GLUTEN-FREE

FOR THE TABLE

DECADENT PIG Five pieces of candied bacon 11

CREATURES OF HABIT

SEE THE CLUBHOUSE FOR ADD-ONS

BACK TO THE BASICS* Three eggs, choice of meat, hash browns, gluten-free toast 15

3 EGG OMELETTE OR SCRAMBLE Three eggs, choice of three fillings, hash browns, choice of meat, gluten-free toast • Add extra egg +2 16

BREAKFAST TACOS Two corn tortillas filled with scrambled eggs, hash browns, guacamole, cotija cheese, sour cream, green chile hollandaise, pico, pickled red onion, cilantro • Add extra taco +5 12

COWBOY CONTINENTAL* Three eggs your way, seasoned steak, hash browns, gluten-free toast 23

SWEET & YUMMY

CRÈME BRÛLÉE CAKES Gluten-free pancakes, brûléed vanilla custard, mixed berries, powdered sugar 13

NEW **LOONEY CAKES** Gluten-free pancakes, candied pecans, cream cheese frosting, powdered sugar 13

PIGS IN A PANCAKE* Pork sausage links wrapped with gluten-free pancakes, bourbon butter, maple cream, powdered sugar, two eggs your way 15

SIMPLE GF JACKS Plain **11** • Blueberry **12** • Chocolate Chip **12**

THIRD WHEEL Feeling adventurous? Try three different Sweet and Yummy pancakes! 15

NEW **TRES LECHES FRENCH TOAST** Gluten-free toast, sweet cream-infused custard, tres leches cream, caramel, whipped cream, strawberries, bananas 13

BENNIES

UPTOWN BENNY* Gluten-free toast, ham, two poached eggs, hollandaise, chives 14

WESTSIDE BENNY* Gluten-free toast, cream cheese, lox, pickled red onion, two poached eggs, hollandaise, tomato caper salsa, dill 17

BORDER BENNY* Corn tortillas layered with beef barbacoa, ranchero sauce, two poached eggs, green chile hollandaise, pico, cotija cheese, cilantro (order without tortilla chips) 16

EL JEFE* Corn tortillas layered with pulled pork, green chile, two poached eggs, green chile hollandaise, pico, cotija cheese, pepper jack, chives *(order without tortilla chips)* 16

BAYOU BENNY* Two gluten-free cheese grit cakes, andouille sausage, shrimp, two poached eggs, roasted peppers, creole cream sauce, green onion 18

THE CLUBHOUSE

Omelette // Scramble Fillers

VEGGIES Asparagus, Arugula, Avocado, Caramelized Onion, Chives, Cilantro, Jalapeño, Mushroom, Pico, Poblano Pepper, Red Pepper, Red, White or Green Onion, Spinach, Tomato

THE BAKER Gluten-Free Toast

CHEESES American, Cheddar, Cotija, Manchego, Parmesan, Pepper Jack, Swiss

SAVORY SAUCES Comeback Sauce, Green Chile, Green Chile Hollandaise, Hollandaise, Ranchero

MEATS Bacon, Chicken Tinga, Chorizo (beef), Grilled Chicken, Ham, House-Made Chicken or Pork Sausage, Pulled Pork

FANCY MEATS +4 Andouille, Barbacoa, Candied Bacon, Corned Beef, Ground Bison, Lox, Shrimp, Steak*

FAUX MEAT Soyrizo

BARISTA

SAM ELLIOTT Signature Latte	6	**LATTE** 12oz	5
DRIP COFFEE Jam Signature Roast (Bottomless)	3.95	**MOCHA** 12oz	5
ESPRESSO	3.75	**CHAI LATTE** Make it dirty +1.5	5.75
MACCHIATO 3oz	3.75	**LONDON FOG**	5.75
CORTADO 5oz	3.75	**MATCHA LATTE**	6
AMERICANO 6oz	3.75	**HOT CHOCOLATE**	4
CAPPUCCINO 6oz	4.5	**NITRO COLD BREW** 10oz	5.5

