

## Entrees

### Gouda Grits & Shrimp ~ \$16

Creamy smoked Gouda grits, jumbo shrimp, cajun cream sauce, herb garnish, Tribeca baguette slice

### Weekend Frittata Sampler ~ \$16

Two eggs any style paired with fresh fruit cup, smoked sausage or Smithfield thick-cut bacon, blueberry biscuits, smoked Gouda grits & apple butter

### Classic French Toast ~ \$12

Thick-cut Challah bread, egg custard, maple syrup, seasonal fruit, fresh whipped cream & powdered sugar. Add Smithfield bacon or smoked sausage - \$3

## Pressed Sandwiches

On Our specialty breads, your choice of side, chips or cup of soup

Add crisp Smithfield smoked bacon for \$1.50 • Substitute GF bread for \$1.50

### The "TAB" ~ \$14

Sliced roasted turkey, apple butter, Brie on a Tribeca Demi baguette, - *our house favorite!*

### The Kev ~ \$14

Roasted artichoke hearts, Roma tomatoes, red and yellow peppers, herbed Duke's, pesto, and your choice of Muenster, Gruyere, or White Cheddar on a Tribeca Demi baguette, Make it a Vegan! Just ask! We'll substitute all the stuff ☺

### The Dude ~ \$16

In-house roasted prime rib topped with herbed Duke's, pesto, and choice of Muenster, Gruyere, or White Cheddar, on a Tribeca Demi baguette, served with au jus

### Granny Smith & Brie ~ \$14

Granny Smith apples & Brie, on a Tribeca Demi baguette, served with a side of honey tarragon mustard *Simple... yet out of this world!* Make it a Vegan! Just ask! We'll substitute all the stuff ☺

### The Abigail ~ \$14

Farmhouse cheddar, roasted Roma tomatoes, basil chiffonade on a Tribeca Demi baguette, - *Grown-up grilled cheese!* Make it a Vegan! Just ask! We'll substitute all the stuff ☺

### Jeri's Cuban ~ \$14

Black Forest Ham, Mojo marinated pork loin, sandwich sliced dill pickles, yellow mustard and Gruyere cheese on a Tribeca Demi baguette, - *Our Take on the Most Famous Sandwich in the World!*

### Spicy Pimento Press ~ \$14

House made spicy pimento cheese, Smithfield thick-cut bacon, Blackberry Patch muscadine preserves on a Tribeca Demi baguette, - *a little south in your mouth!*

### The Jill Bird ~ \$14

Tarragon and Duke's chicken salad, Genoa salami, Grey Poupon mustard, Blackberry Patch muscadine preserves, and toasted almonds on a large croissant

## Salads

Served with Tribeca baguette slice and choice of dressing: balsamic vinaigrette, citrus vinaigrette, honey tarragon mustard, buttermilk ranch, vegan ranch, roasted tomato vinaigrette (V), or red wine vinaigrette (V)

### Old Faithful ~ \$9 V

Arcadia blend lettuce, red and yellow peppers, red onion, daily fruits, toasted almonds, cranberry raisins. Add jumbo shrimp \$6, Add pulled chicken \$4

### Tally Cobb Salad ~ \$14

Arcadia & romaine blend lettuce, hand-pulled chicken, Smithfield bacon cuts, avocado, boiled egg, heirloom tomatoes, cucumbers, bleu cheese

### Jill Bird Salad ~ \$14

Arcadia blend lettuce, tarragon & Duke's chicken salad, toasted almonds, cranberry raisins, seasonal berries

### Grateful Greek Salad ~ \$12

Romaine & Arcadia lettuce blend, Genoa Salami, feta, Roasted pepper duo, baby heirlooms, and pepperoncinis tossed in olive salad made with queen olives, kalamatas, shallots and pepperoncinis Add jumbo shrimp \$6, Add Pulled chicken \$4

*Love on a Plate!*

A 20% gratuity will be added to parties of 8 or more

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

## Sides & Soup

Small - \$5 Large - \$8 Chips - \$4

### Daily Fruit *GF/V*

Seasonal – please ask

### Farfalle Pasta Salad

Farfalle pasta, roasted artichoke, fresh pesto, baby heirloom tomatoes, Parmesan, balsamic vinaigrette

### Caprese Salad *GF*

Baby heirloom tomatoes, cherry size mozzarella, olive oil blend, basil chiffonade, balsamic reduction

### Grits & Applebutter *GF*

Smoked gouda grits & apple butter  
Substitute vegan grits

### Hoppin John *GF/V*

Black eyed peas, Roma tomatoes, red onion, jalapeno, parsley & red bell peppers tossed in a red wine vinaigrette

### Lobster Bisque – cup \$5 bowl \$8

With Chives, Parmesan & Tribeca baguette slice

### Tomato Bisque – cup \$5 bowl \$8

With Parmesan, basil chiffonade, Tribeca baguette slice

### Vegan Vegetable – cup \$5 bowl \$8

With herb garnish & Tribeca baguette slice

### Assorted Chips *GF*

Seasonal – please ask

## Desserts

Nutella Bread Pudding,  
and Now Featuring ...



# CURBSIDE CARRY OUT



NUMBERS TO CALL  
(10-2 PM)

850-385-7268  
850-567-7313



www.JerisMidtownCafe.com

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