



The BROWN JUG

A N N A R B O R

Featured Limited Menu for Special Events

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, Sesame Teriyaki, Buffalo, Caribbean Jerk or BBQ Chipotle
Served with blue cheese or ranch dressing and celery sticks
- Claiborne Green's **Potato Skins** topped with cheese, scallions, bacon served with sour cream \$10
- 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
- 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** Spicy feta cheese dip with grilled or fried pita \$9
- 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** Fried phyllo wrapped feta topped with sesame seed and honey drizzle \$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** Spinach, feta, dill, onions, wrapped in layers of phyllo dough \$9
- 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

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

Soups

- Justin Tress' **Chicken Lemon Rice** Cup \$4 Bowl \$5
- Kyle DeKeyser's **Chili** Cup \$6 Bowl \$7

Salads

- Shelly Kovacs' **Tossed Salad** Mixed greens, cucumbers, tomatoes and onions, and herbed croutons \$5
- 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

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

Dressings

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

Breakfasts

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

- Mike Hart's **Scrambled Eggs** Scrambled eggs with bacon and toast (Texas, wheat, or rye) \$10
- Aaron Bills' **Meat Lovers Omelet** Ham, sausage, bacon, and american cheese \$13
- Abigail O'Connor's **Jug Special Omelet** \$13
Ham, sausage, mushrooms, onion, green peppers, and cheddar cheese
- Caroline Mandel's **Garden Veggie** Tomato, onion, spinach, black olives, mushrooms, and feta cheese. \$12
- 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:

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

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 charge

*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

- 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
- Brian Brewster's Blackened Salmon** **\$23** Less than 600 calories.
Blackened tender salmon served with rice, and steamed broccoli
- LaMarr Woodley's Kabobs:** **\$15** Veg **\$19** Chicken **\$23** 8oz Sirloin*
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
- 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
- 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.
- 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
- 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

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
- 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 **\$3**
- Jon "Wolverine Trooper" Leopold's Meatball** **\$14**
Italian meatballs with marinara sauce, and mozzarella cheese served on multigrain french bread.
- Niko's Pesto Chicken** **\$14**
Chicken breast, tomato, pesto sauce, and mozzarella cheese served on your choice bread

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, Marinara, Ranch, Buffalo Wing Sauce, Chipotle Aioli, Pizza Sauce, Thousand Island, Cucumber Sauce, Horseradish, Salsa, Side of Au Jus.

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.

- Jim Harbaugh's Famous Brown Jug Burger*** **\$15**
- 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
- Gerry Mason'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 Griese's "O" LINE Double Burger*** **\$22**
Two ½ lb patties topped with crisp smoked bacon, and swiss

Pizzas

Cheese / Specialty

General Grant's Hand Tossed - 14" **\$20 / \$22**

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 **\$2**
- 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

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**