



OPEN EVERYDAY 7:00am - 3:00pm

www.jeromeminecafe.com

APPETIZERS

Bacon-wrapped Gherkins

Miniature gherkin pickles wrapped in applewood smoked bacon.

Potato Poppers

Yukon Gold potatoes roasted and stuffed with sour cream, cheddar & chives.

Sliders

Your choice of BBQ beef brisket, marinated chicken, chorizo pulled pork, or shredded jackfruit between mini-brioche buns.

Smorgasboard Platter

Crostini, cured meats, artisan cheeses, pickled vegetables, mixed nuts & dried fruit

Vegetable Platter

Heirloom carrots, broccoli florets, cauliflower florets & cucumber slices with housemade buttermilk ranch dipping sauce.

Double Dipper

Choice of traditional hummus, guacamole picante, salsa roja, black bean or sour cream & onion with corn tortilla chips.

Caprese Skewers

Mozzarella bocconcini & heirloom tomato skewers drizzled with balsamic reduction

Cucumber Slices w/ Hummus

English cucumbers sliced then topped with hummus, olive oil & paprika

MAIN DISHES

Chicken Breasts

Marinated, frenched chicken breast.

Corned Beef Brisket

Slow-roasted, sliced corned beef brisket.

Pork Chops

Dry rubbed, bone-in pork chops.

Empanadas

Puff pastry shells filled with onions, bell peppers, white cheese blend and your choice of chicken, pork or jackfruit.

SALADS

Apple Spinach

Granny smith apples, red grapes, dried apricots, candied pecans, and goat cheese on baby spinach. Orange-thyme vinaigrette.

Southwest Ranch

Heirloom tomatoes, dried sweet corn, roasted pepitas, chili-lime cashews, guacamole picante on mixed greens. Buttermilk ranch.

Mediterranean

Kalamata olives, shaved red onion, heirloom tomatoes, cucumbers and goat cheese on mixed greens. Balsamic vinaigrette.

Field Medley

Kale, brussel sprouts, cabbage, carrots, raddichio, mixed greens and baby spinach. Buttermilk ranch.



SIDE DISHES

Church Potatoes

Shredded potato, cheddar & cream mixture baked gooey on the inside and crispy on top

Rosemary-Garlic Potatoes

Yukon Gold potatoes diced and roasted with rosemary leaves and minced garlic.

Roasted Vegetable Medley

Carrots, cauliflower, yellow squash, broccoli, & zucchini

Cole Slaw

Cabbage, carrots, brussel sprouts, kale and raddichio tossed in house slaw sauce.

Corkscrew Pasta

Cavatappi noodles with choice of alfredo white sauce or tomato-basil sauce

Bacon Baked Beans

Classic cowboy beans in a savory sweet molasses sauce and bacon bits.

Cuban-style Black Beans

Savory black beans thickened with bell peppers, onions & garlic.

Cilantro-Lime Rice

Cooked rice tossed with fresh cilantro and lime juice.

Spanish Rice

Traditional spanish rice with onions, tomatoes, peppers and a little kick!

DESSERTS

Cheesecake Bites

An assortment of flavored cheesecake bites: vanilla bean, tiramisu, espresso, chocolate, raspberry, limoncello & traditional

Cream Puffs

Chocolate-glazed, puff pastries filled with vanilla cream

Macarons

Almond cookies in a variety of flavors: lemon, coffee, chocolate, raspberry, vanilla pistachio

EMAIL US FOR A QUICK QUOTE
info@jeromeminecafe.com

LET US MAKE IT EASY FOR YOU!