



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

- Sherrone Moore's **Sampler Basket** \$13
Jalapeño poppers, chicken tenders, onion rings, and cheese sticks with your choice of 2 sauces
- Ron Bellamy's **Famous Chicken Wings** 1lb \$13 or 2lb \$19
Seasoned, BBQ, Garlic Butter Parmesan, Sesame Teriyaki, Buffalo, Caribbean Jerk or BBQ Chipotle. Served with blue cheese or ranch dressing and celery sticks
- Devin Gardner's **Chicken Tenders** \$13
Chicken tenders with steak fries and choice of dipping sauce
- Claiborne Green's **Potato Skins** \$10
Potato skins topped with cheese, scallions, bacon served with sour cream.
- James Hall's **Fried Cheese Sticks** with marinara \$9
- Steve Casula's **Fried Calamari** with marinara and lemon \$11
- Josh Richelew's **Fried Macaroni Cheese Bites** \$9
- Chris Bryant's **Fried Pickles** with chipotle aioli \$8
- Akeem Miskdeen's **Jalapeño Poppers** with ranch dressing \$10
- Adam Fantilli's **Onion Rings** with ranch dressing \$8
- Aidan Hutchinson'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** \$8
- Nicole & Stephen Eisenberg's **Nachos Maximo** \$15
Choice of: Beef, Chicken, BBQ Pork or BBQ Chicken
Layered with nacho cheese, lettuce, tomato, onion, jalapeño peppers, black olives, salsa, and sour cream
- Dusty May's **Quesadilla** \$12 with Chicken \$14
Lettuce, tomato, jalapeño, salsa, and sour cream on the side
- Dr. "Taco" Rodriguez's **Deep Fried Mini Tacos** \$12
Mini chicken tacos fried crispy. Served with salsa and sour cream.

Greek

- Sean Magee's **Feisty Feta** \$9
Spicy feta cheese dip with grilled or fried pita
- Gary Hazelitt's **Hummus** with grilled or fried pita \$9
- Mike Boynton Jr's **Tzatziki** \$9
Greek cucumber sauce, olive oil drizzle, topped with a kalamata olive with grilled or fried pita
- Sean Bormet's **Mediterranean Sampler Platter** \$18
Hummus, tzatziki, feisty feta, and Greek olive antipasto with grilled or fried pita
- Matt Deschamps' **Fried Feta** \$9
Fried phyllo wrapped feta topped with sesame seed and honey drizzle
- Junior Colson's **Saganaki** Fried Kasserli cheese with warm pita bread \$9
- Doug Gnodtke's **Greek Sausage** \$10
Imported sausage char-grilled topped with lemon mustard sauce with pita bread and side of tzatziki
- Jennifer Kleins' **Spinach Pie** \$9
Spinach, feta, dill, onions, wrapped in layers of phyllo dough & side of tzatziki
- Mikey Sainristil's **Stuffed Grape Leaves** \$11
Four leaves stuffed with ground beef, minced onions, fresh parsley, and dill wrapped in grape leaves with a tangy lemon sauce
- Jason Williams' **Soutzoukakia (Greek Meatballs)** \$9
Greek meatballs covered in a tomato sauce and feta topped with red pepper flakes with cheesy breadstick

Soups

- Justin Tress' **Chicken Lemon Rice** Cup \$4 Bowl \$5
- Sam Webb's **Soup of the Day** Cup \$4 Bowl \$5
- Derrick Walker's **Chili** Cup \$6 Bowl \$7

Salads

- Shelly Kovacs' **Tossed Salad** \$5
Mixed greens, cucumbers, tomatoes and onions, and herbed croutons
- Jake Ryan's **Caesar Salad** \$11
Fresh crisp romaine lettuce tossed with herbed croutons, mozzarella and parmesan cheeses
- Fred Jackson's **Greek Salad** \$15
Crisp mixed greens with sliced beets, cucumbers, tomatoes, chickpeas, banana peppers, onion, greek olives, and feta cheese served with pita
- Brandon Naurato's **Mediterranean Salad** \$18
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
- Albert Karschnia's **Fried Chicken Salad** \$16
Chicken tenders, cheddar cheese, tomatoes, and sunflower seeds on a bed of greens served with pita
- Lisa Nicholson's **Steak Salad*** \$22
Mixed greens topped with 10oz grilled steak, cucumbers, red ripe tomatoes, onions, and blue cheese served with pita
- Justin Joyner's **Blackened Salmon Salad*** \$19
Mixed greens topped with blackened salmon, tomato, cucumber, onion, capers and Parmesan cheese served with pita.

