

PIZZA
OFF
OC

SIANO BURRATA \$18
HEIRLOOM TOMATO, PANZANELLA

COPAIN BAKERY BREAD \$3.5
SPROUTED WHEAT SOURDOUGH,
GREAT OIL

FRIED TUSCAN POTATOES \$12
PARMIGIANO, HERBS, EVOO

NC TOMATO GAZPACHO \$11
OLIVE OIL, CUCUMBER, RADISH

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

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

ARUGULA & FARRO** \$14
CHEVRE, APPLE, PISTACHIO,
SHERRY VINAIGRETTE

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

CHICKEN	\$8	SALMON*	\$12
SHRIMP	\$10	STEAK*	\$12

12"

P MARGHERITA \$18
"BIANCO DI NAPOLI", TOMATO, BASIL, SIANO FIORE
DI LATTE

I FUNGHI AKA JIMMY'S PIE \$22
URBAN GOURMET FARMS MUSHROOMS, CACIO, ARUGULA

Z SALSICCIA \$20
HOUSE-MADE FENNEL SAUSAGE, ARUGULA, RED ONION,
RICOTTA

Z PROSCIUTTO** \$21
PROSCIUTTO COTTO, STRACCIATELLA, PISTACHIO

48 HOUR FERMENTED DOUGH MADE WITH ORGANIC LINDLEY MILLS FLOUR

PASTA & PANINI

BURRATA PANINI** \$15
TOMATO, BASIL, BURRATA,
ARUGULA, VINCOTTO

SPAGHETTI \$18
CARBONARA, PANCETTA,
PECORINO, BLACK PEPPER

CHICKEN PANINI** \$17
MUSHROOM CONSERVA,
SMOKED MOZZARELLA,
GRILLED RED ONION, PESTO

LINGUINI \$19
NC SHRIMP, YELLOW
TOMATO, CHILI, MINT

SALUMI PANINI** \$16
SHAVED MORTADELLA,
SALAMI, GREENS, CACIO,
TOMATO, GIARDINIERA

PACCHERI \$22
SHORT RIB RAGU, HERBS,
ROASTED TOMATO

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FARM EGG STRATTA \$16
ROASTED MUSHROOMS, PARMIGIANO,
GREENS, ROSEMARY POTATOES

EGGS AL FORNO \$16
POLENTA, TOMATO PASSATA,
PANCETTA, GRILLED CIABATTA

SHRIMP & N'DUJA \$18
ANSON MILLS POLENTA, CHARRED
PEPPERS, ROASTED HEIRLOOM TOMATO

PROSCIUTTO TARTINE \$17
AVOCADO, SOFT EGG, PICKLED ONION,
SPROUTS, COPAIN SOURDOUGH, GREENS

PIZZA DI UOVO \$21
FARM EGG, CACIO DI ROMA,
PROSCIUTTO DI PARMA, ARUGULA

PORCHETTA HASH \$16
PICKLED PEPPERS & ONION, ARUGULA,
FINGERLING POTATOES, FARM EGG

SIDES

ROSEMARY POTATOES \$8

SEASONAL FRUIT \$6

SOURDOUGH & FRESH JAM \$6

Welcome to
THE JIMMY

DINNER SPECIALI

PEACH BRUSCHETTA

charred fennel, prosciutto, feta, vincotto \$16

QUATTRO FORMAGGI

chevre, gorgonzola, provolone, pecorino, hot honey \$20

CAPPELLETTI

spring onion, pancetta, greens \$22

HALIBUT A LA PLANCHA

marcona almonds, ver jus butter, herbs \$32

HOURS

MONDAY - SUNDAY
LUNCH/BRUNCH, APERITIVO, & DINNER

OPEN AT 11:30 AM

 @THEJIMMYCLT

BEER

SUFFOLK PUNCH BREWING

Noble Toast Lager 5.5%
Blue Daisy Pilsner 4.9%
Pulp Prescription IPA 5.8%

NODA BREWING COMPANY

Hop Cakes Imperial IPA 10.2%
Blood Orange Gose 4.0%
Dragonfruit IPA 7%

RESIDENT CULTURE BREWING COMPANY

Country Kind of Silence Helles Lager 4.7%
Lightning Drops Hazy IPA 5.7%
Riding The Feeling Italian Pilsner 5%
Quantum Wobble Sour 4%

BIRDSONG BREWING CO

Rewind Lager 4%
Mexicali Stout 5.8%

TRIPLE C BREWING

3C IPA 6.0%
Rainbow Sherbert 6.0%

VOODOO RANGER

Juicy Haze IPA 7.5%

LEGION BREWING

SuperNova Raspberry Ale 4.7%
Juicy Jay Pineapple 6.5%

LENNY BOY

Boysenberry Jam Fruited Sour 6.5%

PERONI AVAILABLE
BY THE BOTTLE



Welcome to

THE JIMMY

COCKTAILS

ISLE OF CAPRI

Honeysuckle Vodka, Apricot, Lemon, Domaine Canton, Ginger Beer \$15

FLY ME TO THE MOON

Organic Gin Gibson, Parmesan & Cracked Pepper Stuffed Olive \$14

DEAN MARTINI

Honeysuckle Vodka St Germaine, Lilette Blanc \$13

MEDDI-RITA

Reposado Tequila, Strawberry Shrub, Fresno Pepper, Lime, Soda \$13

“IL TRICOLORE”

White Rum, Pineapple Sage Syrup, Orange Liqueur, Luxardo Whipped Cream \$15

VALENCIA NEW FASHIONED

Rye, Blood Orange, Bitters, Honey Syrup \$14

FRENCH RIVIERA

Tequila, Lime, Orange Liqueur, Chambord \$14

NONNA'S NEGRONI

Organic Gin, Antica, Campari & Prosecco Cubes \$14