

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 & Pop Tart		<i>Grilled Patty Pan Squash, Lemon Marinated Feta, Crouton, Sunflower Pesto, Basil</i>	
Today's Waffle	mp	Omelette	13
Stone Ground Oatmeal ♦	8	<i>Spanish Chorizo, Melted Onions, Piquillo Peppers, Corn Bread, Queso Tres Leches</i> <small>Chef recommends White Anchovy</small>	
<i>Porter Gastrique, Salted Bananas, Streusel</i>		Egg Sandwich	14
Quiche	10	<i>Pork Shoulder, Over-Easy Eggs, Ricotta Salata, Plum Preserve, Roasted Fingerling Potatoes</i>	
<i>Lemon-Cured Lake Trout, Pickled Red Onions, Bagel Chip Panzanella</i>		Burrito Suizo	16
Orchard Pancakes ♦	12	<i>Buckwheat Crêpe, Braised Beef, Tomato Crema, Jardinière, Cottonwood River Cheddar, Sunnyside Egg</i>	
<i>Apple Cider Batter, Pear Butter, Peanut Toffee, Apple Jack Marshmallow</i>		Eggs Benedict	14
Malted Custard ♦		<i>English Muffin, Poached Eggs, Pork Belly, Vadouvan Carrots, Shishito Hollandaise</i>	
French Toast	7/13	Smoked Salmon	16
<i>Macerated Stonefruit, Lime Leaf Cream, Pink Peppercorns</i>		<i>Potato-Leek Cakes, Poached Eggs, Béarnaise, Kohlrabi Slaw</i>	
À la carte		Lamb & Grits GF	16
Two Eggs	3	<i>Braised Lamb Neck, Merguez, Jimmy Red Grits, Poached Egg, Romanesco, Chermoula, American Grana</i>	
JAM & Toast			
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>	
Tomato Salad ♦GF	10	Jamburger	12
<i>Market Sungold Tomato, Sumac Yogurt, Fried Shallot, Herbed Cucumber</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>	
Gluten Free Toast ♦GF	13	Wild Boar B.L.T.	13
<i>Pine Nut & Raisin Toast, Caponata, Poached Egg, Rainbow Chard</i>		<i>Boar Bacon, Heirloom Tomato, Charred Habenero Aioli, Romaine Heart, Polenta Fries, Artichoke Gribiche</i>	
Kids Menu (7am - 3pm)			6
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