

Breakfast (7am - 3pm)

| | | | |
|--|------|--|----|
| Pastries | 4 | Hot Chicken & Waffle | 16 |
| Raspberry Coffee Cake | | <i>Boneless Fried Thigh, Bread & Butter Pickles, Pimentón Gastrique, Sourdough</i> | |
| Maple Pecan Cinnamon Roll (Sat. & Sun. Only) | | | |
| Today's Waffle | mp | Egg Whites ♦ | 12 |
| | | <i>Grilled Patty Pan Squash, Lemon Marinated Feta, Crouton, Sunflower Pesto, Basil</i> | |
| Stone Ground Oatmeal ♦ | 8 | Omelette | 13 |
| <i>Porter Gastrique, Salted Bananas, Streusel</i> | | <i>Spanish Chorizo, Melted Onions, Piquillo Peppers, Corn Bread, Queso Tres Leches</i> <small>Chef recommends White Anchovy</small> | |
| 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> | |
| Buckwheat Pancakes ♦GF | 12 | Burrito Suizo | 16 |
| <i>Vanilla Pavlova, Lemon Custard, Summer Berries</i> | | <i>Buckwheat Crêpe, Braised Beef, Tomato Crema, Jardinière, Cottonwood River Cheddar, Sunnyside Egg</i> | |
| Malted Custard ♦ | | Eggs Benedict | 14 |
| French Toast | 7/13 | <i>English Muffin, Poached Eggs, Crispy Pork Belly, Celery, Fennel Hollandaise</i> | |
| <i>Macerated Stonefruit, Lime Leaf Cream, Pink Peppercorns</i> | | Smoked Salmon | 16 |
| À la carte | | <i>Potato-Leek Cakes, Poached Eggs, Béarnaise, Kohlrabi Slaw</i> | |
| Two Eggs | 3 | Lamb & Grits GF | 16 |
| JAM & Toast | | <i>Braised Lamb Neck, Merguez, Jimmy Red Grits, Poached Egg, Romanesco, Chermoula, American Grana</i> | |
| Fingerling Potatoes | | | |
| 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> | |
| Asparagus Salad GF | 10 | Jamburger | 12 |
| <i>Lemon Yogurt, Artichoke Chip, Watermelon Radish, Strawberry, Boar Belly Lardon</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> | |
| Avocado Toast ♦GF | 13 | Wild Boar B.L.T. | 13 |
| <i>Gluten Free Flax & Pepita Bread, Pickled Green Tomato, Poached Egg</i> | | <i>House Smoked Boar Belly, Heirloom Tomato, Romaine Heart, Polenta Fries Charred Habenero Aioli</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

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 3.5

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