FLAVORED SYRUPS +.75

Caramel | Cardamom | Coconut | Hazelnut | Lavender | Mexican Chili Sarsparilla | Vanilla | Vanilla (sugar-free) | Seasonal

MILKS

We proudly serve **HILAND DAIRY WHOLE MILK**

Almond | Coconut | Oat +.75

COFFEE SOCIAL

MONDAY - FRIDAY // 7:00AM - 8:00AM

1/2 PRICE BARISTA DRINKS

(non-alcoholic only)

DRINKS

ICED MANGO GREEN // BLACK TEA
by Teakoe

SEASONAL KOMBUCHA 8

FROM THE FOUNTAIN
Coke // Coke Zero // Diet Coke // Dr Pepper // Lemonade // Sprite

BOTTLES
Topo Chico // Root Beer // Ginger Beer (Non-Alcoholic)

JUICE
Apple // Cranberry // Grapefruit // Orange // Pineapple // Pom // Tomato

MILK
Almond // Chocolate // Oat // Whole

LOOSE LEAF TEA

by Urban Teahouse (16oz. Teapot) **6**

Seasonal Selection
Cinnamon Apple Oolong
Coconut Chai
Earl Grey
English Breakfast Black
Harvest Maple
Moroccan Mint Green
Spicy Chai
Sweet Almond Herbal

SMOOTHIES

STRAWBERRY BANANA 10
Strawberry, Banana, Coconut Water

MANGO PINEAPPLE 10
Mango, Pineapple, Coconut Water

POWER GREENS 10
Spinach, Avocado, Pineapple, Peach, Honey, Coconut Water

GLUTEN-FREE

NEIGHBORHOOD FAVES

THE HEAP* Heaping hash browns covered with cheese blend, two eggs your way, choice of meat, avocado, pico, cotija cheese, chives, gluten-free toast — 15

JAMBALAYA* Spicy red rice, chicken, andouille sausage, shrimp, roasted peppers and onions, two eggs your way, green onion, gluten-free toast — 16

NEIGHBORHOOD WATCH

LEGAL GROUNDS Scratch seasonal granola, mixed berries, bananas, Chobani yogurt, honey, brûléed grapefruit — 12

OVERNIGHT OATS Rolled oats, scratch seasonal granola, mixed berries, bananas, toasted almonds, honey, gluten-free toast • Served hot or cold — 12

THE KOB Baby kale, marinated chicken, cranberries, candied bacon, manchego cheese, boiled egg, avocado, campari tomatoes, mango, mint, cilantro, green onion, champagne vinaigrette — 15

AVOCADO TOAST* Gluten-free toast, sliced whole avocado, roasted campari tomatoes, two eggs your way, arugula, champagne vinaigrette, balsamic glaze drizzle — 14

NEW **ACAI BOWL** Blended acai, bananas, blueberries, strawberries, oat milk, topped with scratch seasonal granola, coconut, mixed berries, kiwi — 15

SAMMIES *(served on gluten-free bread)*

NYC REUBEN House-made corned beef, sauerkraut, swiss, 1000 island — 16

THE B.E.L.T.* Bacon, one egg your way, lettuce, tomatoes, sriracha mayo • Sub whole avocado for vegetarian — 13

BREAKFAST CUBAN* Ham, pulled pork, candied bacon, swiss, mustard, pickled red onion, two eggs your way — 15

SMASHBURGER* Two beef and pork sausage blend patties, caramelized onion, american cheese, hash browns, bacon, comeback sauce — 14

PATTY MELT* 1/3 lb. chuck, two slices of pepper jack, caramelized onion, comeback sauce — 14

CLUB SANDWICH Ham, chicken, bacon, cheddar, pepper jack, roasted campari tomatoes, arugula, jalapeño peach mayo, herb aioli — 15

