

# JEROME VILLAGE

## — BAR & GRILLE —

### STARTERS

**ONION RINGS** 12  
Battered Onion Rings + House Made Sweet & Tangy Sauce

**PRETZEL BITES** 11  
Pretzel Bites + Honey Mustard

**MOZZARELLA STICKS** 11  
Mozzarella Sticks + Marinara Dipping Sauce

**LOADED BAKED POTATO FRIES** 12  
JV Fries + Melted Cheddar Cheese + Bacon + Sour Cream + Chives

**CHIPS AND PICO** 6  
House Made Tortilla Chips + House Made Pico de Gallo

**HUMMUS AND GRILLED NAAN** 12  
Seasonal Hummus + Grilled Naan + Seasonal Veggies + Feta Crumbles

### SPECIALTY PIZZAS

**JEROME VILLAGE CLASSIC** 12 / 19  
9" or 14" Pizza with Mozzarella Cheese + Sausage + Pepperoni + Tomatoes + Mushrooms + Banana Peppers

**HAWAIIAN PIZZA** 12 / 19  
9" or 14" Pizza with Mozzarella Cheese + Bacon Crumbles + Fresh Pineapple + Cinnamon Sprinkle

 **SPINACH ALFREDO** 12 / 19  
9" or 14" Pizza with Alfredo Sauce Base + Spinach + Mozzarella Cheese + Tomato

**BBQ CHICKEN PIZZA** 12 / 19  
9" or 14" Pizza with Sweet BBQ Sauce Base + Mozzarella Cheese + Grilled Chicken + Red Onion + Ranch Dressing Drizzle

 **MARGHERITA** 12 / 19  
9" or 14" Pizza with Garlic Herb Butter Base + Ciliegine Mozzarella + Tomatoes + Fresh Basil

**BUILD YOUR OWN** 10 / 16  
9" or 14" Crust | Choice of: Classic Pizza Sauce | Alfredo Sauce | Buffalo Sauce | BBQ Sauce | Hummus | or Herbed Garlic Butter Base topped with Mozzarella Cheese

 **MAKE ANY PIZZA GLUTEN FRIENDLY 12" FOR AN ADDITIONAL \$2**  
Gluten Free Cauliflower Crust

#### TOPPINGS

Pepperoni | Sausage | Bacon | Grilled Chicken | Tomatoes | Red Onions | Mushrooms | Bell Peppers | Banana Peppers | Black Olives | Green Olives | Ciliegine Mozzarella | Extra Mozzarella Cheese  
- \$0.50 per Topping for 9" Pizzas | \$1 per Topping for 14" Pizzas -

### SALADS

**BARN SALAD** 8  
Mixed Greens + Pepperoni Chips + Black Olives + Tomatoes + Banana Peppers + Mozzarella  
- Add Chicken +\$5 / Choice of: Ranch | Balsamic | Bleu Cheese | Italian | Honey Mustard | Champagne Vinaigrette -

**CAESAR SALAD** 8  
Crispy Romaine + House Made Croutons + Shaved Parmesan + Creamy Caesar Dressing + Lemon Wedge  
- Add Chicken + \$5 -

**NEW AUTUMN PECAN PEAR SALAD** 9  
Mixed Greens + Freshly Sliced Pears + Crushed Pecans + Feta Crumbles + Pomegranate Seeds + Red Onion + Balsamic Vinaigrette Dressing  
- Add Chicken \$5 -

**MIXED CAPRESE SALAD** 8  
Mixed Greens + Tomatoes + Ciliegine Mozzarella + Shaved Parmesan + Balsamic Vinaigrette Dressing + Balsamic Glaze  
- Add Chicken \$5 -

### HANDHELDS & ENTREES

**JV PULLED PORK SLIDERS** 12  
Brioche Bun + Pulled Pork + Onion + Homemade Pineapple Coleslaw + Creole Mustard

**FISH TACOS** 12  
3 Tortillas + Tilapia + Homemade Pineapple Coleslaw + Pico de Galo + Cotija Cheese + Southwest Ranch

**GREEK VEGGIE WRAP** 12  
Hummus + Grilled Seasonal Veggies + Lettuce + Tomato + Feta Cheese + Garlic Spread  
- Choice of: Kettle Chips | Fries | Side Salad -

**CHICKEN CAESAR WRAP** 14  
Grilled Chicken + Romaine Lettuce + Creamy Caesar Dressing + Parmesan Cheese + House Made Croutons  
- Choice of: Kettle Chips | Fries | Side Salad -

**TOASTED ITALIAN SUB** 15  
Capicola + Salami + Mozzarella + Lettuce + Tomato + Banana Peppers + Italian Dressing  
- Choice of: Kettle Chips | Fries | Side Salad -

**CHICKEN QUESADILLA** 14  
Grilled Chicken + Melted Cheese + Grilled Onions + Bell Peppers  
- Add: Pico de Galo | Sour Cream -

**LOCAL JV BURGER** 16  
7oz. Local Angus Beef Patty + Cheddar Cheese + Lettuce + Tomato + Red Onion + Barn Sauce + Toasted Bun  
- Choice of: Kettle Chips | Fries | Side Salad -

### DESSERTS

**FUNNEL FRIES** 10  
Funnel Cake Fries + Powdered Sugar + Vanilla Frosting

**OOEY GOOEY CHOCOLATE CHIP COOKIES**  
2 Cookies - \$3 | 4 Cookies - \$6 | 6 Cookies - \$9

Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menu items, however, our kitchen is not completely gluten-free.

