



GLUTEN-FREE

FOR THE TABLE

gluten-free toast

DECADENT PIG Five pieces of candied bacon

10

13

14

SEE THE CLUBHOUSE FOR ADD-ONS

CREATURES OF HABIT

BACK TO THE BASICS* Three eggs, choice of meat, hash browns,

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

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

SWEET & YUMMY

WHISKEY PIG CAKES Gluten-free candied bacon infused pancakes, bourbon butter, aramel drizzle, lemon cream swirl, powdered sugar

CINNAMON ROLL CAKES Gluten-free cinnamon and caramel infused pancakes, cream cheese frosting, caramel drizzle

LEMON POPPY CAKES Gluten-free poppyseed pancakes, house-made lemon curd, lemon cream swirl, poppy glaze

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

SIMPLE GF JACKS Plain 9 · Blueberry 10 · Chocolate Chip 10

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

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

THE CLUBHOUSE:

Omelette // Scramble Fillers

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

THE BAKER Gluten-Free Toast

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

SAVORY SAUCES Comeback Sauce, Green Chile Hollandaise, Hollandaise

MEATS Bacon, 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 Soyrizo, Tofu

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 impedients are listed. Whe are obliged to tell you that consuming are or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. Enjoy your time with us!







FB FOLLOW US G

GLUTEN-FREE

NEIGHBORHOOD WATCH

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

AVOCADO TOAST* Gluten-free toast, sliced avocado, roasted campari tomatoes, two eggs your way, topped with arugula salad tossed with champagne vinaigrette and balsamic glaze

ACAI BOWL Blended acai, bananas, soy milk, topped with scratch seasonal granola, mixed berries, toasted coconut

POWER BOWL* Two eggs your way, choice of protein, sweet potatoes, corn, avocado, roasted campari tomatoes, cilantro, salsa • Fancy meats +4

SWEET POTATO HASH* Two eggs your way, pork sausage, sweet potatoes, roasted veggies, baby kale, chives, green onion, roasted salsa

NEIGHBORHOOD FAVES

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

BENNIES

UPTOWN BENNY* Gluten-free toast, ham, two poached eggs, hollandaise, chives 13

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

CRAB CAKE BENNY* Two gluten-free crab cakes, two poached eggs, hollandaise, chives, roasted campari tomatoes, asparagus

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

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

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

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

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

AAAHH... LA CARTE

GLUTEN-FREE JACK
ONE EGG // TWO EGGS*
BACON // HAM
PORK OR CHICKEN SAUSAGE
PORK SAUSAGE LINKS
CHEESE GRITS
head it up +2

4 BRÛLÉED GRAPEFRUIT 4.5
3 // 6 HASH BROWNS 5
5 heap it up +2
5 GLUTEN-FREE TOAST 2
5 FRESH FRUIT 6

4.5 BLACK BEANS

15

12

16

15

14

26

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