

# IT'S A BEAUTIFUL DAY IN THE NEIGHBORHOOD



## 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 **14**

**3 EGG OMELETTE OR SCRAMBLE** Three eggs, choice of three fillings, hash browns, choice of meat, gluten-free toast • Add extra egg +2 **15**

**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 **21**

### SWEET & YUMMY

**CRÈME BRÛLÉE CAKES** Gluten-free pancakes, brûléed vanilla custard, mixed berries, powdered sugar **12**

**PINEAPPLE BOURBON CAKES** Gluten-free pancakes, caramelized pineapple, pineapple bourbon sauce, bourbon butter, lemon cream swirl, caramel drizzle **12**

**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 **9** • Blueberry **11** • Chocolate Chip **11**

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

**EXCUSE OUR FRENCH (TOAST)** Gluten-free toast, mascarpone, mixed berries, bananas, maple cream, powdered sugar **15**

### 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**

**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)* **15**

**BORDER BENNY\*** Corn tortillas layered with beef barbacoa, ranchero sauce, two poached eggs, green chile hollandaise, pico, cotija cheese *(order without tortilla chips)* **15**

**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** 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

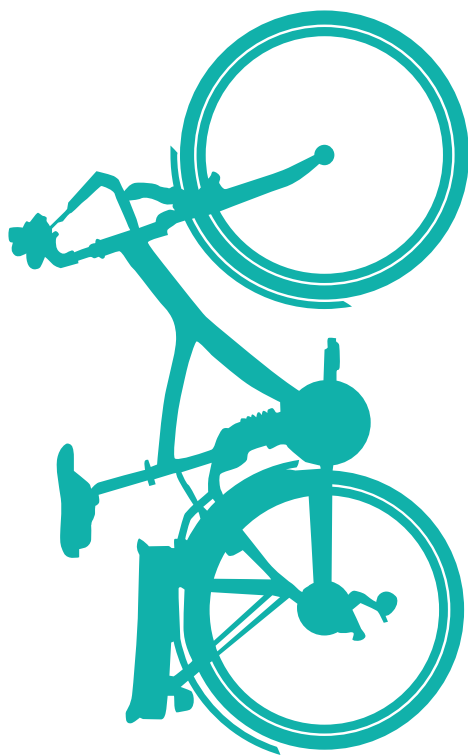
**SAVORY SAUCES** Comeback Sauce, Green Chile, Green Chile Hollandaise, Hollandaise, Ranchero

**MEATS** Bacon, Chicken Tinga, Chorizo, 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 MEATS** Soyrito, Tofu

TURN OVER  
FOR MORE



# 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 11

**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 13

**DRAGON FRUIT BOWL** Blended dragon fruit, banana, mango, pineapple, soy milk, topped with blueberries, blackberries, kiwi, scratch granola, coconut 14

## 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 12

**BREAKFAST CUBAN\*** Ham, pulled pork, candied bacon, swiss, mustard, pickled red onion, two eggs your way 14

**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 12

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

## AAAH... 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 | 5   |
| PORK SAUSAGE LINKS      | 5      | with nuts                |     |
| CHEESE GRITS            | 4.5    | HASH BROWNS              | 5   |
| heap it up +2           |        | heap it up +2            |     |
| CHOBANI YOGURT          | 5      | BLACK BEANS              | 5   |

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!

