



With Jammy Buggars Restaurant and Pub, we have realized a long-nurtured dream to create a restaurant that “we’ve always wished was in our neighborhood.” Featuring a Chef-driven menu that is creatively distinct, our goal is to make Jammy Buggars a favorite meeting place by combining a welcoming, community focused atmosphere, moderate prices and warm service. We want people to be comfortable... just like being at your Mother’s house (but with better beer).

## HAND CUT FRIES

**Redneck Poutine** - in this loose Jammy interpretation of Poutine, we’ve topped our signature thick cut fries with sausage gravy, smoked cheddar and a sprinkling of chives 7

**Loaded** - smothered in our white cheddar cheese sauce topped with crisp bacon and chives with a side of sour cream 7

**“Frenchy”** - tossed with truffle oil and grated parmesan cheese, topped with shaved parm and chives with a side our sweet roasted garlic aioli 7

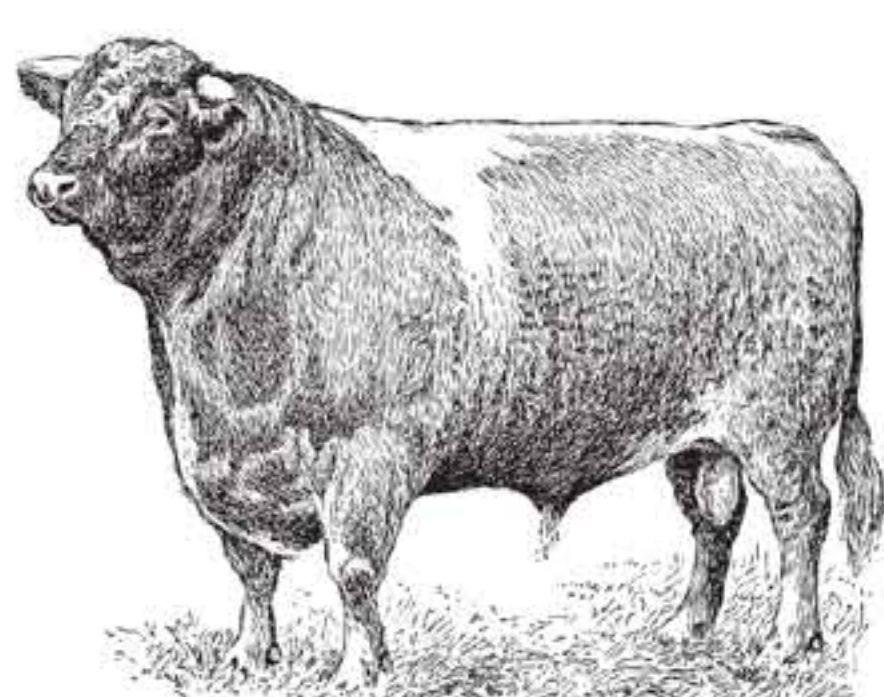
**Naked** - totally naked...well, just a touch of salt. Feel free to choose from our dipping sauce list! 5

## DIPPING SAUCES

Roasted Garlic Mayo, Sriracha Mayo, Jammy Sauce, Honey Mustard, Malt Vinegar Mayo, BBQ, Buffalo Ranch, Horseradish Mayo

Additional dipping sauces + 50 cents each

## BURGERS



House ground 1/2 pound burgers served with hand-cut fries, lettuce, tomato, and house made pickle chips.

You may substitute chicken breast, vegan patty or portabella mushroom

Substitute any side for \$2.

Subtitute any specialty fry, a house or Caesar salad for \$3.