PHILLY Roast beef, roasted peppers and onions, jack cheese, chipotle mayo — 16

AAAHH... LA CARTE

GLUTEN-FREE JACK	4	GLUTEN-FREE TOAST	2
ONE EGG // TWO EGGS*	3 // 6	FRESH FRUIT	6
BACON // HAM	5	BRÛLÉED GRAPEFRUIT	4.5
PORK OR CHICKEN SAUSAGE	5	SCRATCH SEASONAL GRANOLA with nuts	5
PORK SAUSAGE LINKS	5	HASH BROWNS heap it up +2	5
CHEESE GRITS heap it up +2	4.5	BLACK BEANS	5
CHOBANI YOGURT	5	AVOCADO	2

*We created this menu for our gluten intolerant guests. Please be aware that the handcrafted nature of our menu items, variety of procedures in our kitchens, cross-contamination with ingredients or equipment (such as shared fryers) containing gluten, and our reliance on information obtained from our suppliers may result in variations in the ingredients of these menu items. No allergen or nutritional information provided should be considered a guarantee, but simply a best faith effort to serve our guests. It is ultimately our guests' discretion to make an informed choice based upon their individual dietary needs. Neighborhood Jam and its employees do not assume responsibility for a person's sensitivity or allergy to any food item provided in our restaurants. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed. *We are obliged to tell you that consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Enjoy your time with us!*

BUBBLY

BUBBLY YOUR WAY 11
Prosecco with your choice of Juice

PALOMA 12
La Pulga Blanco Tequila, St~Germain, Prosecco, Grapefruit Juice, Lime Juice, Agave

BLOODY

Add Bacon* to your Bloody +1.5
Tito's Vodka +1.5

BLOODY YOUR WAY 9
Choice of Spiciness (1-3), Kraft Vodka, Bloody Mix

SMOKEY DILL 10
La Pulga Mezcal, Pickle Juice, Zing Zang Bloody Mix

HOTLINE BLING 10
Kraft Vodka, Kicked Up Bloody Mix, Roasted Jalapeño, Candied Bacon*

GOOD, GOOD, GOOD LIBATIONS

BRUNCH PUNCH 13
Kraft Vodka, Prosecco, Juice Blend, Grenadine

BRUNCH COLADA 12
RumHaven Rum, Prosecco, Coconut Milk, Pineapple Juice, Coconut

MORNING MARG 13
La Pulga Blanco Tequila, Cointreau, Ancho Reyes, Sweet & Sour, Lavender

Cocktails

IRISH COFFEE 11
Jameson Black, Espresso, Vanilla, Sweet Cream

ESPRESSO MARTINI 11
Kraft Vodka, Prairie Wolf Dark Coffee Liqueur, Espresso, Cinnamon Vanilla Simple, Vanilla

MY GRANDMA'S MUG 11
Maker's Mark Bourbon, Drip Coffee, Caramel Sweet Cream
Grandma Rose drinks it strong!

THE DUDE 11
Kraft Vodka, Prairie Wolf Dark Coffee Liqueur, Cinnamon Vanilla Simple, Coffee Ice Cube, Half & Half, Vanilla

Brewborhood

BLUE MOON 6.5
Belgian Witbier • Draft

MICHELADA 7.5
Mexican Lager, Kicked Up Bloody Mix, Lime Juice

ROTATOR 7
Mexican Lager • Can

BREWMOSA 7.5
Blue Moon, Orange Juice, Orange Bitters

HAPPY HOUR

MONDAY - FRIDAY // 1:30PM - 2:30PM
1/2 PRICE DRAFT BEER

Wine a Little

SPARKLING

PROSECCO 8
Ori Loga

ROSÉ

PINOT PROJECT 10
250 ml • Can

N/A

GOOD TWIN NON-ALCOHOLIC SPARKLING 11

We would like to see that you make it home safely.
If you do not have a designated driver, please allow us to call a ride for you.