

JEROME VILLAGE

BAR & GRILLE

STARTERS

🍴 HUMMUS AND GRILLED NAAN 12

Seasonal Hummus + Grilled Naan + Seasonal Veggies + Feta Crumbles

CHIPS AND PICO 6

House Made Tortilla Chips + House Made Pico de Gallo

MOZZARELLA STICKS 11

Mozzarella Sticks + Marinara Dipping Sauce

🍴 PRETZEL BITES 11

Pretzel Bites + Honey Mustard

ONION RINGS 12

Battered Onion Rings + House Made Sweet & Tangy Sauce

NEW SPINACH ARTICHOKE DIP 9

Creamy Spinach & Artichoke Dip + Melted Mozzarella Cheese + House Made Tortilla Chips

WING BASKET MP

Traditional Wings + Carrots + Ranch or Bleu Cheese

- Buffalo | Old Bay Dry Rub | Sweet BBQ | Sweet Chili Glaze | Korean BBQ | Teriyaki -

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

BBQ CHICKEN PIZZA 12 / 19

9" or 14" Pizza with Sweet BBQ Sauce Base + Mozzarella Cheese + Grilled Chicken + Red Onion + Ranch Dressing Drizzle

Veggie MARGHERITA 12 / 19

9" or 14" Pizza with Garlic Herb Butter Base + Ciliegine Mozzarella + Tomatoes + Fresh Basil

NEW VEGGIE DELUXE 12 / 19

9" or 14" Pizza with Mozzarella Cheese + Bell Pepper + Mushroom + Black Olive + Banana Pepper + Red Onion + Tomato

BUILD YOUR OWN 10 / 16

9" or 14" Crust | Choice of: Classic Pizza Sauce | Buffalo Sauce | BBQ Sauce | Hummus | or Herbed Garlic Butter Base topped with Mozzarella Cheese

Gf MAKE ANY PIZZA GLUTEN FRIENDLY 12" FOR AN ADDITIONAL \$2

Gluten Free Cauliflower Crust

TOPPINGS

Pepperoni | Sausage | Bacon | Grilled Chicken | Capicola Ham | Tomatoes | Red Onions | Mushrooms | Bell Peppers | Banana Peppers | Black Olives | Green Olives | Pineapple | 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

- Choice of: Ranch | Balsamic | Bleu Cheese | Italian | Honey Mustard | Champagne Vinaigrette -

MIXED CAPRESE SALAD 8

Mixed Greens + Tomatoes + Ciliegine Mozzarella + Shaved Parmesan + Balsamic Vinaigrette Dressing + Balsamic Glaze

CAESAR SALAD 8

Crispy Romaine + House Made Croutons + Shaved Parmesan + Creamy Caesar Dressing + Lemon Wedge

NEW AUTUMN PECAN PEAR SALAD 9

Mixed Greens + Freshly Sliced Pears + Crushed Pecans + Feta Crumbles + Pomegranate Seeds + Red Onion + Balsamic Vinaigrette Dressing

ADD GRILLED CHICKEN TO ANY SALAD FOR \$5

HANDHELDS & ENTREES

CHICKEN PARMESAN SANDWICH 14

Breaded Chicken Breast + Parmesan Cheese + Melted Provolone Cheese + Marinara Sauce + Toasted Bun

- Choice of Side -

🍴 TOASTED ITALIAN SUB 15

Capicola + Salami + Mozzarella + Lettuce + Tomato + Banana Peppers + Italian Dressing

- Choice of Side -

NEW VILLAGE MAC 13

White Cheddar Mac & Cheese + Panko + Bacon + Sweet Chili Glazed Tenders

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 Side -

GREEK VEGGIE WRAP 12

Hummus + Grilled Seasonal Veggies + Lettuce + Tomato + Feta Cheese + Garlic Spread

- Choice of Side -

CHICKEN CAESAR WRAP 14

Grilled Chicken + Romaine Lettuce + Creamy Caesar Dressing + Parmesan Cheese + House Made Croutons

- Choice of Side -

SIDE OPTIONS: FRIES | KETTLE CHIPS | SIDE SALAD | WHITE CHEDDAR MAC + \$2

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

NON-ALCOHOLIC BEVERAGES

Coke | Diet Coke | Sprite | Lemonade | Iced Tea | Soda Water | Tonic - \$3
IBC Rootbeer | Shirley Temple | Ginger Ale | Coffee - \$4
Red Bull | Sugar Free Red Bull | Ginger Beer - \$6

COCKTAILS

NEW THE HARVEST RYE 10
Bulleit Rye + Local Apple Cider + Maple Syrup + Orange Bitters + Topped
with Rhinegeist Snug Cider

NEW POMEGRANATE FIZZ
Watershed Gin or Vodka + Pomegranate Juice + JV Simple Syrup + Lime
Juice + Sparkling Water + Pomegranate Seed Garnish
- **Watershed Gin \$10** | **Watershed Vodka \$9** -

BARN OLD FASHIONED 12
Woodford + Muddled Bing Cherries + Orange Bitters + Orange Peel

NEW SPICED PEAR MULE 9
Watershed Vodka + Pear Juice + JV Fall Spiced Simple Syrup + Fresh
Lime Juice + Ginger Beer + Dried Pear Garnish

NEW CARAMEL APPLE MULE 9
Caramel Vodka + Local Apple Cider + Fresh Lime Juice + Ginger Beer +
Dried Apple Garnish

SPICY MARGARITA 9
Sauza Tequila + JV Sweet & Sour Mix + Triple Sec + Muddled Jalapenos
- **\$3 Upgrade for Patron** -

BREWS

CRAFT
Bell's, Two Hearted | American IPA 7%
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%
Bud Light, Hard Seltzer | Hard Seltzer 5%

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%

FROM OUR TAPS

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

CHILLED WINE

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

RED WINE

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

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

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.