

Breakfast (7am - 3pm)

Pastries	4	Hot Chicken & Waffle	16
Raspberry Coffee Cake		<i>Boneless Fried Thigh, Bread & Butter Pickles, Pimentón Gastrique, Sourdough</i>	
Sat. & Sun. Only		Egg Whites ♦	12
Maple Pecan Cinnamon Roll & Churro		<i>Sunchoke Purée, Watercress, Mushroom Duxelles, Hush Puppies, Meyer Lemon</i>	
Today's Waffle	mp	Omelette	13
Stone Ground Oatmeal ♦	8	<i>Spanish Chorizo, Melted Onions, Piquillo Peppers, Corn Bread, Queso Tres Leches</i>	
<i>Porter Gastrique, Salted Bananas, Streusel</i>		<i>Chef recommends White Anchovy</i>	
Quiche	10	Egg Sandwich	14
<i>Lemon-Cured Lake Trout, Pickled Red Onions, Bagel Chip Panzanella</i>		<i>Pork Shoulder, Over-Easy Eggs, Ricotta Salata, Plum Preserve, Roasted Fingerling Potatoes</i>	
Pumpkin Pancakes ♦	12	Burrito Suizo	16
<i>Pistachio Anglaise, Pepita Struesel</i>		<i>Buckwheat Crêpe, Braised Beef, Tomato Crema, Jardinière, Cottonwood River Cheddar, Sunnyside Egg</i>	
Malted Custard ♦ French Toast	7/13	Eggs Benedict	14
<i>Macerated Stonefruit, Lime Leaf Cream, Pink Peppercorns</i>		<i>English Muffin, Pork Belly, Poached Eggs, Red Chili Hollandaise</i>	
À la carte		Smoked Salmon	16
Two Eggs	3	<i>Potato-Leek Cakes, Poached Eggs, Béarnaise, Kohlrabi Slaw</i>	
JAM & Toast		Lamb & Grits GF	16
Fingerling Potatoes		<i>Braised Lamb Neck, Merguez, Jimmy Red Grits, Poached Egg, Pickled Harissa Relish, American Grana</i>	
Fresh Fruit			
Two House Sausage Patties	4		
Jowl Bacon	5		
Grana Jimmy Red Grits			
Buttermilk Pancakes	6		
<i>Pure Vermont Maple Syrup</i>			

Lunch (11am - 3pm)

Soup ♦GF	4/7	Turkey Club	13
<i>Changes Daily</i>		<i>Avocado, Arugula, Tomato, Bacon, Citrus Aioli, Multi-Grain, Seasoned Fries</i>	
Beet Salad ♦GF	10	Jamburger	12
<i>Cold Poached Beets, Cured Tuscan Kale, Chia Seed Cracker, Dill Chevre</i>		<i>Butterkäse, Sunnyside Egg, Smoked Tomato Sauce, Seasoned Fries</i>	
Salad Niçoise GF	mp	Pastrami Sandwich	14
<i>Fish of the Day, Spinach, Poached Egg, Red Grapes, Caramelized Shallot Dressing</i>		<i>Celery Root Cream Cheese, Pickled Root Vegetable Hash, Mustard Greens, Marble Rye</i>	
Gluten Free Toast ♦GF	13	Wild Boar B.L.T.	13
<i>Kohlrabi Brandade, Blood Orange, Almond, Date, Sesame, Poached Egg</i>		<i>Boar Bacon, Confit Tomato, Charred Habenero Aioli, Romaine Heart, Polenta Fries, Artichoke Gribiche</i>	

Kids Menu (7am - 3pm)

Buttermilk Pancakes	6	Scrambled Eggs	6
<i>Pure Vermont Maple Syrup</i>		<i>Roasted Potatoes</i>	
French Toast Sticks	6	Grilled Cheese	6
<i>Pure Vermont Maple Syrup</i>		<i>French Fries</i>	

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Hot

Metropolis Coffee

Small Batch, Local Artisanal Coffee Roaster

Drip 3

JAM Blend (Regular & Decaf)

Malty Body with Pecan & Chocolate Notes & a Mellow Acidity

Retail 12

12 oz. Whole Bean

Café Au Lait 5

Espresso

Red Line (Regular)

Rich Body with Cocoa & Honey Flavors & a Merlot-like Finish

Double Shot 3

Americano 3

Macchiato 4

Cappuccino 5

Latté 5

extra shot 1

Benjamin Tea 4

Hand-Crafted Imported Gourmet Loose Teas

Black Tea

English Breakfast

Burgundy Black

Green Tea

Organic Green

Pearlilicious (Green & White)

Fruit Tea (caffeine free)

Roasted Almond

Peach Punch

Herbal Tea (caffeine free)

HoneyMilk Ginger

Rooibus Tea (caffeine free)

Love

All teas available for retail sale 13

Cold

Fresh, Hand-Squeezed Juice

Orange or Grapefruit 3/5
carafe 12

Green Apple or Carrot 4

Iced Beverages

Coke, Diet Coke, Sprite 2

Perrier 3.5

Rishi Black Iced Tea

Metropolis Iced Coffee

Benjamin Tea Iced Tea 3

Rotating Selection



JAM
2853 N. Kedzie Ave.
773-292-6011

OPEN - 7am to 3pm
(closed Wednesday)

Chef Ian Voakes