

J. Brewers

— Starters —

Buffalo Frog Legs

Lightly breaded frog legs, blitz buffalo sauce, gorgonzola, shredded cucumber carrot slaw, honey BBQ mustard dip

\$12

Asian Fried Cauliflower

Lightly breaded cauliflower, spicy soy glaze, sesame seed, pickled carrots

\$10

Crawfish Spring Rolls (SF)

Crawfish, cabbage, carrots, scallions, rice noodles, peppers, spicy sweet and sour sauce

\$10

Cajun Style Shrimp Cocktail (SF)

Seasoned shrimp, spicy tomato remoulade, roasted pepper slaw

\$12

Wasabi Asparagus Fries

Wasabi tempura asparagus, sweet soy sauce, sesame oil

\$9

Pork Pot Stickers

Fried pork dumplings, teriyaki dipping sauce

\$8

— Garden —

Onion Gratin

Caramelized onions, madeira veal broth, whole wheat crouton, melted emmental cheese

\$7

Soup Du Jour

House-made soup of the day

\$5

Roman Sword (SF, GF)

Wedge of romaine, manchago cheese, tomato, cucumber, red onion, pepperoncini, anchovy vinaigrette

\$9

Crazy Yard Bird (GF)

Chicken salad, seasonal fruits and berries

\$10

Shredder (GF)

Shredded crisp lettuce, gorgonzola cheese, tomato, bacon, egg, green onion, sweet & tangy dressing

\$9

Buddha Bowl (SF, GF)

Shrimp, green onions, pickled carrots, avocado, cucumber, kim chee, roasted peppers, rice noodles, peanuts, peanut ginger vinaigrette

\$12

Orchard Salad (GF)

Grilled chicken breast, sliced apples, dried fruit, berries, manchago cheese, candied walnuts, mixed greens, champagne vinaigrette

\$10

Add to any salad chicken \$2.00, salmon \$6.00, 4 oz filet \$8.00

(SF) Contains seafood, (GF) Gluten free

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— Sandwiches —

Served with choice of homemade chips, fries, or coleslaw and pickle

Chicken and Waffles

Buttermilk fried chicken, bourbon maple glaze, chipotle corn salsa, pickled green tomato, cheddar buttermilk waffle.
Nashville hot chicken style by dipping it in our secret spicy hot dip

\$10

Melted Tuna (SF)

Tuna salad, melted white cheddar, cheddar buttermilk waffle

\$12

Chicken Havarti

Lightly breaded chicken breast, havarti cheese, shredded lettuce, croissant, mango chutney

\$10

Tampa Cuban

Roasted pork, ham, salami, swiss cheese, pickles, mayo, mustard, swiss roll

\$10

Lobster Taco (SF)

Lobster tail, chipotle aioli, asparagus tarragon slaw

\$12

Shandaclare

House made chicken salad, bacon, swiss cheese, grilled whole wheat bread

\$10

Brie and Goat Cheese

Aged brie, cherry goat cheese, strawberry compote, cranberry french toast

\$10

Greek Chicken Piadina (GF Available)

Grilled chicken, goat cheese, pepperoncini, kalamata olives, Italian flat bread, shredded lettuce, tomato and feta salad, greek vinaigrette

\$10

Oscar Burger (SF)

Crab, tarragon aioli, asparagus slaw

\$12

Spicy Sweet Pickle Blue Burger

Homemade bread and butter, pickles, jalapenos, green olive blue cheese mayo

\$9

Turkey Burger

White cheddar cheese, honey stone ground mustard, lettuce, tomato

\$9

Brewer Burger

Lettuce, tomato, onion, choice of cheese

\$9

Omelet (GF)

Choice of spinach, tomato, broccoli, mushroom, onions, peppers, cheddar cheese

\$9

(SF) Contains seafood, (GF) Gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Ask your server about what items can be served raw or undercooked.