Salad Add-Ons

- Brandon Gilbert's **Chicken** \$6
- Dave Ablauf's **Fried Chicken** \$6
- Matt Aldred's **Turkey Burger** \$6
- Nystrom's **Gyro Meat** \$6
- KT Harrell's **Grilled Shrimp** \$8
- Jillian & Erin Dunston's **Salmon** \$9
- Zak Zinter's **10oz Sirloin** \$14

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. 3.95% Credit Card change

Breakfasts

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

- Aaron Bills' **Meat Lovers Omelet** \$15
Ham, sausage, bacon, and american cheese
- Abigail O'Connor's **Jug Special Omelet** \$15
Ham, sausage, mushrooms, onion, green peppers, and cheddar cheese
- Caroline Mandel's **Garden Veggie** \$12
Tomato, onion, spinach, black olives, mushrooms, and feta cheese
- J.B. Brown's **Pancakes** with bacon and syrup \$11
- Sean Lockwood's **French Toast** with bacon and syrup \$11
- Bradley James' **Build your Own 3 Egg Omelet** \$10

Choose your ingredients:

- Veggies** \$1.50 each
Tomato, Onion, Green Pepper, Mushrooms.
- Cheeses:** \$1.50 each
American, Swiss, Mozzarella, Pepperjack, Cheddar, Feta, Boursin, Blue, Feisty Feta Cheese.
- Meats:** \$2.50 each
Crisp Bacon, Gyro Meat, Honey Ham, Italian Sausage, Pepperoni, Salami, Smoked Turkey

Beverages

- Coffee, Hot or Iced Tea, or Hot Chocolate \$3
- Orange, Cranberry, or Pineapple Juice (no refills) \$4
- IBC Root Beer Bottle \$4
- Regular or Sugar Free Red Bull \$5
- Coke, Diet Coke, Sprite, Cherry Coke, Ginger Ale (free refills) \$3
- 2% Milk or Chocolate Milk (no refills) \$4