**The Classic** - with bacon and choice of cheese\* 11

**Remodeled Detroit** - in memory of the Lakewood landmark razed and replaced by McDonalds, we offer up the Mac Daddy of ‘em all...two stacked burgers, topped with our special sauce, American cheese, bacon, lettuce, tomato, pickles and crispy fried onion straws 12

**Better Bacon Burger** - ground pork loin and slab bacon patty topped with crumbled bleu cheese, grilled red onion and crispy bacon 12

**Patty Melt** - two 1/4 lb burger patties sandwiched between buttered and grilled rye bread, topped with swiss cheese, caramelized onion, bacon and Russian dressing 12

**Turkey** - ground turkey topped with brie, bacon, honey crisp apple and a touch of maple syrup 12

**Chicken-n-Waffle** - ground chicken, breaded and fried, lightly tossed in Westside sauce and topped with maple butter, pepper jack cheese and bacon sandwiched between two toasted waffles 12

**Smokey** - topped with smoked cheddar, BBQ, smoked jalapeno-onion relish and crispy fried onions 12

**Housemade Veggie** - wild mushroom-lentil burger topped with sautéed leeks, roasted red peppers, havarti cheese with a black truffle aioli 12

\*Available cheeses: bleu crumble, boursin, cheddar, smoked cheddar, American, swiss, pepper jack, peppadew, fresh mozzarella, havarti

## SANDWICHES

Served with hand-cut fries, housemade pickle and choice of dipping sauce.

Subtitute any side for \$2

Subtitute any specialty fry, a house or Caesar salad for \$3.

**Blackened Salmon Po’boy** - blackened salmon topped with bacon, lettuce, tomato and avocado with a Creole mustard aioli on toasted ciabatta bread 13.5

**Susan (the Ex-wife)** - fresh tomato, avocado and fresh buffalo mozzarella combined with our roasted garlic pesto on a toasted portuguese roll 11

Add chicken breast +4 Portobello +3 Bacon +2

**Jambo Shrimp Roll** - sweet baby shrimp tossed with smoked onions, peppers, celery and a creole-crawfish remoulade 12

**Vegan Chicken Gyro** - Gardien Chik’n with tomato, onion and our house-made vegan tzatziki sauce wrapped in warm pita 11

**Pork Belly Banh Mi** - braised pork belly topped with a sweet and sour napa cabbage slaw (carrot, radish, jalapeno, red pepper, red onion and cilantro) 13

**Alabama Cheesesteak** - slow roasted beef brisket topped with Peppadew cheese, sautéed onions and poblano peppers served with a white BBQ sauce 12

**China-Town Pulled Chicken** - smothered in tangy szechuan sauce and topped with a sesame-ginger-broccoli slaw 11

**Harvest** - mixed greens topped with sundried blueberries and cherries, fresh apple, candied walnuts, boursin cheese and prosciutto served with a brown sugar-thyme vinaigrette 9

**House** - mixed greens with julienned carrots, cucumbers and grape tomatoes, served with house-made ranch dressing 6

**Caesar** - crisp romaine, shaved parmesan, croutons and our roasted garlic Caesar dressing 6

**Allison’s Beet Salad** - mixed greens topped with roasted beets, candied almonds and feta cheese served with a maple vinaigrette 7

\*You don’t have to ask! All dressings are served on the side.  
Add chicken +4 Add salmon +8

## SALADS



## ENTREES



**Fish n Chips** - 10 ounces of pretzel crusted cod, served with house fries, creamy coleslaw and a side of jalapeno-honey tartar 15

**Mac-n-Cheese** - smoked gouda cheese sauce, cavatappi, grape tomatoes, spinach, red onion, caramelized bacon, and bbq chicken 13

**Cajun Spiced Salmon** - over bacon-cheddar-jalapeno corn bread stuffing and deep south cream corn 16

**Shrimp Scampy Risotto** - sautéed shrimp with asparagus, roasted red peppers, parmesan cheese and a light garlic-basil-white wine sauce 15

## SIDES

**Mac-n-cheese** - 5 **Deep Southern Creamed Corn** - 4

**Vegan Mac** - 5 **Creamy Picnic Slaw** - 4

**Sweet Potato Waffle Fries** - 5 **Broccoli** - 5

**Bacon-Cheddar-Jalapeno-Corn Bread** - 4



## CHECK OUT OUR NEW LATE NIGHT MENU!

**Executive Chef** - Robert Geul  
**Sous Chef** - Kyler Cerankowski  
**Dinner Served** - Mon - Wed til 10pm Thur - Sat til 11pm  
**Sunday - Brunch** - 10am - 1pm **Dinner** 1pm - 6pm

