

JEROME VILLAGE

— BAR & GRILLE —

S T A R T E R S

Pretzel Bites  **11**
Freshly Fried Pretzel Balls + Honey Mustard Dipping Sauce

Mozzarella Sticks  **11**
Freshly Fried Mozzarella Sticks + Hot Marinara Dipping Sauce

Hummus & Grilled Naan  **13**
Seasonal Hummus + Freshly Grilled Naan + Seasonal Veggies + Feta Crumbles

Onion Rings  **8**
Freshly Fried Battered Onion Rings + JV Sweet & Tangy Dipping Sauce

Chips & Pico  **8**
Freshly Fried Tortilla Chips + Pico de Gallo

Chicken Wings **10**
6 Traditional Wings + Choice of Sauce: BBQ, Buffalo, Old Bay Dry, Korean BBQ, Sweet Chili
*Add Ranch or Bleu Cheese - 50¢ each



S P E C I A L T Y P I Z Z A S

Jerome Village Classic **13 / 22**
9" or 14" Pizza Dough + Classic Pizza Sauce + Mozzarella Cheese + Sausage + Pepperoni + Tomatoes + Mushrooms + Banana Peppers

Hawaiian Pizza **12 / 20**
9" or 14" Pizza Dough + Classic Pizza Sauce + Mozzarella Cheese + Bacon Crumbles + Pineapple + Cinnamon Sprinkle

BBQ Chicken Pizza **12 / 20**
9" or 14" Pizza Dough + Sweet BBQ Sauce + Mozzarella Cheese + Grilled Chicken + Red Onions + Ranch & BBQ Sauce Drizzle

Margherita Pizza  **12 / 19**
9" or 14" Pizza Dough + Garlic Herb Butter + Mozzarella Cheese + Ciliegine Mozzarella Balls + Tomatoes + Fresh Basil

Veggie Deluxe  **12.50 / 21**
9" or 14" Pizza Dough + Classic Pizza Sauce + Mozzarella Cheese + Bell Peppers + Mushrooms + Banana Peppers + Red Onions + Tomatoes

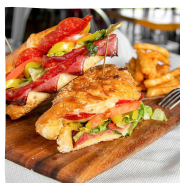
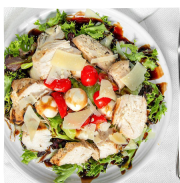
B U I L D Y O U R O W N

10 | 16

Choice of 9" | 14" Pizza Dough
Choice of: Classic Pizza Sauce | BBQ Sauce | Hummus | Garlic Herb Butter
Provolone Mozzarella Blend Shredded Cheese
Pepperoni | Sausage | Bacon | Grilled Chicken | Capicola Ham
\$1 per Topping for 9" Pizzas | \$2 per Topping for 14" Pizzas
Tomatoes | Red Onions Mushrooms | Bell Peppers | Banana Peppers | Black Olives
Green Olives | Pineapple | Ciliegine Mozzarella Balls | Extra Mozzarella Cheese
50¢ per Topping for 9" Pizzas | \$1 per Topping for 14" Pizzas

MAKE ANY PIZZA GLUTEN-FREE FRIENDLY FOR AN ADDITIONAL \$3

12" Gluten Free Cauliflower Crust



S A L A D S

Dressings: Balsamic Vinaigrette, Ranch, Italian, Honey Mustard, Bleu Cheese, & Lemon Caesar
Add Grilled Chicken to Any Salad for \$5

Barn Salad **10**
Mixed Greens + Pepperoni Chips + Black Olives + Tomatoes + Banana Peppers + Mozzarella + Choice of Dressing

Mixed Caprese Salad  **9**
Mixed Greens + Tomatoes + Ciliegine Mozzarella Balls + Shaved Parmesan + Balsamic Glaze Drizzle + Balsamic Vinaigrette Dressing

Caesar Salad  **8**
Crispy Romaine + House Made Croutons + Shaved Parmesan + Creamy Caesar Dressing
-Make it a Wrap & Add a Side + \$6-

H A N D H E L D S

*Sides: Fries | Kettle Chips | Side Salad + \$3

>>Toasted Italian Sub **15**
Capicola + Salami + Pepperoni + Mozzarella + Lettuce + Tomatoes + Banana Peppers + Italian Dressing
*Choice of Side

Chicken Quesadilla **14**
Grilled Chicken + Melted Mozzarella + Grilled Onions + Grilled Bell Peppers
Add Pico de Gallo & Sour Cream - 50¢ each

***JV Burger** **16**
7oz Local Angus Beef + Cheddar + Lettuce + Tomatoes + Red Onions + Barn Sauce
*Choice of Side

Greek Veggie Wrap  **13**
Hummus + Garlic Herb Spread + Grilled Seasonal Veggies + Mushrooms + Lettuce + Tomatoes + Red Onions + Feta
*Choice of Side

D E S S E R T S

D R I N K S

- Ooey Goopy Chocolate Chip Cookies 1
- Freshly Baked Chocolate Chip Cookies
- Funnel Fries 10
- Funnel Cake Fries + Powdered Sugar +
Vanilla Frosting
- Cinnamon Sugar Pretzel Bites 11
- JV Famous Pretzel Bites + Cinnamon Sugar +
Vanilla Frosting

- Soft Drinks 3
- Coke | Diet Coke | Sprite | Lemonade | Iced Tea
- Bottled Rootbeer 4
- Shirley Temples 4
- Coffee 4
- Red Bull | Sugar Free Red Bull 6
- Ginger Beer 6

B A R N C O C K T A I L S

- >>Barn Old Fashioned 12
- Woodford Reserve + Cherry + Orange
- JV Eggnog 10
- Watershed Vodka + Amaretto + Eggnog +
Caramel
- Winter Mule 11
- Watershed Vodka + Cranberry + Ginger + Lime

- >>Spicy Margarita 9
- Sauza Tequila + Lemon + Lime + Jalapeño
Pink Himalayan Salt Rim
- Black Walnut Old Fashioned 13
- Watershed Bourbon + Watershed Nocino +
Walnut + Vanilla + Citrus
- Candy Cane Cocktail 10
- Peppermint Vodka + Creme de Cacao +
Cranberry

C H I L L E D W I N E



- Cannella Prosecco 11 -SPLIT-
- Italy
- Chateau de Campuget Rosé 9 | 32
- France
- Kim Crawford Sauvignon Blanc 12 | 45
- New Zealand
- Joseph Drouhin Chardonnay 11 | 40
- France
- La Perlina Moscato 7 | 27
- Italy
- Filadonna Pinot Grigio 8 | 30
- Italy

R E D W I N E

- Vigilance Cabernet Sauvignon 8 | 30
- California
- Paul Dolan Cabernet Sauvignon 13 | 48
- California
- Cloudline Pinot Noir 13 | 48
- Oregon
- Boomtown Red Blend 12 | 45
- Washington

*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 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.

Large Reservations of 15+ will be on 1 bill & a 20% auto-gratuity will be added to the bill
Open Tabs at the end of the night will be closed out with a 20% auto-gratuity

Kristine Jones - General Manager | Erica Voros - Operations Manager | Bill Weeks - Bar Manager