

Breakfast (7am - 3pm)

Pastries		Hot Chicken & Waffle	16
Blackberry Coffee Cake	4	<i>Boneless Fried Thigh, Bread & Butter Pickled Parsnips, Pimentón Gastrique, Sourdough</i>	
Maple Pecan Cinnamon Roll (Sat. & Sun. Only)	4		
Today's Waffle	mp	Egg Whites ♦GF	12
Stone Ground Oatmeal ♦	8	<i>Sweet Potato Purée, Cannellini, Sage Turnips, Polenta, Mustard Greens, Mutsu Apple</i>	
<i>Porter Gastrique, Salted Bananas, Streusel</i>		Omelette	13
Quiche	10	<i>Spanish Chorizo, Melted Onions, Piquillo Peppers, Corn Bread, Queso Tres Leches</i>	
<i>Lemon-Cured Lake Trout, Pickled Red Onions, Bagel Chip Panzanella</i>		<i>Chef recommends White Anchovy</i>	
Tiramisu Pancakes ♦	12	Egg Sandwich	14
<i>Coffee Sponge, Hazelnut Mascarpone Rum Fluff, Cocoa</i>		<i>Pork Shoulder, Over-Easy Eggs, Ricotta Salata, Plum Preserve, Roasted Fingerling Potatoes</i>	
Malted Custard ♦ French Toast	7/13	Burrito Suizo	16
<i>Macerated Stonefruit, Lime Leaf Cream, Pink Peppercorns</i>		<i>Buckwheat Crêpe, Braised Beef, Tomato Crema, Jardinière, Cottonwood River Cheddar, Sunnyside Egg</i>	
À la carte		Eggs Benedict	13
Two Eggs	3	<i>English Muffin, Poached Eggs, Chorizo Pork Belly, Poblano Hollandaise</i>	
JAM & Toast		Smoked Salmon	16
Fingerling Potatoes		<i>Potato-Leek Cakes, Poached Eggs, Béarnaise, Kohlrabi Slaw</i>	
Fresh Fruit		Lamb & Grits GF	15
Two House Sausage Patties	4	<i>Braised Lamb Neck, Cauliflower, Jimmy Red Grits, Poached Egg, Preserved Lemon Gremolata, American Grana</i>	
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>	
Winter Salad GF	9	Jamburger	12
<i>Red & Green Cabbage, Broccoli Florets, Pickled Fennel, Lardon, Chive Vinaigrette</i>		<i>Butterkäse, Sunnyside Egg, Smoked Tomato Sauce, Seasoned Fries</i>	
Salad Niçoise GF	13	Pastrami Sandwich	14
<i>Grilled Octopus, Spinach, Poached Egg, Red Grapes, Caramelized Shallot Dressing</i>		<i>Celery Root Cream Cheese, Pickled Root Vegetable Hash, Mustard Greens, Marble Rye</i>	
Vegetable Panini ♦	12	Wild Boar B.L.T.	13
<i>Rustic White Bread, Grilled Pear, Balsamic Onion, Mindoro Blue Cheese Radish-Arugula Salad</i>		<i>House Smoked Boar Belly, Confit Tomato, Romaine Heart, Charred Habenero Aioli, Piccolo Farro</i>	

Kids Menu (7am - 3pm)

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

Search #getjammed & tag @eatmorejam



jamrestaurant.com

GF Gluten Free ♦Vegetarian

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 3

Coke, Diet Coke, Sprite

Ginger Ale

Perrier

Rishi Black Iced Tea

Metropolis Iced Coffee

Benjamin Tea Iced Tea 3

Rotating Selection



JAM
3057 W. Logan Blvd.
773-292-6011

OPEN - 7am to 3pm
(closed Wednesday)

Chef Ian Voakes