Desserts

- Lou Esposito's **Baklava** \$7
Layered phyllo pastry, filled with chopped nuts and sweetened with hone
- Werenski's **Loukoumades** \$9
Fresh fried dough. topped with walnuts, honey, cinnamon, and powdered sugar. Add scoop of ice cream \$3
- Kris Mayotte's **Yogurt Parfait** \$8
Greek yogurt with strawberries or walnuts & honey
- Ronni & Morty's **Hot Brownie Sundae** \$8
Hot brownie topped with ice cream, chocolate sauce, whipped cream and a cherry.
- Tony Alford's **Strawberry Shortcake** \$9
Pound cake topped with strawberries, ice cream, and whipped cream.
- Kim Barnes Arico's **Carrot Cake** \$9
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 10oz Sirloin Steak*	\$27
Grilled to order served with garlic mashed potatoes and steamed broccoli	
Mike Hart's BBQ Ribs	Half slab \$20 Full slab \$28
Served with steak fries and coleslaw	
Ruchim's Duet of Chicken Breast	\$18
Two chicken breasts broiled with BBQ sauce, lemon pepper, or cajun spice served with steak fries and coleslaw	
Kirk Campbell's Fish & Chips	\$17
Three fried cod served with steak fries, coleslaw and tartar sauce	
Alan Oaks' Fish Tacos	\$17
Three fried cod with chipotle aioli, slaw, and lime on flour tortillas served with chips and salsa	
Brandon Graham's Grilled Shrimp Dinner	\$19
Served with rice pilaf, steamed broccoli and cheesy breadstick.	
Brian Brewster's Blackened Salmon	Less than 600 calories. \$23
Blackened tender salmon served with rice, and steamed broccoli	
LaMarr Woodley's Kabobs:	Veg \$15 Chicken \$19 8oz Sirloin* \$23
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	
Zach Higginbotham's Spinach Pie	\$13
Spinach and feta cheese baked inside layers of phyllo dough served with rice pilaf and grilled tomato and side of tzatziki	
Rob Rassey's Stuffed Grape Leaves	\$16
Ground beef, minced onion, rice, fresh parsley and dill wrapped in California grape leaves served over a bed of rice with pita bread	
Grant Newsome's Spezia Shrimp Pasta	\$21
Linguine pasta with shrimp sautéed in a homemade spicy tomato sauce perfectly seasoned and served with a cheesy breadstick.	
JJ McCarthy's Chicken Parmesan Pasta	\$19
Linguine pasta with fried chicken breast topped with marinara sauce and baked mozzarella cheese served with a cheesy breadstick.	
Drew Williamson's Linguine & Bacon Alfredo	\$16
with Grilled Chicken \$18 or Grilled Shrimp \$21 Tossed with alfredo sauce served with a cheesy breadstick	
Glen Rice's Pesto Chicken Pasta	\$21
Diced chicken breast served over linguine, and tossed with our house made pesto sauce served with a cheesy breadstick	
Darren Bailey's Linguine Marinara	\$14
with Meat Sauce \$17 or Meatballs \$17 Tossed with marinara sauce served with a cheesy breadstick	
Josh Norris' Lasagna Al Forno	\$18
Pasta sheets layered with hearty meat sauce, seasoned beef, and lots of gooey ricotta and mozzarella cheeses served with a cheesy breadstick	

Burger & Sandwich Add-ons

Gluten-Free Wrap	\$2
Cauliflower Gluten-Free Crust	\$4
add Fried Egg	\$2
add Side of Guacamole	\$3
add Steak Fries	\$4
add French Fries	\$4
add Waffle Fries	\$4
add Onion Rings	\$5
add Sweet Potato Fries	\$5
Cheeses:	\$1.50 each
American, Swiss, Mozzarella, Pepperjack, Cheddar, Feta, Boursin, Blue, Feisty Feta Cheese.	
Meats:	\$2.50 each
Crisp Bacon, Gyro Meat, Honey Ham, Italian Sausage, Pepperoni, Salami, Smoked Turkey	
Toppings:	\$1.50 each
Sautéed Mushrooms, Sautéed Onions, Green or Black Olives, Green Peppers, Jalapeño Peppers, Banana Peppers, Pineapple, Sauerkraut, Coleslaw, Cajun Spice	
Sauces:	\$1 each
Barbecue, Honey Mustard, Garlic Butter Parmesan, 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

Wink Martindale's BLT	\$12
Extra thick crisp bacon, lettuce, tomato, and mayonnaise on Texas toast	
Tom Brady's Corned Beef Reuben	\$15
Shaved corned beef, sauerkraut, swiss cheese, thousand island on grilled sourdough rye	
Perry's Georgia Reuben	\$15
Shaved turkey breast, swiss cheese, coleslaw, thousand island on grilled sourdough rye	
Copp's Turkey Club	\$15
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	\$17
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	\$15
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	\$12
Slices of gyro meat or grilled chicken, served in warm pita bread, topped with diced onions, fresh tomatoes, and tzatziki sauce. Make it into a platter with petite greek salad, french fries, and tzatziki sauce \$17	
Devin Funchess' Grilled Cheese	\$10
Thick cut texas toast and of your favorite cheese Add ripe tomato and crispy bacon \$5	
Jon "Wolverine Trooper" Leopold's Meatball Sub	\$14
Italian meatballs with marinara sauce, and mozzarella cheese served on multigrain french bread.	
Blake Corum's Chicken Parmigiana	\$14
Fried chicken breast, tomato sauce, and mozzarella cheese on multigrain french bread	
Lamar Morgan's Grilled Chicken Caesar	\$13
Marinated chicken breast topped with boursin cheese, tomato, romaine lettuce, and caesar dressing served on your choice of bread	
Desmond Howard's Pulled Pork	add cheese for \$1.50 \$13
Open face sandwich with coleslaw on the bun	
Chad Henne's Pulled Chicken	add cheese for \$1.50 \$13
Open face sandwich with coleslaw on the bun	
Niko's Pesto Chicken	\$14
Chicken breast, tomato, pesto sauce, and mozzarella cheese served on your choice bread	
Desmond Howard's Grilled Chicken	\$14
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	
S. Scott Stewart's DC Chicken Sandwich	\$15
Grilled chicken breast topped with American cheese and 2 strips of extra thick crisp bacon served on a Brioche bun.	

