

# 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 - \$15.49

Arugula & spring mix, olive tapenade, Hoppin' John, cucumbers, red & yellow peppers, avocado, baby heirloom tomatoes, roasted artichokes & blue cheese crumbles.  
Add blackened jumbo shrimp \$8.32 Add pulled chicken \$5.49

### JILL BIRD SALAD - \$14.99

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

### TALLY COBB SALAD - \$15.99

Arugula & spring mix, hand-pulled chicken, smoky bacon crumbles, avocado, boiled egg, baby heirloom tomatoes, cucumbers, blue cheese crumbles.  
Add blackened jumbo shrimp \$8.32

## Pressed Sandwiches

SERVED WITH CHOICE OF SIDE SUB Udi's GF bread \$2.49

### THE ABIGAIL - \$14.49

Farmhouse cheddar, roasted Roma tomatoes, basil chiffonade, Tribeca Demi baguette- "Our version of a grown up grilled cheese." **Can make it vegan!** Add bacon \$2.49

### ARTISAN BLT - \$14.79

Smoky thick cut bacon, balsamic roasted Roma tomatoes, arugula, herbed mayo, Tribeca Demi baguette.  
Add pimento cheese \$1.49

### THE DUDE - \$16.32

In-house roasted N.Y. Strip, herbed mayo, pesto, choice of cheese, Tribeca Demi baguette. Served with au jus. Add bacon \$2.49

### GRANNY SMITH AND BRIE - \$13.99

Granny Smith apples & brie, Tribeca Demi baguette. Served with a side of honey tarragon mustard.  
**Can make it vegan!** Add bacon \$2.49 Add turkey \$3.32

### THE "TAB" - \$15.49

Sliced roasted turkey, apple butter, brie, Tribeca Demi baguette- our house favorite! Add bacon \$2.49

ADD PIMENTO CHEESE TO ANY SANDWICH FOR \$1.49

## Sides

ALA CARTE - 6oz. \$6.49 - 12oz. \$9.32

### 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

## Entrees

### GOUDA GRITS & SHRIMP - \$16.49

Creamy smoked Gouda grits, blackened jumbo shrimp, Cajun cream sauce, herb garnish, Served with Tribeca baguette slice.

HALF ORDER AVAILABLE - \$10.49

### GRATEFUL GREEK - \$14.79

Arugula & spring mix, salami, feta, roasted pepper duo, baby heirloom tomatoes, pepperocini, olive tapenade  
Add blackened jumbo shrimp \$8.32 Add pulled chicken \$5.49

### OLD FAITHFUL - \$13.99 (V)

Arugula & spring mix, red & yellow peppers, red onion, daily fruits, toasted almonds, raisins.  
Add blackened jumbo shrimp \$8.32 Add pulled chicken \$5.49

\*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

### PERFECT PIMENTO PRESS - \$14.79

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 - \$14.79

Roasted artichoke hearts, Roma tomatoes, red & yellow peppers, herbed mayo, pesto, choice of cheese, Tribeca Demi baguette. **Can make it vegan!**  
Add pulled chicken \$3.32. Add bacon \$2.49

### THE JILL BIRD - \$15.49

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 \$3.99**

### JERI'S CUBAN - \$15.49

Black Forest ham, House-marinated mojo pork loin, sandwich sliced dill pickles, yellow mustard, Gruyere cheese, Tribeca Demi baguette. Add bacon \$2.49

### 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

### RIGHTEOUS RICE BOWL - \$15.32

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 \$5.49 Add blackened shrimp \$8.32

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 – \$13.79

Sub Udi's GF bread \$2.49

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

Add smoky thick-cut bacon or smoked sausage - \$4.15

## CHEF'S SPECIAL FRITTATA SAMPLER – \$15.49

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 – \$15.49

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 – \$9.49 GF

Old fashioned oatmeal topped with mixed berries & granola!

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

Add Nutella \$1.49

## MARTHA'S WAFFLE SAND – \$17.29

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 \$2.49

## CHEF'S SPECIAL FRENCH TOAST – \$14.32

Sub Udi's GF bread \$2.49

Ask your server for details!

