

BUILD YOUR OWN FLATBREAD

CRUST

10” \$12
Seasoned Cauliflower Thin Crust (contains eggs & dairy)

Individual Bagel \$4
Plain or Everything

SAUCE

EVOO
JMR Spinach/Artichoke Spread
BBQ Sauce

JMR Marinara
Alfredo Sauce
Basil Pesto

Sun-Dried Tomato Pesto
Buffalo Sauce
Alfredo Buffalo Sauce

TOPPINGS

[CHEESE \$1.50 EACH]

Smoked Cheddar
Sharp Cheddar
Pepperjack Cheese
Blue Cheese
Mozzarella
Fresh Mozzarella

Ricotta
Goat Cheese
Pecorino Romano
Velveeta
Extra Cheese

[PROTEINS \$3 EACH]

Smoked Salmon*
Applewood Smoked Bacon*
Prosciutto*
Fried Chicken Tender*

Marinated Flank Steak*
Pulled Pork*
Grilled Chicken Breast*
Kielbasa*

Grilled Shrimp*
Ground Beef*
Pepperoni*
Salami*

[PRODUCE \$1.50 EACH]

Fresh Tomato
Red Onion
Vidalia Onion
Spring Mix
Roasted Red Pepper
Artichoke Hearts
Sundried Tomatoes
Kalamata Olives

Green Olives
Sweet Mini Peppers
Green Bell Peppers
Pepperoncini
Peppadews
Banana Peppers
Baby Bella Mushrooms
Poblano Peppers

Jalapeno Peppers
Fresh Basil
Fresh Cilantro
Fresh Italian Parsley
Pineapple

[EXTRAS & DIPPING \$1.00 EACH]

Balsamic Drizzle
Everything Bagel Spice
Italian Spice Blend
JMR Marinara

JMR Ranch
Red Pepper Flakes
Shredded Parmesaan

SWEETS

APPLE MINI CHANGAS | \$9

Fried rolled White Corn Tortillas filled with fresh Apple and Cream Cheese, dusted with Cinnamon & Sugar. Served with Apple Matchsticks and Housemade Caramel Dipping Sauce

12” \$15
Cauliflower Risen Crust (allergen free)

JILLY’S BARK | \$8

Housemade Chocolate covered Toffee with Shaved Almonds

Dedicated Gluten Free Kitchen. *NOTICE: Eating raw or undercooked eggs, meat, poultry, seafood or shellfish can increase your risk of food borne illness



IPA & APA

Bell's Two Hearted | Brew Kettle White Rajah (OH) | Great Lakes IPA (OH) | Lagunitas IPA | Sibling Revelry Millennial Haze (OH) | Rhinegeist Truth (OH) | Brew Dog Punk IPA (OH) | Brew Dog Elvis Juice (OH) | Founder's All Day IPA

RED & AMBER ALE

Killian's Irish Red | New Belgium Fat Tire Amber Ale | Smithwick's Irish

WHEAT

Blue Moon

PILSNER

Budweiser | Bud Light | Coors Light | Miller High Life | Miller Lite | PBR | LaBatt Blue

LAGER

Busch | Coors Banquet | Corona Extra | Corona Premier | Foster's Oil Can | Great Lakes Dortmund Gold (OH) | Heineken | Michelob Ultra | Modelo | Red Stripe | Rolling Rock | Stella Artois | Yuengling | Yuengling Light

STOUT, PORTER & BOCK, ETC

Guinness Pub Stout | Guinness Extra Stout | Founder's Breakfast Stout | Bell's Porter | Shiner Bock

CIDER, CBD/THC, CBD & HARD SODA (GF)

Angry Orchard Crisp Cider | Cidergeist Zappy | White Claw (various) | Plift Crisp Ginger THC/CBD | Plift Juicy Grapefruit THC/CBD | Cycling Frog Black Currant THC/CBD | Delta Light Lime THC/CBD | Present Blood Orange Sparking CBD | Present Lemon Lime Sparkling CBD

