



JERRY'S ROADHOUSE

Dinner Menu 4/7 Update

Just Down Home Good Food

Starters

Special Beer Cheese Housemade, served ~room temp, with fried pita & house chips 10.95

Corn Dogs Our sausage special in cornbread batter, house mustard or southwest mayo 10.95

Pretzels Two housemade pretzels with herb butter and house mustard 10.95

Hummus Housemade hummus, tahina, matbucha (spicy tomato jam), sliced cucumber, pita 10.95

Cheese Curds Wisconsin curds with house mustard and ranch dressing (or tomato soup when available) 10.95

Chicken Poppers Buffalo with ranch dressing, BBQ with ranch dressing, or Korean with chili mayo 11.95

Fries

Fries ☞ Choose 2 Dips: Ketchup, BBQ Sauce, Aioli, Southwest Mayo, Ranch Dressing 6.45

Disco Fries Fries, Chicken or Poblano Gravy, Cheese Sauce, Chives 8.95

Soup & Salad

Jerry's Tomato Soup 5.45/6.95

House Salad House lettuces, cuke, red onion, carrot, watermelon radish, cherry tomato, crouton, vinaigrette 7.45

Special Potato, Ale & Cheddar Soup 5.45/6.95

Caesar Salad House lettuce-romaine mix, red onion, parmesan, crouton, Caesar dressing 7.45

Mains + Three

Choose three sides, unless fewer are noted.

Chicken Fried Chicken Boneless, butterflied breast & thigh, buttermilk-marinated, chicken gravy 23.95

Special **Peruvian Chicken** Grilled chicken breast in a citrus & herb rub, aji verde sauce 23.95

Carnitas Ale-braised pork shoulder, pan wine gravy 23.95

Seasoned Skirt Steak Char-grilled skirt steak with our special house rub, roast garlic aioli 25.95

Baked Ham Applewood-smoked, natural ham, New Orleans-style root beer pan gravy 23.95

Special **Irish Corned Beef Meatloaf**, chicken gravy 22.95

Special **Fish & Chips** Beer-battered, wild haddock in beer batter, house tartar sauce, two sides 24.95

Shrimp & Grits Seasoned, seared shrimp over grits with sharp cheddar & bacon, Nola sauce, two sides 24.95

👁️ or **Fried Green Tomatoes & Grits**, Nola sauce & tomato sauce, two sides 22.95

Pot Pie Ragout of chicken under puff pastry 23.95

Stuffed Pepper Poblano pepper in cornmeal batter, stuffed with goat & cotija cheeses, mushrooms, raisins, apples & pears, with tomato-ancho sauce 22.95

Deluxe Mac & Cheese Real good mac, made from with a garlic roux and six cheeses, two sides:

👁️ Topped with Carnitas, pan gravy, pickled jalapeño and cilantro 22.95

👁️ Topped with Barbeque beans, roast poblano, and cilantro 20.95

Sides

Included with Mains, above. À la carte 4.50.

Creamed Spinach

Slaw

Spiced Apples

Stone-Ground Grits

Mashed Potato & Gravy

Eloté

Mac & Cheese

Red Beans & Rice

Fries

Bread & Butter⁴

Phlour Bakery
Ciabatta

Jalapeno-Cheddar
Cornbread Muffin

Geraldine's
Buttermilk Biscuit

Hot Sandwiches

A curated selection from Jerry's big lunch menu. Choose two sides, above.

Harland S Fried chicken, American cheese, pickle, lettuce, mayo, Crystal hot sauce, challah 16.45

George J Blackened chicken, fried onion, arugula, Caesar, parmesan, cracked pepper, roll 15.95

Manny S House corned beef, Swiss, pickled jalapeño, cider slaw, Russian dressing, multigrain 16.95

Gail U Louisiana-style fried shrimp, pickle, lettuce, tomato, mayo, Crystal hot sauce, roll 17.45

Norm M Grilled halloumi, fried eggplant, roast pepper, cured olive, arugula, cherry tomato, aioli, multigrain 15.95

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

Pot Roast, fresh mozzarella, fried onion, banana pepper, lettuce, roll, ramekin gravy for dipping 16.95

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

Jorma K Warm tuna salad, Swiss, cheddar, avocado, fried onion, aioli, multigrain 15.95

Jerry G Cheez American, cheddar, goat cheese, blue, caramelized onion, spicy chutney on challah 14.45

Burgers

☞ **Prime Beef Burger** (double patty smashed), **Chicken Burger**, or **Special Three Mushroom Burger**, on sesame bun, pretzel bun, or roll.. Choose two sides, above.

Big Jer American & cheddar cheeses, pickle, fried onion, lettuce, housemade Russian dressing 16.95

Soul Korean barbecue sauce, cheddar & provolone cheeses, cucumber, red onion, cider slaw, chili mayo 17.45

Muy Caliente Buffalo sauce, cheddar/American/cotija, avocado, pickled jalapeño, cilantro, let, chili mayo 17.45

Bluesy Applewood bacon, blue & Swiss cheeses, red onion, arugula, aioli, mango-chipotle chutney 17.95

Big Salads

Foghorn Fried chicken, avocado, poblano, watermelon radish, corn, red onion, cheddar, tortilla, bbq-ranch 16.95

Steak Skirt steak, applewood bacon, watermelon radish, red onion, blue, crouton, Russian dressing 17.95

Cobb Blackened chicken, bacon, cucumber, avocado, watermelon radish, red onion, blue, crouton, ranch 16.95

Veg Fried tofu & eggplant, grilled portabella, avocado, watermelon radish, parmesan, crouton, vinaigrette 16.95

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 3.95 / **Strawberry Lemonade** 4.45

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

