

BRUNCH



SUNRISE SAMMY* | 9

Applewood Smoked Bacon, Fried Egg, Sharp Cheddar Cheese and Sriracha Honey on Grilled Locally Sourced Baguette or between Waffles. Served with Hash Browns.

BREAKFAST FLATBREAD* | 12

Three Eggs, Prosciutto, Sauteed Caramelized Onions, Spicy Marinara Sauce, Ricotta & Mozzarella Cheeses on a 10" Thin Crust.

HUEVOS ENCHILADAS LASAGNA* | 10

3 Corn Tortillas stacked and layered with Peppers, Onions, Fresh Mozzarella and Pepperjack Cheeses. Topped with Housemade Enchilada Sauce. Sour Cream and an Over Easy Egg.

SWEET POTATO TOAST (CHOOSE 2) | 8

Goat Cheese, Dates, Pistachios & Balsamic | Peanut Butter, Sliced Banana, Bacon Crumble & Honey* | Butter, Cinnamon & Brown Sugar | Smoked Salmon*, Red Onion, Capers & Lemon Honey Vinaigrette | Spring Mix, Citrus Vinaigrette, Tomato & Pecorino Romano | Egg & Bacon*

HASH BROWN STACK | 10

Hashbrowns topped with Mushrooms, Onions, Smoked Cheddar and Goat Cheese, topped with more Hashbrowns and smothered in Housemade Country Gravy.

CHICKEN & WAFFLES* | 10

Crispy Fried House-Battered Chicken Tenders served on top of a Fluffy Waffle with Sriracha Honey or Real Maple Syrup.

A LA CARTE

ONE EGG* | 2

TWO EGGS* | 3

THREE EGGS* | 4

APPLEWOOD SMOKED BACON* (3) | 3

SAUSAGE LINKS* (3) | 3

FRIED BOLOGNA* (4) | 3

SMOKED SALMON* | 5

HASH BROWNS | 3

GARDEN SALAD | 4

CAPRESE STACK | 4

WAFFLE | 5

TOASTED BAGUETTE | 2

PLAIN GREEK YOGURT w FRUIT | 5

HUMMUS w CRUDITE | 5

COUNTRY GRAVY | 2.50

MORNING BUZZ

JILLY'S SIGNATURE BLOODY MARY | 10

SUNRISE SPRITZER | 9

PROSECCO SANGRIA | 9

MIMOSA | 9

JILLY'S IRISH COFFEE | 9

GRILLED WAFFLEWICHES

BLUEBERRY BRIE | 9

Fresh housemade Blueberry Lemon Compote & locally-sourced Brie grilled between Waffles. Served with Real Maple Syrup.

MANGO BACON GOAT* | 9

Fresh housemade Mango Chutney, Locally-sourced Goat Cheese and Applewood Smoked Bacon grilled between Waffles.

B.E.L.T.* | 9

Applewood Smoked Bacon, Roma Tomatoes, Spring Mix & Herbed Cream Cheese grilled between Waffles, Topped with a Fried Egg.

STRAWBERRY CHOCOLATE ALMOND | 9

Strawberries, Milk Chocolate, Toasted Almonds, Harvarti & Mascarpone Cheeses grilled between Waffles. Sprinkled with Powdered Sugar & Orange Zest.

SWEET POTATO KALE | 9

Smashed Sweet Potato, Kale, Caramelized Onion, & Harvarti Cheese grilled between Waffles & drizzled with Balsamic Glaze.

POBLANO CHEDDAR* | 9

Roasted Poblano Pepper, Cheddar Cheese and Housemade Salsa grilled between Waffles. Topped with a Fried Egg and Drizzled with Sriracha Crema.

LUNCH

TRIO OF STREET TACOS* | 10

Choice of Chicken, Carnitas, Carne Asada, or Veg topped with Greens, Housemade Salsa and drizzled with Sriracha Crema.

WINGS* | 9

Choose Garlic, BBQ, Buffalo, Teriyaki, Sweet Red Chili, or Honey Sriracha served with Housemade Ranch or Creamy Blue Cheese Dipping Sauce.