GLUTEN FREE & NA BEER

GLUTEN FREE: Green's IPA | Green's Amber Ale | Glutenberg Blonde | Glutenberg American Pale Ale | Glutenberg Stout | Glutenberg Red Ale | Glutenberg IPA | Red Bridge | Sibling Revelry Olly Olly GF
NON-ALCOHOLIC: Beck's NA | Blue Moon NA | Heineken 0.0 | Brew Dog Punk AF | Brew Dog Elvis AF | Lagunitas IPNA | Lagunitas Hop Refresher (GF/NA) | Guinness Stout AF | Athletic Upside Dawn Golden Ale | Athletic Free Wave Hazy IPA | O'Doul's

BEER & WINE

ASK ABOUT OUR CURRENT DRAFT & SEASONAL SELECTIONS

5-7PM HAPPY HOUR SPECIALS

20% Off All Beer, Wine, Cocktails and Menu Items

RED

CABERNET SAUVIGNON

Francis Ford Coppola Director's Cut (Sonoma CA – Bottle Only) | Blackstone (CA - House) | Ghost Pines Cabernet (CA - Bottle Only) | McManis (CA)

PINOT NOIR

Dark Horse (CA) | Kenwood Pinot Noir (CA) | Ghost Pines (CA - Bottle Only) | Lietz Zero Point Five Non-Alcoholic Pinot Noir (Germany)

BLENDS & OTHER REDS

BLEND: Menage A Trois Red Blend (CA) | House of Brown Red Blend (CA) | V.NO Non-Alcoholic Red Wine (South Australia)

MERLOT: Clos Du Bois Merlot (CA) **CHIANTI:** Ruffino Chianti Classico (Italy) | **MALBEC:** Portillo Malbec (Argentina) **ZINFANDEL:** Dry Creek Heritage Vine Zinfandel (CA – Bottle Only) | Ghost Pines (CA – Bottle Only)

WHITE, ROSE + SPARKLING

CHARDONNAY

House of Brown Chardonnay (CA) | **Dark Horse (CA - House)** | Zera Profil Non-Alcoholic Chardonnay (France)

OTHER WHITES:

SAUVIGNON BLANC: Clos Du Bois (CA) | Dark Horse (CA) **PINOT GRIGIO:** Menage A Trois Lime Light Pinot Grigio (CA) | **RIESLING:** Leonard Kreutsch (Germany) | Bodegas Juan Gil Shania Verdejo Non-Alcoholic (Spain)

ROSE

Dark Horse Rose (CA) | House of Brown Rose (CA)

SPARKLING

Kila Cava Brut (Spain) | Menage A Trois Prosecco (CA) | Menage a Trois Moscato (CA) | Zera Non-Alcoholic Sparkling Chardonnay (France) | Lietz Non-Alcoholic Eins Zwei Zero Sparkling Reisling (Germany)



Our expansive menu of 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. Nothing has been sitting around under a heat lamp or comes out of a bag from the freezer section. 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 PLATTER* | \$18
Wasabi Devilled Eggs, Caprese Stack, Cured Meats & Cheeses, Hummus, Spinach Artichoke Dip, Crostini, Sweet Pepper Strips

JILLY'S SIGNATURE POPCORN SHARING BOWL \$9 | SINGLE \$4
Freshly Popped Organic Popcorn Sprinkled with Applewood Smoked Bacon and dusted with Grated Pecorino Romano Cheese

WASABI DEVILLED EGGS* | \$10
Topped with Applewood Smoked Bacon and Sweet Pickle Garnish

RICE BALLS* | \$13
Handmade lightly breaded and fried Jasmine Rice Balls stuffed with diced Kielbasa & Pepperjack Cheese. Served with a Spicy Dipping Sauce

CAPRESE STACK | \$9.5
Sliced Ohio Tomatoes stacked with Fresh Mozzarella and Basil Leaves. Drizzled with Balsamic Glaze

BRAZILLIAN CHEESE BUNS | \$9
Trio of Housemade Goey Sharp Cheddar Buns served with Honey Butter

WAFFLE TOTS | \$9.5
Generous Portion of Tater Tots, Waffled into Three Cakes and served with Ketchup.

