

# LUNCH

# Jeris

LOVE on a Plate!

## Salads

HALF ORDERS AVAILABLE

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, blue cheese crumbles.

Add blackened jumbo shrimp \$8

### 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

\*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

## 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 DUDE - \$16

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

### 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 Add turkey \$3

### THE "TAB" - \$15

Sliced roasted turkey, apple butter, brie, Tribeca Demi baguette- our house favorite! 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 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

### 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

## Sides

A LA CARTE - CUP \$5 BOWL \$8

### DAILY FRESH FRUIT (GF/V)

### FARFALLE PASTA SALAD

Pasta tossed in balsamic vinaigrette and baby heirloom tomatoes, artichokes, 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.

### BREAKFAST POTATOES

Sautéed with onions & peppers

### 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

CHIPS Assorted Bags Available

## 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

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

# BREAKFAST & BRUNCH

**Jeris**  
LOVE on a Plate!

## 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 FRITTATA SAMPLER – \$15

Frittata of the day, Fresh fruit cup, thick-cut bacon or smoked sausage, blueberry biscuit, and smoked Gouda grits served with a side of apple butter.

## 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.

## SUGAR DADDY OATMEAL – \$8 GF

Old fashioned oatmeal topped with mixed berries & granola!

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

Add Nutella 1.00

## MARTHA'S WAFFLE SAND – \$17

Toasted sugar pearl waffles, Black Forest ham, Pimento cheese, Muscadine Preserves, over easy fried egg. Served with smoked Gouda grits served with a side of apple butter.

Add smoky thick-cut bacon or sausage \$3

## CHEF'S SPECIAL FRENCH TOAST – \$13

GF upon request (\$1.50 extra)

Ask your server!

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

## KENNY BENNY – \$16

Thick-cut bacon, fresh Roma tomatoes, 2 poached eggs on Sister Schubert rolls, topped with house-made hollandaise sauce & Legacy Micro-Greens. Served with your choice of side.

## SMOKY & THE GRITS – \$15

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

## THE CLASSIC JUAN PLATTER – \$15

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

## LIVELY AVOCADO TOAST – \$16

Toasted multi-grain bread topped with avocado smash, two eggs your way, Arugula, Heirloom tomatoes, extra virgin olive oil, smoked paprika. Served with your choice of side.

Add smoky thick-cut bacon or sausage \$3

## BRY BRY'S YOGURT BOWL – \$8

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

GF = Gluten Free

V = Vegan

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

## Build Your Own Bangin' Omelette

COMES WITH SMOKED GOUDA GRITS OR BREAKFAST POTATOES

### BUILD YOUR BASE

3 EGGS WITH YOUR CHOICE OF CHEESE – \$10

3 EGG WHITES WITH YOUR CHOICE OF CHEESE – \$12

### CHOOSE YOUR CHEESE

Muenster, Gruyere, Farmhouse White Cheddar, Cheddar Cheese, Mozzarella, Dill Havarti

### ADD TOPPINGS – \$0.75 EACH

Sautéed Onions  
Sautéed peppers  
Extra cheese  
Tomatoes

Thick-cut bacon  
Ham  
Smoked Sausage  
Fresh Spinach

Sautéed Mushrooms  
Roasted Artichoke hearts  
Fresh Jalapeños

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## TWICE THE LOVE

Visit our original location in Midtown & Grab LOVE to go.

# LOVELY LIBATIONS

# Jeris

BREAKFAST • LUNCH • BRUNCH

## COCKTAILS - \$12

SPIKED WITH TOZAI TYPHOON - (MILD SAKE)

### SAKE SUNRISE

OJ and grenadine

### TIPSY LEMONADE

Choice of pineapple strawberry, mixed berry, or classic lemonade

### SOUTHERN FRONT PORCH SIPPER

House made sweet mint tea, classic lemonade

### SAKE MARY

Made with Charleston brand all-natural Fresh Veggie Mixer

## FUN SIPS - \$7

HIGH NOON SUN SIPS

### VODKA & SODA

(ASSORTED FLAVORS)

