

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 - \$15

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

TALLY COBB SALAD - \$15

Arugula & spring mix, 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 - \$14

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

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

OLD FAITHFUL - \$13 (V)

Arugula & spring mix, 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 - \$14

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

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

SUGAR DADDY OATMEAL - \$9 GF

Old fashioned oatmeal topped with mixed berries, honey drizzle & granola!

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

Add Nutella 1.00

CLASSIC FRENCH TOAST - \$13

Sub Udi's GF bread \$2

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

Add smoky thick-cut bacon or smoked sausage - \$4

CHEF'S SPECIAL FRENCH TOAST - \$14

Sub Udi's GF bread \$2

Ask your server for details

Add smoky thick-cut bacon or smoked sausage - \$4

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 - \$9

Vanilla Greek yogurt topped with mixed berries, house-made granola & honey drizzle

Substitute Turkey Sausage Patties for thick cut bacon or smoked sausage

SAVE ROOM FOR DESSERT? ASK ABOUT OUR HOUSE-MADE NUTELLA BREAD PUDDING AND OTHER DAILY OFFERINGS.

Order Online for Takeout or Delivery
at www.JerisTallahassee.com

Pressed Sandwiches

SERVED WITH CHOICE OF SIDE SUB UDI'S GF BREAD \$2

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, arugula, 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.

Sandwich Sides

A LA CARTE - 6oz. \$6 • 12oz. \$9

DAILY FRESH FRUIT (GF/V)

FARFALLE PASTA SALAD

Pasta tossed in balsamic vinaigrette topped with baby heirloom tomatoes, roasted artichokes, 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.

SOUP OF THE DAY

Ask your server for details

CHIPS - \$4 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 parmesan, basil chiffonade, Tribeca baguette slice

HOPPIN JOHN SALAD (GF/V)

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

RON'S COLLARD SOUP

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