

# 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 - \$15

Arugula & spring mix, olive tapenade, Hoppin' John, cucumbers, red & yellow peppers, avocado, baby heirloom tomatoes, roasted artichokes & 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, blackberries.

### TALLY COBB SALAD - \$15

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

Add blackened jumbo shrimp \$8

### 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

\*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 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

### 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 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

### 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.

### 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 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

ALA CARTE - 6oz. \$6 - 12oz. \$9

### DAILY FRESH FRUIT (GF/V)

### FARFALLE PASTA SALAD

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

### 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 parmesan, basil chiffonade, 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 - \$4 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 - \$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

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

# BREAKFAST & BRUNCH

**Jeris**  
L♡VE on a Plate!

## 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 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 – \$9 GF

Old fashioned oatmeal topped with mixed berries & granola!

Complimentary toppings: craisins, honey drizzle, 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 bacon \$2

## 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

## 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 \$4

Sub Egg Whites \$2

## BRY BRY'S YOGURT BOWL – \$9

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

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 – \$12

3 EGG WHITES WITH YOUR CHOICE OF CHEESE – \$14

### 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

\*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

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

## TWICE THE LOVE

Grab LOVE to go or get it delivered from Jeri's Eventful Kitchen in Midtown.