## BEER

SEASONAL AND SELECTED

ASK WHAT IS OFFERED TODAY

## REFRESHMENTS

\*\*FREE REFILLS

MIXED BERRY LEMONADE - \$5.25

PINEAPPLE STRAWBERRY  
LEMONADE - \$5.25

CLASSIC LEMONADE - \$4.50

SWEET MINT TEA - \$2.75

SWEET ICED COFFEE - \$3.50

BLACK ICED COFFEE - \$2.75

HOT COFFEE - \$2.50\*\* (REGULAR OR DECAF)

ICED TEA - \$2.50\*\* (SWEET, UNSWEET, HALF/HALF)

ARNOLD PALMER - \$3.50

HOT TEA - \$2.50 (VARIETY JUST ASK)

SAN PELLEGRINO - \$3.50

FOUNTAIN SODA - \$3\*\* (PEPSI, PEPSI ZERO,  
DR PEPPER, MUG ROOT BEER, FRUIT PUNCH, STARRY,  
MOUNTAIN DEW, SUNKIST)

## SPARKLING

With a complimentary mixer - Classic OJ, pineapple  
strawberry lemonade, mixed berry lemonade

GRANDIAL BRUT - \$21 BOTTLE France

HOUSE BUBBLES - \$18 BOTTLE Wycliffe

Additional Mixer - \$2.50

## HOUSE-MADE SANGRIA

SWEET, FRUITY, FULL-BODIED (RED  
& WHITE) AND FUN - \$12/ GLASS

Make it Sparkle!! Champagne Floater \$4

## MIMOSAS

WYCLIFFE - \$7/GLASS

With a complimentary mixer - Classic OJ, pineapple  
strawberry lemonade, mixed berry lemonade

## CHAMPAGNE COCKTAILS

LOVE IS IN THE AIR - \$13

Fresh Watermelon, Limes, Simple Syrup, Mint, Club Soda,  
Tajin Rim

THE HONEYMOON - \$13

Cucumbers, Limes, Ginger Beer, Simple Syrup

CLOUD NINE - \$13

Blueberries, Basil Simple Syrup, Lime, Club Soda

SWEET HEAT - \$13

Grapefruit Juice, Club Soda, Fresh Jalapeño, Sea Salt Rim

# LOVE IN A MUG

# Jeris<sup>♥</sup>

BREAKFAST • LUNCH • BRUNCH

PROUDLY SERVING



**ARGONAUT**  
— COFFEE —

## **SIGNATURES**♥

**RED VELVET LATTE - \$5.75**

Our signature latte - Serious love in a mug!

**HERCULES - \$4.50**

House Coffee with shot of espresso

**ATHENA - \$5.75**

Oatmeal chocolate chip cookie latte

**GOLDEN FLEECE - \$5.75**

Honey Lavender Latte

**APOLLO - \$5.75**

Honey, Vanilla, Cinnamon Latte

**POSEIDON - \$5.75**

Brown sugar, Sea Salt Latte

**APHRODITE - \$8**

Double Cortadito

## **CUBAN STYLE**♥

**CORTADITO - \$4.25**

**CAFE CON LECHE - \$5**

## **ADD-ONS**♥

**FLAVORED SYRUP - \$0.75**

**NON-DAIRY MILK - \$0.75**

Oat, Almond

**ESPRESSO - \$1.00 Single**

## **CLASSICS**♥

**CHAI LATTE - \$5.50**

**HOT CHOCOLATE - \$4.25**

**AMERICANO - \$3.75**

**LATTE - \$4.75**

**CAPPUCCINO - \$4.75**

**CARAMEL MACCHIATO - \$5.50**

**COLD BREW - \$4.50**

**ESPRESSO - \$1.50 Single**

**\$2.50 Double**

## **FRAPPES**♥ **\$5.50**

**COOKIES 'N' CREAM**

**BIRTHDAY CAKE**

**CHOCOLATE**

**DULCE DE LECHE**

**VANILLA**

**Add Cold Brew - \$0.50**

## **SYRUPS**♥

**CARAMEL**

**HAZELNUT**

**MOCHA**

**VANILLA** (Sugar Free Available)

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