CAPRESE FLATBREAD | 11

Sliced Roma Tomatoes, Basil Leaves and Fresh Mozzarella, drizzled with Balsamic Glaze.

BACON SLIDER* | 6.50

Grilled Brie and Applewood Smoked Bacon topped with Fig Jam.

FRIED BOLOGNA SLIDER* | 5.50

Troyer's Trail Bologna topped with Mayonnaise, Yellow Mustard and Bread & Butter Pickle Chip.

PESTO CHICKEN SLIDER* | 6.50

Chicken Breast battered & fried crispy, topped with Basil Pesto and Roasted Red Pepper.



Our Kitchen and All Menu Items are 100% GLUTEN FREE, FRESH, AND MADE TO ORDER, IN HOUSE.

*Notice: Eating raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk for food borne illness.

BEER

IPA

Bell's Two Hearted \$6 | Brew Kettle White Rajah \$6 | Flying Dog Raging Bitch \$6 | Great Lakes Commodore Perry \$5 | Kona Castaway \$4.5 | Lagerhead's High Five \$5 | Lagunitas IPA \$6 | Rhinegeist Truth \$5.5 | Sweetwater IPA \$5

AMERICAN PALE ALE

Sierra Nevada Pale Ale \$4.5 | Sweetwater 420 \$5

ALE

Duvel \$9 | Chimay (Red Cap) \$10.5 | Killian's Irish Red \$4.5 | Magic Hat #9 \$5 | New Belgium Fat Tire Amber Ale \$4.5 | Sam Smith Nut Brown \$6.5 | Smithwick's Irish \$4.5 | Thirsty Dog Raspberry Ale \$5

WHEAT

Blue Moon \$4.75 | Goose Island 312 \$4.5 | Hofbrau Original \$4.5

PILSNER

Bitburger \$4.5 | Budweiser \$3.75 | Bud Light \$3.75 | Coors Light \$3.75 | Great Lakes Turntable Pils \$6 | MGD \$3.75 | Miller High Life \$3.75 | Miller Lite \$3.75 | PBR \$3

LAGER

Amstel Light \$4.25 | Anchor Steam \$5.5 | Corona Extra \$4.5 | Corona Light \$4.5 | Foster's Oil Can \$6.5 | Great Lakes Dortmunder Gold \$5 | Grolsch \$5.75 | Harp \$4.5 | Heineken \$4.5 | Michelob Ultra \$3.75 | Molson Canadian \$4.5 | Red Stripe \$4.5 | Rolling Rock \$4 | Sam Adam's Boston Lager \$4.5 | Stella Artois \$4.5 | Yuengling \$4.5 | Yuengling Light \$4.5

STOUT, PORTER & BOCK

Brew Dog Jet Black Heart Stout \$6 | Guinness Stout \$5 | Kentucky Bourbon Barrel Stout \$10.5 | Maumee Bay Total Eclipse Breakfast Stout \$6 | Sam Smith Imperial Stout \$6.5 | Bell's Porter \$6 | DuClaw Sweet Baby Jesus \$5.5 | Thirsty Dog Old Leghumper Porter \$5 | Shiner Bock \$3.75

CIDER, MEADE & HARD SODA

Angry Orchard Crisp Cider \$4.75 | McKenzie's Black Cherry Cider \$5 | Cidergeist Semi-Dry \$5.5 | B Nektar Zombie Killer Cherry Cyser Meade \$9 | Crafted Meade \$9 | Small Town Not Your Father's Root Beer \$6

GLUTEN FREE & NON-ALCOHOLIC

Bard's (GF) \$6 | Greene's Amber Ale (GF) \$8 | Redbridge (GF) \$4 | Beck's (NA) \$5

SIGNATURE COCKTAILS

SANGRIA | \$9

Red Wine, Amaretto di Amore, VSQ Brandy, Oranges, Lemons & Limes

JILLY'S BLOODY MARY | \$10

Absolut Peppar Vodka, our secret recipe house-made Bloody Mary Mix, Blue Cheese Stuffed Olives, Applewood Smoked Bacon Slice, Dill Pickle Spear, Lemon, Lime