Sides

Tracy Smith's Garlic Mashed Potatoes	\$4
Kyle Church's Rice Pilaf	\$4
Matt Flannery's Steamed Broccoli	\$4
Sonny Anderson's Mac & Cheese	\$7
Hannah Nielsen's Bacon (2 slices thick cut)	\$3
Devin Woodhouse's Wheat, Rye, or Texas Toast	\$2
Robby Emery's Pita Bread	\$2

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 & Jackie Harbaugh's Famous Brown Jug Burger*	\$15
½ lb of Prime Angus Ground Beef patty with lettuce, and tomato	
Red Berenson's Turkey Burger*	\$15
Ground turkey patty with swiss cheese, grilled onion, and mayonnaise	
Michael Phelps' Vegan Beyond Burger	\$15
All plant-based burger patty	
Charles Woodson's Patty Melt*	\$16
Served on sourdough rye bread, with swiss cheese and grilled onions	
Bo Schembechler's Burger*	\$16
Served on grilled sourdough rye bread with grilled onions, boursin cheese.	
Santa Ono's South U Burger*	\$17
Topped with crisp smoked bacon, and american cheese	
Taylor Lewan's South Western Burger*	\$16
Topped with jalapeños and pepperjack cheese	
Shatty's Pizza Burger*	\$16
Topped with mozzarella, pepperoni, and pizza sauce	
Anthony Carter's Mushroom Swiss Burger*	\$16
Topped with sautéed mushrooms, onions, and swiss cheese	
Lloyd Carr's BBQ Bacon Melt Burger*	\$17
Topped with crisp smoked bacon, cheddar cheese, and BBQ sauce	
Brian Griesse's "O" LINE Double Burger*	\$22
Two ½ lb patties topped with crisp smoked bacon, and swiss	

Pizzas

Paige Shiver's Cauliflower Gluten-Free - 12"	\$12
75¢ Additional Toppings	
Cheese / Specialty	
Scott Goldschmidt's Calzone	\$12 / \$15
Kevin Reiter's Pizza Sub	\$11 / \$13
Ted Spencer's Thin & Crispy - 12"	\$11 / \$14
General Grant's Hand Tossed - 12" / 14"	\$15 / \$16 or \$20 / \$22
Adam Schefter's Sicilian Deep Dish	\$17 / \$23
Our special recipe is done in the Sicilian tradition, with a sesame seed crust. Enjoy! Half tray feeds 2 - 3 people.	
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 \$1.50 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
Sam Popper'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 \$3
Brian Jean-Mary's BLT	Crisp smoked bacon, lettuce, tomato, ranch, mozzarella cheese
Hughes Brothers' Double Cheeseburger	Great as a Calzone! Ground Beef, cheddar & mozzarella cheese with lettuce, tomato, pickle, and choice of dipping sauce.
Phil Bromley's Mediterranean	Salami, banana peppers, tomatoes, olive oil and herbs, feta and mozzarella cheeses
Ashley Korn's Garden Vegetable	Fresh summer vegetables including green peppers, onions, tomatoes, olives, mushrooms, spinach and feta cheese