



The BROWN JUG

ANN ARBOR

Please Visit Our Other Locations:

The Backroom • The Blue Leprechaun www.theblueleprechaun.com • The Study Hall Lounge www.thestudyhalllounge.com • Valiant Bar & Grill www.valiantgrill.com

1204 SOUTH UNIVERSITY • ANN ARBOR, MI 48104 • 734.761.3355 • www.brownjug-annarbor.com • @BrownJugA2

Starters

American Classics

- Juwan Howard's **Sampler Basket** \$12
Jalapeño poppers, chicken tenders, onion rings, and cheese sticks with your choice of 2 sauces
- Shoelace's **Famous Chicken Wings** 1lb \$12 or 2lb \$18
Seasoned, BBQ, Sesame Teriyaki, Buffalo, Caribbean Jerk or BBQ Chipotle
Served with blue cheese or ranch dressing and celery sticks
- Devin Gardner's **Chicken Tenders** \$11
Chicken tenders with steak fries and choice of dipping sauce
- Jake Long's **Potato Skins** \$9
Potato skins topped with cheese, scallions, bacon served with sour cream.
- James Hall's **Fried Cheese Sticks** with marinara \$8
- Camalleri's **Fried Calamari** with marinara and lemon \$9
- Josh Richelew's **Fried Macaroni Cheese Bites** \$7
- Bill Muckalt's **Fried Pickles** with chipotle aioli \$7
- Ricky B's **Jalapeño Poppers** with ranch dressing \$9
- Mel Pearson's **Onion Rings** with ranch dressing \$7
- Dye's **Basket of Fries**
Steak \$6 French \$6 Waffle Fries \$6 Sweet Potato \$8
Add Cheese \$2 Add Chili \$2 or Both \$4

Tex-Mex

- Phil Johnson's **Chips and Salsa** \$7
- Eisenberg's **Nachos Maximo** \$12
Choice of: Beef, Chicken, BBQ Pork or BBQ Chicken
Layered with nacho cheese, lettuce, tomato, onion, jalapeño peppers, black olives, salsa, and sour cream
- Dr. "Taco" Rodriguez's **Quesadilla** \$9 with Chicken \$11
Lettuce, tomato, jalapeño, black olives, salsa, and sour cream on the side
- Kevin Porter's **Deep Fried Mini Tacos** \$9
Mini chicken tacos fried crispy. Served with salsa and sour cream.

Greek

- Brock's **Feisty Feta** Spicy feta cheese dip with grilled or fried pita \$8
- Gary Hazelitt's **Hummus** with grilled or fried pita \$8
- Jon Falk's **Tzatziki** \$9
Greek cucumber sauce, olive oil drizzle, topped with a kalamata olive with grilled or fried pita
- Woody's **Mediterranean Sampler Platter** \$16
Hummus, tzatziki, feisty feta, and Greek olive antipasto with grilled or fried pita
- George Helow's **Fried Feta** \$9
Fried phyllo wrapped feta topped with sesame seed and honey drizzle
- Nystrom's **Saganaki** Fried Kasserri cheese with warm pita bread \$8
- Doug Gnodtke's **Greek Sausage** \$9
Imported sausage char-grilled topped with lemon mustard sauce with pita bread and side of tzatziki
- Jennifer Kleins' **Spinach Pie** \$8
Spinach, feta, dill, onions, wrapped in layers of phyllo dough
- Dave Ablauf's **Stuffed Grape Leaves** \$10
Four leaves stuffed with ground beef, minced onions, fresh parsley, and dill wrapped in grape leaves with a tangy lemon sauce
- Tank Wright's **Soutzoukakia (Greek Meatballs)** \$8
Greek meatballs covered in a tomato sauce and feta topped with red pepper flakes with cheesy breadstick

Soups

- Katie Fraumann's **Chicken Lemon Rice** Cup \$4 Bowl \$5
- Howard Easley's **Soup of the Day** Cup \$4 Bowl \$5
- Derrick Walker's **Chili** Cup \$5 Bowl \$6