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## COCKTAILS

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### NEW JUST PEACHY 9

Watershed Bourbon + Peach Schnapps + Fresh Lemon Juice + JV Honey Simple Syrup + Sparkling Water

### SHAKE IT UP

Watershed Vodka + Assorted Berries + Fresh Lemon Juice  
- Watershed FourPeal Gin \$10, Watershed Vodka \$9 -

### BARN OLD FASHIONED 12

Woodford + Muddled Bing Cherries + Orange Bitters + Orange Peel

### NEW WATERMELON MINT MARGARITA 7

Sauza Tequila + Watermelon Juice + JV Simple Syrup + Muddled Mint  
- \$3 Upgrade for Patron -

### NEW STRAWBERRY FIELDS 7

Watershed Vodka + Fresh Lemon Juice + JV Strawberry Simple Syrup + Sparkling Water

### NEW LAVENDER MULE 8

Watershed Vodka + Lime Juice + Lavender Monin + Ginger Beer

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## BREWS

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### IMPORT & MICROBREW

Blue Moon | Belgian Witbier 5.4%  
Corona | Pale Lager 4.5%  
Stella Artois | Belgian Pilsner 5.2%

### DOMESTIC

Budweiser | Lager 5%  
Bud Light | Light Lager 4.2%  
Coors Light | Light Lager 4.2%  
Michelob Ultra | Light Lager 4.2%  
Miller Lite | Light Pilsner 4.2%  
Miller High Life | Lager 4.6%

### CRAFT

Bell's, Two Hearted | American IPA 7%  
Bell's, Oberon | American Wheat Ale 5.8%  
Bell's, Rind Over Matter | Citrus Wheat Ale 5.0%  
Rhinegeist, Whiffle | Belgian Witbier 5%  
Samuel Smith, Organic Chocolate Stout | Stout 5.0%

### CIDERS + SELTZERS

McKenzie's, Black Cherry | Hard Cider 5%  
Rhinegeist, Bubbles | Rose Cider 6.2%  
Rhinegeist, Snug | Spiced Cider 5%  
Rhinegeist, Swizzle | Ginger & Lemongrass Cider 5%  
White Claw, Hard Seltzer | Hard Seltzer 5%

### FROM OUR TAPS

Our selection rotates often! Please ask your server for our current beers on tap.

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## CHILLED WINE

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BOCELLI PROSECCO -SPLIT- 14  
Italy

CHATEAU DE CAMPUGET ROSE 12 | 44  
France

JOSEPH DROUHIN CHARDONNAY 8 | 32  
France

KIM CRAWFORD SAUVIGNON BLANC 10 | 37  
New Zealand

ROBERT MONDAVI PRIVATE SELECTION CHARDONNAY 13 | 48  
California

CHLOE PINOT GRIGIO 8 | 30  
Italy

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## RED WINE

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VIGILANCE CABERNET SAUVIGNON 8 | 30  
California

MEIOMI PINOT NOIR 13 | 48  
California

SMITH & HOOK CABERNET SAUVIGNON 13 | 48  
California

BOOMTOWN RED BLEND 11 | 44  
California

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## SPIRITS

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### VODKA | GIN | RUM

Grey Goose Vodka  
Kettle One Vodka  
New Amsterdam Vodka  
Tito's Vodka (GF)  
Watershed Vodka (Ohio)  
  
Tanqueray Gin  
Watershed Four Peel Gin (Ohio)

Bacardi Rum  
Captain Morgan Rum  
Myer's Dark Rum  
Plantation Rum

### BOURBON | IRISH | SCOTCH

Angel's Envy  
Buffalo Trace  
Bulleit Bourbon  
Bulleit Rye  
Crown Royal Whiskey  
Dewar's White Label  
Fireball  
Four Roses  
Glenlivet 12yr  
Jack Daniel's  
Jack Daniel's Honey  
Jameson  
Jim Beam  
Jim Beam Double Oak  
Knob Creek  
Maker's Mark  
Watershed Bourbon (Ohio)  
Woodford Double Oak  
Whistle Pig 10yr Rye

### TEQUILA | CORDIALS | LIQUEUR

Casamigos Blanco  
Sauza  
Patron Silver  
  
Baileys  
Blue Curacao  
Kahlua  
Limoncello  
Meyer's Rum  
Peach Schnapps  
Rum Chata  
Triple Sec

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## NON-ALCOHOLIC BEVERAGES

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Coke | Diet Coke | Sprite | Lemonade | Iced Tea | Soda Water | Tonic - \$2

IBC Rootbeer | Shirley Temple | Ginger Ale | Coffee - \$3

Red Bull | Sugar Free Red Bull | Ginger Beer - \$6

Kristine Jones - General Manager | Luke Bryan - Kitchen Manager | Bill Weeks - Bar Manager (614)733-0006