JMR BLUES | \$9

Jose' Cuervo Especial, Cointreau, Blue Curacao, Pineapple Juice, Lemon, Lime

CHAMBOOZLE | \$10

Jaume Serra Cristallino Brut Cava (Spain), Chambord, Gran Marnier, Twist of Orange

THE FASHIONABLE | \$9

Jim Beam Bourbon, Honey Syrup, Orange, Maraschino Cherry, Aromatic Bitters, Ginger Ale

SASSY SAUCE | \$8.5

Captain Morgan Spiced Rum, Peach Schnapps, Cranberry Juice, Pineapple Juice

PEAR-A-DIDDLE | \$8.5

Absolut Pears Vodka, Cucumber Muddle, Fresh Lime

THE SMASH | \$8.5

Hendrick's Gin, Fresh Lemon Juice, Handmade Basil Syrup

BAM-BA-LAM | \$9

Absolut Vodka, Organic Black Cherry Juice, Handmade Sage Syrup, Rose's Lime

RED

CABERNET SAUVIGNON

Francis Ford Coppola Director's Cut (Sonoma) \$12G/\$38B | Edna Valley (Central Coast) \$8G/\$28B | Hayes Ranch (House) \$6G/\$21B | William Hill (Napa Valley) \$12.5G/\$40B

PINOT NOIR

Dark Horse (California) \$8G/\$28B | Edna Valley (Central Coast) \$10G/\$33B

MERLOT

Kunde Family Estate (Sonoma) \$11G/\$35B | Stonecap Merlot (Columbia Valley, WA) \$7G/\$25B

BLENDS & OTHER REDS

BLENDS: Cupcake Vineyards Red Velvet (California) \$7G/\$25B | R&B Cellars Improviser Red Blend (Napa) \$11G/\$35B

CHIANTI: Ruffino Chianti Classico (Italy) \$11G/\$35B

MALBEC: Diseno Old Vine Malbec (Argentina) \$7G/\$25B

SYRAH: Columbia Crest Syrah (Columbia Valley, WA) \$8G/\$28B

ZINFANDEL: Dry Creek Heritage Vine Zinfandel (Sonoma) \$10.5G/\$35B

WHITE

CHARDONNAY

La Crema (Sonoma) \$13.5G/\$40B | Dark Horse (California) \$8G/\$28B | Hayes Ranch (House) \$6G/\$21B

SAUVIGNON BLANC

Clifford Bay (New Zealand) \$6.5G/\$21B | R&B Cellars (North Coast, CA) \$9G/\$30B | Rutherford Vineyards (Napa Valley) \$11G/\$35B

OTHER WHITES

PINOT GRIGIO: Sartori de Verona (Italy) \$7G/\$25B

RIESLING: Leonard Kreutsch (Germany) \$7G/\$25B

PINK & SPARKLING

PINK

ROSE: Dark Horse (California) \$8G/\$28B | Fleur de Mer (Cotes de Provence, France) \$18G/\$65B

WHITE ZINFANDEL: Beringer (House) \$6G/\$21B

SPARKLING

Jaume Serra Cristalino Brut Cava (Spain) \$8G/\$28B | J Vineyards Brut Rose \$25G/\$100B | LaMarca Prosecco (Italy) \$10G/\$33B | Sequin Moscato (California) \$7G/\$25B

SHRUBS

BLUEBERRY SHRUB | \$9

Blueberry Lemon Shrub, Muddled Peppercorns, St. Germaine, Lime, Simple Syrup

APPLE SHRUB | \$9

Absolut Vanilla Vodka, Apple Ginger Shrub, Simple Syrup, Soda, Cinnamon Stick Garnish

STRAWBERRY LIME SHRUB | \$9

Bombay Sapphire Gin, Strawberry Lime Shrub, Tonic

PEACH HABANERO | \$9

Maker's Mark Bourbon, Peach HABANERO Shrub, Maple Syrup, Soda

PINEAPPLE HABANERO SHRUB | \$9

Jose' Cuervo Especial, Pineapple Habanero Shrub, Agave Nectar, Sugar Rim