

## Breakfast (7am - 3pm)

<b>Pastries</b>		<b>Hot Chicken &amp; Waffle</b>	<b>16</b>
Raspberry Coffee Cake	4	<i>Boneless Fried Thigh, Bread &amp; Butter Pickled Parsnips, Pimentón Gastrique, Sourdough</i>	
Maple Pecan Cinnamon Roll (Sat. & Sun. Only)	4		
<b>Today's Waffle</b>	<b>mp</b>	<b>Egg Whites ♦GF</b>	<b>12</b>
<b>Stone Ground Oatmeal ♦</b>	<b>8</b>	<i>Trumpet Mushrooms, Sesame, Caramelized Rice Milk, Fermented Carrot, Mizuna</i>	
<i>Porter Gastrique, Salted Bananas, Streusel</i>		<b>Omelette</b>	<b>13</b>
<b>Quiche</b>	<b>10</b>	<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>	
<b>Tiramisu Pancakes ♦</b>	<b>12</b>	<b>Egg Sandwich</b>	<b>14</b>
<i>Coffee Sponge, Hazelnut Mascarpone Rum Fluff, Cocoa</i>		<i>Pork Shoulder, Over-Easy Eggs, Ricotta Salata, Plum Preserve, Roasted Fingerling Potatoes</i>	
<b>Malted Custard ♦ French Toast</b>	<b>7/13</b>	<b>Burrito Suizo</b>	<b>16</b>
<i>Macerated Stonefruit, Lime Leaf Cream, Pink Peppercorns</i>		<i>Buckwheat Crêpe, Braised Beef, Tomato Crema, Jardinière, Cottonwood River Cheddar, Sunnyside Egg</i>	
<b>À la carte</b>		<b>Eggs Benedict</b>	<b>13</b>
Two Eggs	3	<i>English Muffin, Poached Eggs, Chorizo Pork Belly, Poblano Hollandaise</i>	
JAM & Toast		<b>Smoked Salmon</b>	<b>16</b>
Fingerling Potatoes		<i>Potato-Leek Cakes, Poached Eggs, Béarnaise, Kohlrabi Slaw</i>	
Fresh Fruit		<b>Lamb &amp; Grits GF</b>	<b>15</b>
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)

<b>Soup ♦GF</b>	<b>4/7</b>	<b>Turkey Club</b>	<b>13</b>
<i>Changes Daily</i>		<i>Avocado, Arugula, Tomato, Bacon, Citrus Aioli, Multi-Grain, Seasoned Fries</i>	
<b>Winter Salad GF</b>	<b>9</b>	<b>Jamburger</b>	<b>12</b>
<i>Red &amp; Green Cabbage, Broccoli Florets, Pickled Fennel, Lardon, Chive Vinaigrette</i>		<i>Butterkäse, Sunnyside Egg, Smoked Tomato Sauce, Seasoned Fries</i>	
<b>Salad Niçoise GF</b>	<b>13</b>	<b>Pastrami Sandwich</b>	<b>14</b>
<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>	
<b>Vegetable Panini ♦</b>	<b>12</b>	<b>Wild Boar B.L.T.</b>	<b>13</b>
<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)

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

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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

Pearlicious (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