

# BUILD YOUR OWN FLATBREAD

## CRUST

10" \$12

Seasoned Cauliflower Thin Crust (contains eggs & dairy)

12" \$15

Cauliflower Risen Crust (vegan, allergen free)

## 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

Parmigiano Reggiano

Velveeta

Extra Cheese

### [ PROTEINS \$3 EACH ]

Smoked Salmon\*

Applewood Smoked Bacon\*

Prosciutto\*

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

Mixed Color Bell Peppers

Pepperoncini

Peppadews

Banana Peppers

Baby Bella Mushrooms

Jalapeno Peppers

Fresh Basil

Pineapple

### [ EXTRAS & DIPPING \$1.00 EACH ]

Balsamic Drizzle

Everything Bagel Spice

Italian Spice Blend

JMR Marinara

JMR Ranch

Red Pepper Flakes

Shredded Parmesano Reggiano

## 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

### 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 Dortmunder Gold (OH) | Heineken | Michelob Ultra | Modelo | Red Stripe | Rolling Rock | Stella Artois | Yuengling | Yuengling Light

### STOUT, PORTER & BOCK, ETC

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

### CIDER & HARD SODA (GF)

Angry Orchard Crisp Cider | Cidergeist Zappy | White Claw (various) | High Noon (various)

### GLUTEN FREE & ALCOHOL FREE BEER

**GLUTEN FREE:** Green's IPA | Green's Amber Ale | Ghostfish Grapefruit IPA | Ghostfish Kickstarter IPA | Ghostfish Meteor Shower Pale Lager | Ghostfish Shrouded Summit Belgian White | Red Bridge | Sibling Revelry Olly Olly GF

**ALCOHOL FREE:** 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 | Athletic Wit's Peak Belgian White | Athletic Cerveza | Mich Ultra AF | Rhinegeist Ghost Haze | Rhinegeist Ghost Pils | AF Stella | 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

### SHRIMP COCKTAIL\* | \$14

Poached Jumbo Tiger Shrimp served with Housemade Cocktail Sauce & Lemon

### JILLY'S SIGNATURE POPCORN SHARING BOWL \$9 | SINGLE \$4

Freshly Popped Organic Popcorn Sprinkled with Applewood Smoked Bacon and dusted with Grated Parmigiano Reggiano 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

### BRAZILLIAN CHEESE BUNS | \$9

Trio of Housemade Goopy Sharp Cheddar Buns served with Honey or Sweet Chili 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 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

### DOUBLE DIP | \$14

Portions of Fresh Spinach Artichoke Dip and Housemade Roasted Garlic Hummus served 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, Dill Pickle

or Cajun Dry Rub. Served with Housemade Ranch or Creamy Blue Cheese Dipping Sauce

### 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

### CAPRESE STICKS | \$9.5

Grape Tomatoes stacked & skewerd with Fresh Mozzarella and Basil Leaves. Drizzled with Balsamic Glaze

### KIELBASA SHRIMP KEBAB\* | \$14

Grilled locally-sourced Kielbasa, Jumbo Tiger Shrimp, Chunks of Fresh Mango, Green and Red Pepper, and Red Onion drizzled with Housemade Mango BBQ Sauce

## 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 Alfredo Sauce, Ground Sirloin, Vidalia Onion, Fresh Tomato, Applewood Smoked Bacon, Mozzarella & Cheddar Cheeses, Greens, Pickle, Velveeta Drizzle

### GARLIC BACON\*

10" \$18 | 12" \$21

Garlic Alfredo 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, Parmigiano Reggiano, Cheddar & Mozzarella Cheeses

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