Salads

- Cam Hart's **Tossed Salad** \$4
Mixed greens, cucumbers, tomatoes and onions, and herbed croutons
- Jake Ryan's **Caesar Salad** \$9
Fresh crisp romaine lettuce tossed with herbed croutons, mozzarella and parmesan cheeses
- Tyrone Wheatley's **Greek Salad** \$13
Crisp mixed greens with sliced beets, cucumbers, tomatoes, chickpeas, banana peppers, onion, greek olives, and feta cheese served with pita
- Poggi's **Mediterranean Salad** \$15
A special blend of crisp greens with chicken kabob topped with lemon mustard sauce, sliced beets, cucumbers, tomatoes, banana peppers, onion, chickpeas, greek olives, and feta cheese. Served with mediterranean dressing served with pita
- J. Wangler's **Chef Salad** \$13
Crisp mixed greens topped with shaved honey ham, mesquite smoked turkey breast, salami, swiss and cheddar cheese garnished with hard-boiled egg, cucumbers and tomatoes
- Jamie Morris' **Fried Chicken Salad** \$13
Chicken tenders, cheddar cheese, tomatoes, and sunflower seeds on a bed of greens served with pita
- Lisa Nicholson's **Steak Salad*** \$17
Mixed greens topped with 8oz grilled steak, cucumbers, red ripe tomatoes, onions, and blue cheese served with pita
- Marty Turco's **Blackened Salmon Salad*** \$16
Mixed greens topped with blackened salmon, tomato, cucumber, onion, capers and Parmesan cheese served with pita.

Salad Add-Ons

- Chicken \$5
- Fried Chicken \$5
- Turkey Burger \$5
- Gyro Meat \$5
- Grilled Shrimp \$7
- Salmon \$8
- 8oz Sirloin \$9

Dressings

Ranch, Mediterranean, Caesar, Balsamic Vinaigrette, Honey Mustard, Thousand Island, Blue Cheese

Parties of 8 or more will be on one tab with 20% gratuity added. We are sorry we cannot accept personal checks. We accept Visa, Master Card, and American Express.

Breakfasts

All omelettes are served with choice of toast (wheat, rye, or Texas)

- Aaron Bills' **Meat Lovers Omelet** \$11
Ham, sausage, bacon, and american cheese.
- Abigail O'Connor's **Jug Special Omelet** \$11
Ham, sausage, mushrooms, onion, green peppers, and cheddar cheese
- Peter Niedbala's **Garden Veggie** \$11
Tomato, onion, spinach, black olives, mushrooms, and feta cheese.
- Steve Casula's **Pancakes** with bacon and syrup \$10
- Mary Stewart's **French Toast** with bacon and syrup \$10
- Bradley James' **Build your Own 3 Egg Omelet** \$9

Choose your ingredients:

- Veggies** add \$1 each
Tomato, Spinach, Onion, Green Pepper, Mushrooms, Olives, Banana Peppers, Jalapeños, Scallions.
- Cheeses & Meats** add \$1.75 each
Swiss, American Pepperjack, Feta, Cheddar, Mozzarella, Ham, Italian Sausage, Gyro Meat, Smoked Turkey, Ground Beef, Bacon, Pepperoni.

Beverages

- Coffee, Hot or Iced Tea, or Hot Chocolate \$2.50
- Orange, Cranberry, or Pineapple Juice (no refills) \$2.50
- IBC Root Beer Bottle \$3
- Regular or Sugar Free Red Bull \$4
- Coke, Diet Coke, Sprite, Cherry Coke, Ginger Ale (free refills) \$2.75
- 2% Milk or Chocolate Milk (no refills) \$3

Desserts

- Jay Smith's **Rice Pudding** House made with a hint of cinnamon \$5
- Werenski's **Loukoumades** \$7
Fresh fried dough. topped with walnuts, honey, cinnamon, and powdered sugar. Add scoop of ice cream \$3
- Kris Mayotte's **Yogurt Parfait** \$6
Greek yogurt with strawberries or walnuts & honey
- Ronni & Morty's **Hot Brownie Sundae** \$6
Hot brownie topped with ice cream, chocolate sauce, whipped cream and a cherry.
- Erik Bakich's **Strawberry Shortcake** \$7
Pound cake topped with strawberries, ice cream, and whipped cream.
- Kim Barnes Arico's **Carrot Cake** \$7
Delicious! Serves two people (At least!) topped with cream cheese frosting

*Can be cooked to order.

