

## Salads

**CHOICE OF DRESSINGS:** BALSAMIC VINAIGRETTE, CITRUS VINAIGRETTE, HONEY TARRAGON MUSTARD, BUTTERMILK RANCH, VEGAN RANCH, OR RED WINE VINAIGRETTE (V)

SERVED WITH TRIBECA BAGUETTE SLICE

### JERI'S WONDER SALAD - \$14

Arugula & spring mix lettuce, olive tapenade, Hoppin' John, cucumbers, red & yellow peppers, avocado, baby heirloom tomatoes & blue cheese crumbles.

Add blackened jumbo shrimp \$8 Add pulled chicken \$5

### JILL BIRD SALAD - \$14

Arugula & spring mix lettuce, herb mayo chicken salad, toasted almonds, raisins, seasonal berries.

### TALLY COBB SALAD - \$14

Arugula & spring mix lettuce, hand-pulled chicken, smoky bacon crumbles, avocado, boiled egg, baby heirloom tomatoes, cucumbers, bleu cheese crumbles.

Add blackened jumbo shrimp \$8 Add pulled chicken \$5

### GRATEFUL GREEK - \$13

Arugula & spring mix lettuce, salami, feta, roasted pepper duo, baby heirloom tomatoes, pepperocini, olive tapenade

Add blackened jumbo shrimp \$8 Add pulled chicken \$5

### OLD FAITHFUL - \$12 (V)

Arugula & spring mix lettuce, red & yellow peppers, red onion, daily fruits, toasted almonds, raisins.

Add blackened jumbo shrimp \$8 Add pulled chicken \$5

### HALF ORDERS AVAILABLE ON ALL SALADS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

## Entrees

### GOUDA GRITS & SHRIMP - \$16

Creamy smoked Gouda grits, blackened jumbo shrimp, Cajun cream sauce, herb garnish, Served with Tribeca baguette slice. **HALF ORDER AVAILABLE - \$10**

### RIGHTEOUS RICE BOWL - \$12

Steamed basmati rice, seasoned black beans, roasted artichokes, peppers & Roma tomatoes, Topped with fresh pico de Gallo, sriracha sour cream drizzle, avocado, Served with blue tortilla chips & a lime wedge garnish.

Add blackened chicken \$5 Add blackened shrimp \$8

### SUGAR DADDY OATMEAL - \$8 GF

Old fashioned oatmeal topped with mixed berries & granola!

**Complimentary toppings:** raisins, honey, brown sugar, sliced almonds, apple butter, and milk.

Add Nutella 1.00

\*\*Substitute Turkey Sausage Patties for thick cut bacon or smoked sausage\*\*

### CLASSIC FRENCH TOAST - \$12

GF upon request (\$1.50 extra)

Thick-cut Challah bread french toast, syrup, seasonal fruit, fresh whipped cream, powdered sugar.

Add smoky thick-cut bacon or smoked sausage - \$3

### CHEF'S SPECIAL FRENCH TOAST - \$13

GF upon request (\$1.50 extra)

Add smoky thick-cut bacon or smoked sausage - \$3

### THE CLASSIC JUAN PLATTER - \$15

2 eggs your way, choice of thick-cut bacon or smoked sausage, grits, multi-grain toast.

### SMOKY & THE GRITS - \$15

Smoked Gouda grits topped with collards, black eyed peas, smoked sausage, petite blueberry muffin and a side of apple butter.

### BRY BRY'S YOGURT BOWL - \$8

Vanilla Greek yogurt layered with mixed berries, and topped with house-made granola & honey.

SAVE ROOM FOR DESSERT? ASK ABOUT OUR HOUSE-MADE NUTELLA BREAD PUDDING, MINI COCONUT CAKE & KEY LIME TART

## TWICE THE LOVE!

Visit our new location in Market Street or  
Order Online at [www.JerisTallahassee.com](http://www.JerisTallahassee.com)

## Pressed Sandwiches

SERVED WITH CHOICE OF SIDE SUB GF BREAD \$1.50

### THE ABIGAIL - \$14

Farmhouse cheddar, roasted Roma tomatoes, basil chiffonade, Tribeca Demi baguette- "Our version of a grown up grilled cheese." **Can make it vegan! Add bacon \$2**

### THE KEV - \$14

Roasted artichoke hearts, Roma tomatoes, red & yellow peppers, herbed mayo, pesto, choice of cheese, Tribeca Demi baguette. **Can make it vegan! Add pulled chicken \$3. Add bacon \$2**

### THE "TAB" - \$15

Sliced roasted turkey, apple butter, brie, Tribeca Demi baguette- our house favorite! **Add bacon \$2**

### THE JILL BIRD - \$15

Herbed mayo chicken salad, Genoa salami, Grey Poupon mustard, Blackberry Patch muscadine preserves & toasted almonds, buttery croissant. **Make it a JER BEAR with a scoop of pimento cheese and crispy bacon \$3**

### PAIGE'S PIMENTO PRESS - \$14

House made spicy pimento cheese, your choice of smoky thick-cut bacon, or smoked sausage, Blackberry Patch muscadine preserves on a Tribeca Demi baguette.

### GRANNY SMITH AND BRIE - \$13

Granny Smith apples & brie, Tribeca Demi baguette. Served with a side of honey tarragon mustard. **Can make it vegan! Add bacon \$2**

### ARTISAN BLT - \$14

Smoky thick cut bacon, balsamic roasted Roma tomatoes, microgreens, herbed mayo, Tribeca Demi baguette. **Add pimento cheese \$1**

### THE DUDE - \$16

In-house roasted N.Y. Strip, herbed mayo, pesto, choice of cheese, Tribeca Demi baguette. Served with aus jus. **Add bacon \$2**

### JERI'S CUBAN - \$15

Black Forest ham, House-marinated mojo pork loin, sandwich sliced dill pickles, yellow mustard, Gruyere cheese, Tribeca Demi baguette. **Add bacon \$2**

### JERI'S GO-TO BREAKFAST SANDWICH - \$15

Choice of toasted croissant or Tribeca Demi Baguette, scrambled eggs, thick-cut bacon or smoked sausage, choice of cheese, herbed mayo. Served with choice of side.

## Sandwich Sides

A LA CARTE - 6oz. \$5 • 12oz. \$8

### DAILY FRESH FRUIT (GF/V)

### FARFALLE PASTA SALAD

Pasta tossed in balsamic vinaigrette and baby heirloom tomatoes, topped with pesto and shredded parmesan

### CAPRESE SALAD (GF)

Baby heirloom tomatoes, and cherry size mozzarella tossed in olive oil blend, topped with basil chiffonade, balsamic reduction.

### HOPPIN JOHN SALAD (GF/V)

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

**CHIPS** Assorted Bags Available

### GRITS & APPLE BUTTER (GF)

Smoked Gouda grits served with a side of apple butter.

### LOBSTER BISQUE

Topped with green onions, Parmesan, Tribeca baguette slice

### TOMATO BISQUE

Topped with shredded parmesan, basil chiffonade, served with Tribeca baguette slice

### SOUP OF THE DAY

Ask your server for details

### RON'S COLLARD SOUP

Smoked sausage, seasonal peas, shredded parmesan, Served with petite blueberry muffin

**PARTIES OF 6 OR MORE ARE SUBJECT TO A 22% GRATUITY**