

JAX CAFE

Weekend

est.

BRUNCH

1933

SATURDAY & SUNDAY 10am - 1:30pm

STARTERS

AVOCADO TOAST 13
With Cream Cheese, Pickled Red Onions, & Mixed Greens with Vinaigrette **WITH LOBSTER** 28

ROASTED TOMATOES & GOAT CHEESE 16
With Rosemary & Olive Oil in Cast Iron Skillet, served with Grilled Baguette

JUMBO SHRIMP COCKTAIL 19
Spicy Bloody Mary cocktail sauce

JAX CINNAMON ROLL 7
Serves 2-4

OYSTERS ON THE HALF SHELL (6) 18

FRIED GREEN TOMATOES 10

FRESH POPOVER 3
Honey Butter

GLUTEN FREE BANANA BREAD 4

BEIGNETS 8

SOUP OF THE DAY 6

BRUNCH *Entrees*

PRIME RIB HASH 18
Sautéed Onions, Bell Peppers & Potatoes, topped with two Eggs, on Grilled Pumpernickel, Creamy Horseradish Sauce

Eggs Benedict

CLASSIC EGGS BENEDICT 14
Mixed Greens with Vinaigrette or Fruit

FRIED GREEN TOMATO BENEDICT 13
Mixed Greens with Vinaigrette or Fruit

"THE POLISH" 16
Polish Sausage, Pierogi, & Scrambled Eggs

CREATE YOUR OWN OMELETTE 13
Mixed Greens with Vinaigrette or Fruit

BELGIAN WAFFLES 13

BREAKFAST POT PIE 13
Scrambled eggs, sausage gravy, cheese, over baked crispy round pastry


AMARETTO FRENCH TOAST 15
Cinnabutter Swirl Bread topped with Amaretto Bananas

PRIME RIB, AU JUS 33
Creamy Horseradish Sauce, Fresh Popover

SANDWICHES

Served with Fries, Chips, or Mixed Greens with Vinaigrette or Fresh Fruit

BREAKFAST SANDWICH 13
Jax Bacon, Sausage Patty, Soft Egg, Jack Cheese, and Fried Green Tomato on English Muffin

UNCLE JOE'S PRIME RIB SANDWICH 26
Fresh Sliced Prime Rib on Pumpernickel Bun topped with Mushrooms, Onions, and side of Horseradish Aioli. Served with a side of Au Jus 

AVOCADO BLT 17
Jax Bacon, Fresh Tomatoes, Iceberg Lettuce, Avocado and Mayonnaise on Toasted Wheat Bread

APPLE & BRIE 15
Sliced Apples, Warm Brie, Honey, Walnuts, and a mix of Spring Greens served on a warm Ciabatta bun

BAR BURGER 17
Artichoke Dip served between two CAB Patties on a Grilled Ciabatta Bun

NEW ENGLAND LOBSTER ROLL 18
TWO ROLLS 26

SALADS

WALDORF SALAD 12
Apples, Onion, Celery, Candied Walnuts, Grapes, and Dried Cranberries, tossed with Dressing and served on a bed of Spring Mix

BERRIES & FRIED GOAT CHEESE SALAD 16
Mixed Greens, Fried Goat Cheese, Berries and Toasted Pistachios tossed with a Vanilla Bean Vinaigrette

BLT SALAD 15
Served over Fried Green Tomatoes, Lemon Basil Dressing

JAX HOUSE SALAD 8

Sides

BAKED CHEESY HASH BROWNS 6
CRISPY HASH BROWNS 6 **BACON** 7
SAUSAGE PATTIES 6 **FRESH FRUIT** 6
POLISH SAUSAGE 6 **TOAST** 3



KIDS Menu

FRENCH TOAST STICKS 8

WAFFLE 8
Whipped Cream

SCRAMBLED EGGS 7
Toast

CHICKEN STRIPS 10
Fries

Consumer information: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness, especially if you have certain medical conditions. Items marked with an asterisk are served raw or undercooked (or may contain) raw or undercooked ingredients. All prices are plus applicable taxes.*

Brunch Drink List

Bottomless Mimosa \$17

Polish Bloody Mary \$11

Chopin Vodka, Bloody Mix, Splash of Summit Pilsner, garnished with Pretzel roll, Polish Sausage and Pickle

Breakfast Mule \$12

Ketel One Botanical, OJ, Agave Nectar, Ginger Beer

Mandarin Cooler \$13

Absolut Mandarin, Grand Marnier, a splash of Jax Lemonade, Ginger Ale

Strawberry Brunch Cocktail \$12

A muddle of strawberries, basil, and lemon, shaken with Vodka and topped with Prosecco

The Perfect Screwdriver \$10

A muddle of Oranges and Basil, Absolute Mandarin, and Fresh Orange Juice

Elderflower Mimosa \$9

St. Germain, Orange Juice and Sparkling Brut

Paloma Mimosa \$13

Patron Silver, Ruby Red Grapefruit juice, lime juice with a Champagne Float