LOADED WAFFLE TOTS* | \$13
Generous Portion of Tater Tots, Waffled into Three Cakes topped with Applewood Smoked Bacon Crumble, Shredded Sharp Cheddar and Sour Cream

GRILLED CHEESE BITES | \$11
Slices of our Brazilian Cheese Buns stuffed with Creamy Mozzarella, grilled and served with Sun-Dried Tomato Marinara for Dipping

HUMMUS | \$9
Housemade Roasted Garlic Hummus served with Crostini, Sweet Pepper Slice and Assorted Raw Vegetables

SPINACH ARTICHOKE DIP | \$11
Fresh Spinach and Artichoke Hearts combined with Creamy Cheeses. Served Warm with Crostini and Assorted Raw Vegetables.

WINGS + FINS

JILLY'S SIGNATURE WINGS* | \$14
Jumbo Cut Wings with Brown Sugar Chili Dry Rub served with Roasted Red Pepper Goat Cheese Dipping Sauce

WINGS* | \$14
Choose Garlic, BBQ, Buffalo, Teriyaki, Sweet Red Chili or Cajun Dry Rub. Served with Housemade Ranch or Creamy Blue Cheese Dipping Sauce

SHRIMP SKEWER* | \$14
Grilled Jumbo Tiger Shrimp skewered and served with Housemade Cocktail Sauce & Lemon

CRAB CAKES* | \$14
Trio of Crab Cakes made with Lump Crab, Roasted Red Pepper, Celery, Dill Pickle & Chives. Served with Lime Crema Dipping Sauce

HANDHELDS + STICKS

TRIO OF STREET TACOS* | \$16
Choice of Chicken, Carnitas, Carne Asada, Grilled Shrimp (+\$2) or Sweet Potato Black Bean, topped with Greens, Housemade Pico drizzled with Sriracha Crema and served on Grilled White Corn Tortillas

STEAK SKEWER* | \$14
Marinades, Sauces and Additions change seasonally. Ask your server for details

CHICKEN SKEWER* | \$14
Marinades, Sauces and Additions change seasonally. Ask your server for details

SHRIMP SKEWER* | \$14
Grilled Jumbo Tiger Shrimp skewered and served with Housemade Cocktail Sauce & Lemon

SIGNATURE FLATBREADS
10" Cauliflower Crust contains Eggs & Dairy | 12" Risen Crust Allergen Free

BUFFALO CHICKEN* 10" \$18 | 12" \$21
Buffalo Sauce, Chicken Breast, Mozzarella and Crumbled Blue Cheese

CAPRESE 10" \$17 | 12" \$20
Fresh Roma Tomatoes, Basil Chiffonade and Fresh Mozzarella, Balsamic Glaze Drizzle

CHEESEBURGER* 10" \$28 | 12" \$31
Garlic Sauce, Ground Sirloin, Vidalia Onion, Fresh Tomato, Applewood Smoked Bacon, Mozzarella & Cheddar Cheeses, Greens, Pickle, Velveeta Drizzle

GARLIC BACON* 10" \$18 | 12" \$21
Garlic Sauce, Applewood Smoked Bacon, Red Onion, Mozzarella Cheese

PHILLY | 10" \$19.5 | 12" \$22.5
Marinated Grilled Flank Steak, Roasted Red Pepper, Onions, Mozzarella Cheese

SHRIMP ALFREDO* 10" \$20.5 | 12" \$23.5
Creamy Housemade Alfredo Sauce, Tiger Shrimp, Artichoke Hearts, Roasted Red Pepper, Red Onion, Basil Pesto Drizzle

SUN-DRIED TOMATO CHICKEN* 10" \$16.5 | 12" \$19.5
Sun-Dried Tomato & Garlic Pesto, Chicken Breast, Mozzarella Cheese

THREE CHEESE 10" \$16.5 | 12" \$19.5
Housemade Marinara Sauce, Pecorino Romano, Cheddar & Mozzarella Cheeses

Dedicated Gluten Free Kitchen. *NOTICE: Eating raw or undercooked eggs, meat, poultry, seafood or shellfish can increase your risk of food borne illness



WEBSITE



SHOWS & EVENTS



ORDER TAKEOUT