Consuming raw or undercooked meat, may increase your risk of food borne illness, especially if you have a medical condition. We cook with Extra Virgin Olive Oil and Sea Salt.

Entrées

- Jim Harbaugh's 8oz Sirloin Steak*** \$22
Grilled to order served with garlic mashed potatoes and steamed broccoli
- Mike Hart's BBQ Ribs** Half slab \$17 Full slab \$23
Served with steak fries and coleslaw
- Ruchim's Duet of Chicken Breast** \$17
Two chicken breasts broiled with BBQ sauce, lemon pepper, or cajun spice served with steak fries and coleslaw
- Phil Martelli's Fish & Chips** \$14
Three fried cod served with steak fries, coleslaw and tartar sauce
- Alan Oaks' Fish Tacos** \$14
Three fried cod with chipotle aioli, slaw, and lime on flour tortillas served with chips and salsa
- Chris Bryant's Grilled Shrimp Dinner** \$14
Served with rice pilaf, steamed broccoli and cheesy breadstick.
- Brian Brewster's Blackened Salmon** Less than 600 calories. \$19
Blackened tender salmon served with rice, and steamed broccoli
- LaMarr Woodley's Kabobs:** Veg \$13 Chicken \$17 8oz Sirloin* \$20
Mixed peppers and onions glazed with fresh lemon and extra virgin olive oil and topped with lemon mustard sauce. Served over rice with a side of pita bread and tzatziki sauce
- Jay Harbaugh's Spinach Pie** \$12
Spinach and feta cheese baked inside layers of phyllo dough served with rice pilaf and grilled tomato
- Kiero & Rabe's Small's Stuffed Grape Leaves** \$14
Ground beef, minced onion, rice, fresh parsley and dill wrapped in California grape leaves served over a bed of rice with pita bread
- Steven Kampfer's Spezia Shrimp Pasta** \$18
Linguine pasta with shrimp sautéed in a homemade spicy tomato sauce perfectly seasoned and served with a cheesy breadstick.
- Steve Clinkscale's Chicken Parmesan Pasta** \$16
Linguine pasta with fried chicken breast topped with marinara sauce and baked mozzarella cheese served with a cheesy breadstick.
- Saddi Washington's Linguine & Bacon Alfredo** \$13
with Grilled Chicken \$15 or Grilled Shrimp \$18
Tossed with alfredo sauce served with a cheesy breadstick
- Glen Rice's Pesto Chicken Pasta** \$18
Diced chicken breast served over linguine, and tossed with our house made pesto sauce served with a cheesy breadstick
- Luke Glendening's Linguine Marinara** \$11
with Meat Sauce \$15 or Meatballs \$15
Tossed with marinara sauce served with a cheesy breadstick
- Brian Jean-Mary's Lasagna Al Forno** \$16
Pasta sheets layered with hearty meat sauce, seasoned beef, and lots of gooey ricotta and mozzarella cheeses served with a cheesy breadstick

Add-ons

- Gluten-Free Wrap** \$1.50
- Cauliflower Gluten-Free Crust** \$3
- add Fried Egg** \$1
- add Side of Guacamole** \$2
- add Steak Fries** \$3
- add French Fries** \$3
- add Waffle Fries** \$4
- add Onion Rings** \$5
- add Sweet Potato Fries** \$5

Cheeses: \$1 each
American, Swiss, Mozzarella, Pepperjack, Cheddar, Feta, Boursin, Blue, Feisty Feta Cheese.

