


JEROME VILLAGE
— **BAR & GRILLE** —

STARTERS

PRETZEL BITES 11
Pretzel Bites + Honey Mustard

MOZZARELLA STICKS 11
Mozzarella Sticks + Marinara Dipping Sauce

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

ONION RINGS 12
Battered Onion Rings + JV Sweet & Tangy Sauce

CHIPS AND PICO 6
JV Tortilla Chips & Pico de Gallo

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

 **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

 **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 -

CHEF'S CHOICE FLATBREAD 12
- Ask your server for the seasonal toppings -

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
- Make it a Wrap + \$6 -

ADD GRILLED CHICKEN TO ANY SALAD FOR \$5

HANDHELDS & ENTREES

 **TOASTED ITALIAN SUB** 15
Capicola + Salami + Mozzarella + Lettuce + Tomato + Banana Peppers + Italian Dressing
- Choice of Side -

CHICKEN QUESADILLA 14
Grilled Chicken + Melted Cheese + Grilled Onions + Bell Peppers
- Add: Pico de Gallo | 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 -

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

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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

NEW CINNAMON SUGAR PRETZEL BITES 11
JV Famous Pretzel Bites + Cinnamon Sugar + House Made Cream Cheese Frosting

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 **SPRING SANGRIA** 10
Vodka + Rosé + Strawberries + Blueberries + Blackberries + Lemon + Orange

New **STRAWBERRY BASIL MULE** 9
Watershed Vodka + Strawberry + Basil + Lime + Ginger

New **B&B MULE** 10
Watershed Bourbon + Blueberries + Lime + Ginger

BARN OLD FASHIONED 12
Woodford + Cherry + Orange Bitters + Orange

New **LAVENDER KISS**
Watershed Vodka + Lavender + Lemon
- **WS Vodka - 8 | WS Gin - 10** -

New **BLACK IN THYME** 10
Bulleit Rye + Blackberries + Thyme + Lemon

SPICY MARGARITA 9
Sauza Tequila + Lemon + Lime + Orange Liqueur + Jalapenos
- **\$3 Upgrade for Patron** -

CHILLED WINE

PROSECCO 12
- split / by the glass -

CHATEAU DE CAMPUGET ROSE 9 | 30
France

ROBERT MONDAVI CHARDONNAY 12 | 48
California

JOSEPH DROUHIN CHARDONNAY 9 | 32
France

KIM CRAWFORD SAUVIGNON BLANC 10 | 37
New Zealand

FILADONNA PINOT GRIGIO 8 | 30
Italy

RED WINE

VIGILANCE CABERNET SAUVIGNON 8 | 30
California

PAUL DOLAN CABERNET SAUVIGNON 13 | 48
California

CLOUDLINE PINOT NOIR 13 | 48
Oregon

BOOMTOWN RED BLEND 11 | 44
Washington

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.