or other great thoughts, write us at [mark@jerryssandwiches.com](mailto:mark@jerryssandwiches.com).

**Reservations** We take limited reservations for the indoors, and they are highly recommended for parties of 6 or more. Outside seating is strictly first come first serve.

**Payment** MasterCard, Visa, Discover, Amex, but no checks. Limit one tab, maximum 3 forms of payment per table. \$2/Person sharing charge. A 20% gratuity is added for parties of 6 more.

**Sandwich Names** All are great Americans, real or imagined. (We do have too much free time our hands.)

**Hot Sauces** We like things spicy at Jerry's so there are many hot sauces floating around. If you're really into it, ask for the "Super Hot Sauce Caddy". There's no charge for any of them.

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

**Delivery & Carryout** Call for carryout, but order delivery on our web site or from our friends at GrubHub.

**Catering** You betcha, including staff, bar, and rentals. Once upon a time, we were only caterers. See both the Catering Menu and the Space Rental Menu, copies available at host or on the website. We have private dining areas in the restaurants and special party packages.

**Motherly Oversight (but don't cross her)** Mindy Friedler

**Thankless, Very General Management** Trey Elder & Jamie Grenon

**Executive Chef, Allegedly** Mark Bires, all around sandwich guy and smokin' god of fire

**Chef De Cuisine & Bottle Washer** Omar Maggitt, who really knows what he's doing

**Beer Mostly & Otherwise Reluctant Bar Guy** Nick Bondi, Cicerone

**Whiskey Man** Trey again (it gets annoying), full boat Kentucky Colonel

**Daily Bar Oversight** Brett Carrillo & Dylan Winckler (and we do mean it's an oversight)

**Food Reasonably Close to What You Ordered** Roger Delgado, Corny Salgado

**Inspiration & Tunes** Jerry Garcia

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