Meats: \$2 each
Crisp Bacon, Gyro Meat, Honey Ham, Italian Sausage, Pepperoni, Salami, Smoked Turkey

Toppings: \$1 each
Sautéed Mushrooms, Sautéed Onions, Green or Black Olives, Green Peppers, Jalapeño Peppers, Banana Peppers, Pineapple, Sauerkraut, Coleslaw, Cajun Spice

Sauces: 50¢ each
Barbecue, Honey Mustard, Marinara, Ranch, Buffalo Wing Sauce, Chipotle Aioli, Pizza Sauce, Thousand Island, Cucumber Sauce, Horseradish, Salsa, Side of Au Jus.

Sandwiches

Served with kettle chips and a pickle.
Make any sandwich a wrap or whole wheat wrap

- Mike MacDonald's BLT** \$9
Extra thick crisp bacon, lettuce, tomato, and mayonnaise on Texas toast
- Tom Brady's Corned Beef Reuben** \$12
Shaved corned beef, sauerkraut, swiss cheese, thousand island on grilled marble rye
- Perry's Georgia Reuben** \$12
Shaved turkey breast, swiss cheese, coleslaw, thousand island on grilled marble rye
- Copp's Turkey Club** \$12
Three thick slices of toasted wheat bread, wrapped around ¼ pound of smoked turkey breast, crisp bacon, american cheese, lettuce, ripe tomato, and mayonnaise
- Chaka Daley's French Dip** \$13
¼ pound shaved U.S.D.A. choice lean roast beef served on a multigrain french bread with horseradish sauce and mozzarella cheese with a side of hot au jus for dipping
- Dylan Larkin's Super Hoagie** \$12
Choice of shaved roast beef or grilled chicken with onions, mushrooms, green pepper, banana peppers topped with melted swiss cheese served on multigrain French bread
- Warde Manuel's Greek Gyros** \$9
Slices of gyro meat or grilled chicken, served in warm pita bread, topped with diced onions, fresh tomatoes, and tzatziki sauce. \$15
Make it into a platter with petite greek salad, french fries, and tzatziki sauce
- Devin Funchess' Grilled Cheese** \$8
Thick cut texas toast and of your favorite cheese
Add ripe tomato and crispy bacon \$2
- Jon "Wolverine Trooper" Leopold's Meatball** \$11
Italian meatballs with marinara sauce, and mozzarella cheese served on multigrain french bread.
- Shaun Nua's Chicken Parmigiana** \$11
Fried chicken breast, tomato sauce, and mozzarella cheese on multigrain french bread
- Ben Herbert's Grilled Chicken Caesar** \$10
Marinated chicken breast topped with boursin cheese, tomato, romaine lettuce, and caesar dressing served on your choice of bread
- Steve Breaston's Pulled Pork** \$10
add cheese for \$1
Open face sandwich with coleslaw on the bun
- Chad Henne's Pulled Chicken** \$10
add cheese for \$1
Open face sandwich with coleslaw on the bun
- Niko's Pesto Chicken** \$11
Chicken breast, tomato, pesto sauce, and mozzarella cheese served on your choice bread
- Red Berenson's Grilled Chicken** \$11
Grilled chicken breast topped with lettuce, tomato, and mayo on your choice of bread. Served: Seasoned, BBQ, Sesame Teriyaki, Buffalo, Caribbean Jerk, or BBQ Chipotle
- Brandon Graham's Roasted Chicken Salad** \$9
Slow roasted chicken breast with walnuts, pineapple, coconut, and mayonnaise served on texas toast with lettuce and ripe tomato
- Phil Bromley's Tuna Salad Sandwich** \$9
Albacore tuna with lettuce and tomato on cracked wheat bread
- S. Scott Stewart's DC Chicken Sandwich** \$9
Grilled chicken breast topped with American cheese and 2 strips of extra thick crisp bacon served on a Brioche bun.

