

Our expansive menu of elevated snacking & sharing plates is created using only the best, freshest, and as often as possible, locally-sourced ingredients.

We make everything from scratch, to order, in house. No prefab, pre-packaged, processed anything. Nothing comes out of a bag from the freezer section. Nothing has been sitting around under a heat lamp. We make it for you when you order it. And everything created in our kitchen is **100% gluten free. For real.**

SNACKS & DIPS



TAPAS SAMPLER FLATTER* – 15

Deviled Eggs, Artichoke Fritters, Fried Pickles, Fried Olives, Hummus, Spinach & Artichoke Dip, served with Housemade Crostini and Sweet Pepper Strips

POPCORN –

Individual Bowl 3 | Sharing Bowl 7
Freshly Popped Organic Popcorn sprinkled with Applewood Smoked Bacon & lightly dusted with Pecorino Romano Cheese

WASABI DEVILED EGGS* – 8

With Applewood Smoked Bacon and Sweet Pickle Garnish (v w/o bacon)

FRIED OLIVES – 7

Lightly breaded and fried served with Garlic Aioli (v)

RICE BALLS – 12

Handmade, lightly breaded and fried crispy Jasmine Rice Balls stuffed with diced Kielbasa and Pepperjack. Served with a Spicy Dipping Sauce



CAPRESE – 8

Sliced Roma Tomatoes stacked with Fresh Mozzarella and Basil Leaves drizzled with Balsamic Vinegar, served with grilled flatbread (v, vgn w/o Mozzarella)

ONION RINGS – 9

Lightly battered and crispy handcut Vidalia Onion Rings served with our own special, housemade Ritchie Sauce (BBQ Ranch) (v)

FRIED PICKLES – 8

Fried Kosher Dill Pickle Spears and Bread & Butter Pickle Chips served with a Spicy Horseradish Aioli (v)

CHEESE STICKS – 8

Trio of Housemade, Handcut Cheese Sticks – Mozzarella, Cheddar and Pepperjack - breaded and fried, served with Warm Red Chili Dipping Sauce (v)

ARTICHOKE FRITTERS – 8

Artichoke Hearts lightly battered and crispy, topped with shaved Pecorino Romano Cheese and served with a Roasted Red Pepper Aioli Dipping Sauce (v)



HUMMUS – 8

Housemade Roasted Garlic Hummus served with Crostini, Sweet Pepper Strips & Assorted Raw Vegetables (v)

SPINACH & ARTICHOKE DIP – 8

Fresh Spinach and Artichoke Hearts combined with Creamy Cheeses, served warm with Grilled Flatbread (v)

WINGS & FINS

JILLY'S SIGNATURE WINGS* – 11

Baked with a Brown Sugar Chili Dry Rub & served with Roasted Red Pepper Goat Cheese Dipping Sauce

TRADITIONAL WINGS* – 11

Choose Garlic, BBQ, Buffalo, Teriyaki, Sweet Red Chili, or Cajun Dry Rub served with Housemade Ranch or Creamy Blue Cheese Dipping Sauce



SHRIMP SKEWER* – 12

Grilled Jumbo Tiger Shrimp skewered and served with Housemade Cocktail Sauce and Lemon.

HANDHELD & STICKS

TRIO OF STREET TACOS* – 13

Choice of Chicken, Carnitas or Carne Asada, topped with Greens, Housemade Salsa, drizzled with Sriracha Crema and served on Fresh Corn Tortillas (Sub Grilled Shrimp for an additional \$1/taco)

CHICKEN SATAY* – 11

Deliciously moist marinated chicken breast served with a spicy Peanut and Coconut Dipping Sauce



STEAK SKEWER* – 11

Marinated Flank Steak with Sweet Peppers and Blue Cheese Crumble

SWEET POTATO BLACK BEAN TAQUITOS – 10

Crispy, crunchy Corn Tortillas stuffed with mashed Sweet Potatoes and smoky Black Beans served with Housemade Salsa and drizzled with Lime Crema

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



FLATBREADS

(Our 10" Cauliflower-based Crust contains both Egg & Cheese)

CHEESEBURGER* – 16 – Garlic Sauce topped with Ground Sirloin, Vidalia Onion, Fresh Tomato, Applewood Smoked Bacon, Mozzarella and Cheddar Cheeses, Lettuce, Pickles and a Velveeta Drizzle. (Sub Beyond Meat for v option)

BUFFALO CHICKEN* – 15 – Topped with Chicken Breast tossed in Buffalo Sauce, Mozzarella and Crumbled Blue Cheese

CAPRESE – 14 – Sliced Roma Tomatoes, Fresh Basil Chiffonade and Fresh Mozzarella drizzled with Balsamic Glaze (v)

SHRIMP ALFREDO* – 16 – Topped with Creamy Alfredo Sauce, Tiger Shrimp, Artichoke Hearts, Roasted Red Pepper and Red Onion and drizzled with Basil Pesto

SUN-DRIED TOMATO PESTO CHICKEN* – 16 – Topped with Sun-Dried Tomato and Garlic Pesto, Chicken Breast, and Mozzarella Cheese

PHILLY* – 15 – Marinated Grilled Flank Steak topped with Roasted Peppers, Onions and Mozzarella Cheese

THREE CHEESE – 14 – Marinara Sauce topped with Pecorino Romano, Cheddar and Mozzarella Cheeses

GARLIC BACON FLATBREAD* – 15 – Garlic Sauce, Applewood Smoked Bacon, Red Onion, Mozzarella Cheese

SWEETS

JILLY'S BARK – 7
Chocolate covered toffee
with shaved almonds



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Jilly's Music Room (est. 2013) is a live music and entertainment venue located in the Northside District of downtown Akron, Ohio. We feature original bands (local/regional/national) in a variety of genres, including: Blues, R&B, Rock, Indie, Pop, Singer/Songwriter, Americana, and Alt-Country, stand-up comedy and other entertainment at least four nights a week. Sophisticated without being pretentious, Jilly's has a full-service, scratch kitchen offering an eclectic, 100% gluten free small plates menu, table service, craft cocktails, more than 100 beers, state of the art sound and light system, professional engineering and production staff, and exceptional service.

Order To-Go!
www.toasttab.com/jillys-music-room/

Entertainment Schedule
jillysmusicroom.com/events-calendar/

Visit the Website
jillysmusicroom.com

HOURS: W/TH 5-10PM and F/S 5PM - 1AM

Payment Methods: VISA, MasterCard, AMERICAN EXPRESS, DISCOVER NETWORK

111 North Main Street – Akron, Ohio 44308

Live Music | Creative Food | Smooth Drinks