

PIATTI PICCOLI

BEIGNETS \$12
SEASON'S JAM OR NUTELLA**

ROASTED GARLIC HUMMUS \$13
PICKLED AND ROASTED VEGETABLES

BURRATA** \$20
ROASTED PEAR, SPECK,
SICILIAN PISTACHIO

INSALATA

LOCAL LETTUCE \$13
APPLE, PANCETTA, PICKLED RED ONION,
CITRUS VINAIGRETTE, RICOTTA SALATA

RADICCHIO CAESAR SALAD* \$13
GRILLED SWEET ONION, PECORINO, ANCHOVY

THE JIMMY CHOP SALAD** \$18
CUCUMBER, SALAMI, TOMATO, RADISH, CACIO,
CECI, OREGANO VINAIGRETTE, CRISPY BITS

Chicken \$10
Shrimp \$10
Salmon \$12 (4 oz.)

BRUNCH

FARM EGG FRITTATA \$17
ROASTED MUSHROOMS, GREENS,
PARMIGIANO

SHRIMP & GRITS \$20
ANSON MILLS POLENTA, N'DUJA,
WOOD ROASTED PEPPERS

BENEDICT \$24
CRAB, POACHED EGGS,
BEARNAISE, CAPERS, GREENS

EGGS AL FORNO \$16
POLENTA, TOMATO PASSATA,
PANCETTA, RICOTTA

12"

PIZZA

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLY MILLS FLOUR

MARGHERITA \$20
"BIANCO DI NAPOLI" TOMATO,
BASIL, SIANO FIORE DI LATTE

FUNGI AKA JIMMY'S PIE \$25
URBAN GOURMET FARMS
MUSHROOMS, CACIO, ARUGULA

QUATTRO FORMAGGI \$23
CHEVRE, GORGANZOLA, CACIO,
GRANA PADANO, HOT HONEY, HERBS

PORCHETTA HASH \$17
FARM EGG, PICKLED
PEPPERS & ONION, ARUGULA

AVOCADO TARTINE \$17
SPECK, SOFT EGG, SPROUTS,
PICKLED ONION, SOURDOUGH

CREEKSTONE NY STRIP* \$26
FARM EGGS, ROMESCO,
ROSEMARY POTATOES

PASTA & PANINI

BURRATA PANINI** \$17
TOMATO, BASIL, BURRATA,
ARUGULA, VINCOTTO

CHICKEN PANINI** \$18
MUSHROOM CONSERVA,
SMOKED MOZZARELLA,
GRILLED RED ONION, PESTO

CACIO E PEPE \$16
SPAGHETTI
PARMIGIANO, BLACK PEPPER

RIGATONI \$24
SHORT RIB RAGU, HERBS,
ROASTED TOMATO

CONTORNI

FARM EGGS \$5
ROSEMARY POTATOES \$6
PARMIGIANO POLENTA \$8

Welcome to

THE JIMMY

MANY ITEMS CONTAIN INGREDIENTS NOT LISTED.
NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. **CONTAINS NUTS
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ITEMS COOKED TO ORDER.

*FOR YOUR CONVENIENCE A SUGGESTED GRATUITY OF 20% IS AUTOMATICALLY APPLIED TO ALL PARTIES OF 8 OR MORE. PLEASE ASK YOUR SERVER IF YOU WOULD LIKE TO MAKE ANY ADJUSTMENTS.

COCKTAILS

SUMMER SIPPER

Bourbon, Amaro Nonino, Apricot, Black Tea, Lemon, HopFly Palmer Pop! Seltzer \$16

THAT BUNNY FEELING

Rum, Ginger Liqueur, Spiced Maple Syrup, Carrot, Lime \$16

ACCIDENTAL APEROL

Gin, Aperol, Lemon, Prosecco \$15

SANTORINI SANGRIA

Red Wine, Brandy, Orange Liqueur, Citrus, Sycamore Apple Pie Cider \$15

BRUNCH FLIGHT

Pomegranate Mimosa, Sangria, Accidental Aperol \$23

ROSA MARIA

Vodka, House-Made Bloody Mary Mix, Pepper, Lime \$16

MY CHERRY AMOR

Tequila, Orange Liqueur, Orange, Pineapple, Sour Cherry Syrup \$15

ESPRESSO MARTINI

Vodka, House-Blend Espresso, Baileys, Frangelico \$14

WINE BY THE GLASS

*ERIC SOLOMON SELECTION

WHITE

1 Ca' dei Frati, "I Frati" Verdicchio, Lombardy '22	15	60
2 Castelfeder, Pinot Grigio, Trentino Alto-Adige, '23	13	52
3 Le Paradou, Vermentino (Rolle), France '21	12	48
4 Vallevo Pecorino, Abruzzo '23	11	44
5 La Colline Aux Fossiles, Chardonnay, Roussillon '21	12	48*

RED

6 Skouras "Zoe" , Cabernet Blend, Greece, '22	13	52
7 Poliziano "Lohsa", Toscana, '22	15	60
8 Silvio Grasso, Barbera, Piemonte, '22	13	52
9 Terre Gaie "Stema" Pinot Noir, Veneto '22	14	56
10 Domaine D'Andezon, Cotes du Rhone, '21	14	56*

ROSE

11 Domaine Lafage "Miraflores," Cotes du Rousillon, '22	14	56*
12 Chateau Pesquie "Terrasses" Rhone Valley, '22	14	56*
13 Scarpetta "Frico", Toscana, '22	10	40
14 Elena Walch "20/26" Dolomiti, '23	15	60

SPARKLING

15 Aimery Crémant de Limoux Brut, Languedoc-Roussillon	15	60
16 Le Contesse Prosecco, Veneto, NV	12	48
18 Gérard Bertrand Crémant de Limoux Brut Rose, Languedoc-Roussillon	15	60

19 Izadi "Seleccion" Rioja Blanco '22	18	72*
19 Domaine de Marcoux, Cotes du Rhone, '21	19	76*

EVERY FEW MONTHS WE COLLABORATE WITH A SELECTED PURVEYOR AND CHOOSE MUST TRY WINES DEEPLY DISCOUNTED TO SHARE WITH YOU



BEER

SUFFOLK PUNCH BREWING

Noble Toast Lager	\$8
Blue Daisy Pilsner	\$8
Pulp Prescription IPA	

HIGHLAND BREWING

Oatmeal Porter	\$9
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HOPFLY BREWING

Palmer Pop! Hard Seltzer	\$9
Bine of Life IPA	
collaboration w/ Suffolk Punch	\$9

DIVINE BARREL BREWING

Life Flows On Amber Lager	\$8
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LENNY BOY BREWING CO.

Spaghetti Handshake Italian Pilsner	\$8
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RESIDENT CULTURE BREWING

Riding the Feeling Italian Pilsner	\$8
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NODA BREWING

Dreamsicle IPA	\$9
Gordgeous Pumpkin Ale	\$9

CIGAR CITY BREWING

Jai Alai IPA	\$8
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SYCAMORE BREWING

Apple Pie Cider	\$8
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NON-ALCOHOLIC SELECTION

NODA HOP20 Seltzer	\$6
Seasonal Mocktail	\$8
St. Agrestis Phony Negroni	\$7
Seasonal Kombucha	\$8

BY THE BOTTLE
BIRRA MORENA \$6

MARTINI MONDAY // 1/2 PRICE ALL MARTINIS
WINE DOWN TUESDAY // 1/2 PRICE ALL WINE BY THE GLASS