Add smoky thick-cut bacon or smoked sausage - \$4.15

## KENNY BENNY – \$16.32

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 – \$15.79

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

## THE CLASSIC JUAN PLATTER – \$15.32

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

## LIVELY AVOCADO TOAST – \$16.32

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 \$4.15

Sub Egg Whites \$2.49

## BRY BRY'S YOGURT BOWL – \$9.49

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 – \$12.79

3 EGG WHITES WITH YOUR CHOICE OF CHEESE – \$14.49

### CHOOSE YOUR CHEESE

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

### ADD TOPPINGS – \$0.80 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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PARTIES OF 6 OR MORE ARE SUBJECT TO A 22% GRATUITY

## GET LOVE DELIVERED

Too busy to dine in? Get LOVE delivered. Order Direct from our website.

# LOVELY LIBATIONS

# Jeris

BREAKFAST • LUNCH • BRUNCH

## COCKTAILS - \$12.49

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 - \$7.99

HIGH NOON SUN SIPS

ASK WHAT IS OFFERED TODAY

## BEER

SEASONAL AND SELECTED

ASK WHAT IS OFFERED TODAY

## REFRESHMENTS

\*\*FREE REFILLS

MIXED BERRY LEMONADE - \$5.99

PINEAPPLE STRAWBERRY  
LEMONADE - \$5.99

SWEET MINT TEA - \$3.49

SWEET ICED COFFEE - \$3.79

BLACK ICED COFFEE - \$3.49

HOT COFFEE - \$3\*\* (REGULAR OR DECAF)

ICED TEA - \$3\*\* (SWEET, UNSWEET, HALF/HALF)

ARNOLD PALMER - \$3.79

HOT TEA - \$3.29 (VARIETY JUST ASK)

SAN PELLEGRINO - \$3.79

FOUNTAIN SODA - \$3.29\*\* (PEPSI, PEPSI  
ZERO, DR PEPPER, DIET DR. PEPPER, LEMONADE, STARRY,  
MOUNTAIN DEW, SUNKIST)

## SPARKLING

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

GRANDIAL BRUT - \$21 BOTTLE France

HOUSE BUBBLES - \$18 BOTTLE Wycliffe

Additional Mixer - \$2.69

## HOUSE-MADE SANGRIA

SWEET, FRUITY, FULL-BODIED (RED  
OR WHITE) AND FUN - \$12/ GLASS  
CARAFE OF SANGRIA - \$32

Make it Sparkle!! Champagne Floater \$4

## MIMOSAS

WYCLIFFE - \$8/GLASS

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

## CHAMPAGNE COCKTAILS

LOVE IS IN THE AIR - \$13.59

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

THE HONEYMOON - \$13.59

Cucumbers, Limes, Ginger Beer, Simple Syrup

CLOUD NINE - \$13.59

Blueberries, Basil Simple Syrup, Lime

SWEET HEAT - \$13.59

Grapefruit Juice, Fresh Jalapeño, Sea Salt Rim

# LOVE IN A MUG

# Jeris<sup>♥</sup>

BREAKFAST • LUNCH • BRUNCH

PROUDLY SERVING



**ARGONAUT**  
— COFFEE —

## **SIGNATURES**♥

**RED VELVET LATTE - \$5.99**

Our signature latte - Serious love in a mug!

**HERCULES - \$5.15**

House Coffee with shot of espresso

**GOLDEN FLEECE - \$5.99**

Honey Lavender Latte

**APOLLO - \$5.99**

Honey, Vanilla, Cinnamon Latte

**POSEIDON - \$5.99**

Brown sugar, Sea Salt Latte

**APHRODITE - \$8.29**

Double Cortadito

## **CUBAN STYLE**♥

**CORTADITO - \$4.59**

**CAFE CON LECHE - \$5.49**

## **ADD-ONS**♥

**FLAVORED SYRUP - \$0.99**

**NON-DAIRY MILK - \$0.99**

Oat, Almond

**ESPRESSO - \$1.79 Single**

## **CLASSICS**♥

**CHAI LATTE - \$5.79**

**HOT CHOCOLATE - \$4.59**

**AMERICANO - \$3.99**

**LATTE - \$4.99**

**CAPPUCCINO - \$4.99**

**CARAMEL MACCHIATO - \$5.79**

**COLD BREW - \$4.15**

**ESPRESSO - \$1.79 Single**

**\$2.79 Double**

## **FRAPPES**♥ - \$5.79

**COOKIES 'N' CREAM**

**BIRTHDAY CAKE**

**CHOCOLATE**

**DULCE DE LECHE**

**VANILLA**

**Add Cold Brew - \$0.79**

## **SYRUPS**♥

**CARAMEL**

**HAZELNUT**

**MOCHA**

**VANILLA (Sugar Free Available)**

## SPREAD THE LOVE

Follow us on social media for specials and events.