Sides

- Garlic Mashed Potatoes, Rice Pilaf, or Steamed Broccoli** \$3.50
- Sonny Anderson's Mac & Cheese** \$7
- Bacon (2 slices thick cut)** \$1.99
- Wheat, Rye, or Texas Toast** 99¢
- Pita Bread** 99¢

Burgers

Our Hamburgers are a full ½ lb. of Prime Angus Ground Beef.
Served on a grilled Brioche bun with lettuce, tomato, pickle spear and chips.
Add raw onion or mayo free upon request.

- Jack Harbaugh's Famous Brown Jug Burger*** \$12
- DeAnna McDaniel's Turkey Burger*** \$12
Ground turkey patty with swiss cheese, grilled onion, and mayonnaise
- Michael Phelps' Vegan Beyond Burger** \$12
All plant-based burger patty
- Charles Woodson's Patty Melt*** \$14
Served on marble rye bread, with swiss cheese and grilled onions
- Bo Schembechler's Burger*** \$14
Served on grilled marble rye bread with grilled onions, boursin cheese.
- Jack Johnson's South U Burger*** \$15
Topped with crisp smoked bacon, and american cheese
- Taylor Lewan's South Western Burger*** \$14
Topped with jalapeños and pepperjack cheese
- Shatty's Pizza Burger*** \$14
Topped with mozzarella, pepperoni, and pizza sauce
- Anthony Carter's Mushroom Swiss Burger*** \$14
Topped with sautéed mushrooms, onions, and swiss cheese
- Lloyd Carr's BBQ Bacon Melt Burger*** \$15
Topped with crisp smoked bacon, cheddar cheese, and BBQ sauce
- Brian Giese's "O" LINE Double Burger*** \$18
Two ½ lb patties topped with crisp smoked bacon, and swiss

Pizzas

- Cauliflower Gluten-Free - 12"** \$10
75¢ Additional Toppings
Cheese / Specialty
- Scot Goldschmidt's Calzone** \$10 / \$13
- Dhani Jones' Pizza Sub** \$9 / \$11
- Ted Spencer's Thin & Crispy - 12"** \$9 / \$11
- General Grant's Hand Tossed - 12" / 14"** \$13 / \$14 or \$18 / \$19
- Adam Schefter's Big Sicilian Deep Dish** \$18 / 21
Our special recipe is done in the Sicilian tradition, with a sesame seed crust. Enjoy!
(30 min. bake time)

Additional Pizza Items \$2 each
Pepperoni, Ham, Bacon, Italian Sausage, Ground Beef, Gyro Meat, Onions, Mushrooms, Green Peppers, Green or Black Olives, Spinach, Fresh Tomatoes, Scallions, Feta Cheese, Cheddar Cheese, Pepperjack Cheese, Pineapple, Lettuce, Jalapeño Peppers, Banana Peppers. If you don't see it listed, ask your server!

Sauces: Alfredo, Pesto, BBQ, Ranch, Nacho Cheese \$1 each

Specialty Pizzas

- Ron Bellamy's Jug Special**
Pepperoni, ham, mushrooms, Italian sausage, onions & green peppers
- Jim & Bev's Pesto Chicken**
Chicken, feta cheese, pesto sauce, tomatoes, mozzarella cheese
- Jalen Rose's Chicken Alfredo**
Chicken, alfredo sauce, tomatoes, mozzarella cheese
- Desmond Howard's Meat Lover's**
Pepperoni, ham, sausage and bacon, topped with cheddar cheese

Thano's Greek
Tomato, banana peppers, black olives, onions, feta cheese, olive oil, and oregano Add Gyro meat for \$2

Sherrone Moore's BLT
Crisp smoked bacon, lettuce, tomato, ranch, mozzarella cheese

Josh Gattis' Double Cheeseburger
Great as a Calzone! Ground Beef, cheddar & mozzarella cheese with lettuce, tomato, pickle, and choice of dipping sauce.

Sean Magee's Mediterranean
Salami, banana peppers, tomatoes, olive oil and herbs, feta and mozzarella cheeses

Matt Weiss' Garden Vegetable
Fresh summer vegetables including green peppers, onions, tomatoes, olives, mushrooms, spinach and feta cheese