

Appetizers

Snack Mix	2
Bar Nacho	10
Chicken Quesadilla	10
Pretzels, Cheese, Mustard	11
Hummus Plate	13

Main

Jim's Beef - 16

Flat Iron Steak slow cooked for 4 hours in Jim's House Italian Au Jus. Served sliced on a fresh baked Turano Roll with your choice of Spicy Giardineira or Sweet Peppers. Add Provolone or make it a Combo (Beef+Sausage). Choice of side.

Taylor Ham - 14

Taylor Ham straight from Jersey, American Cheese, Over Medium Egg, Butter Bun, Ketchup. Choice of side.

Sausage and Peppers - 16

Scimeca's Italian Sausage, Peppers, Onions, Turano Roll. Add Provolone. Choice of side.

Reuben - 15

Boyle's Wagyu Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island, Farm to Market Rye. Choice of side.

Club Sandwich* - 14

Ham, Turkey, Crispy Mortadella, Aged Provolone, Tomato, Lettuce, Black Pepper Mayo, 9 Grain Wheat. Choice of side.

Mac and Cheese - 15

Cavatappi Pasta, Seasoned Chicken, Rosemary Cheese Sauce, Peas

Pork Chop - 16

8oz Seared Pork Chop topped with Chimichurri, Provolone, Butter Bun. Choice of side.

Sides - 3

Jim's Hash	Jalapeno Coleslaw
Steamed Veggies	Beet Salad
Lay's Potato Chips	Pasta Salad
Italian Tomato Salad	



Jim's

Sliders - 11

American

Beef Sliders (3), American Cheese, Lettuce, Tomato, and Onion, Ketchup, Mustard

Jim's Special

Beef Sliders (3), American Cheese, Cooked Onion, Ketchup, Mustard

Buffalo Chicken

Grilled Chicken Sliders (3), Buffalo Sauce, Celery, Carrots, and Bleu Cheese Dressing

BBQ Chicken

Grilled Chicken Sliders (3), Jalapeno Coleslaw BBQ Sauce

Caprese

Mozzarella, Tomato, Basil, Balsamic Glaze (3)

Salads

Wedge Salad* - 10

Iceberg Lettuce, Mortadella Crumble, Cherry Tomato, Bleu Cheese Dressing

House Salad - 10

Shredded Monterey Jack Cheese, Lettuce, Cherry Tomato, Heirloom Carrots, Purple Onion, Hard Boiled Egg, Croutons. Choice of Dressing.

*nut allergy

Cocktails

Italian Greyhound - 12

Lifted Spirits Brilliant Vodka, Apertivo Blend, Grapefruit, Bubbles

Cuba Libre - 8

Jim's Cola, White Rum, Lime

Jim's Alley Tonic and Gin - 9

Jim's Tonic, Lifted Spirits Bright Gin

Margarita - 10

Tequila, Cointreau, Lime Agave

Dirty Martini - 9

Lifted Spirits Brilliant Vodka, Olive Brine, Olives

Old Fashioned - 10

Bonded Bourbon, Rich, Bitters

Shooters - 7

Peach Tea

Peach Rye Whiskey / Lemon Cordial

Jaegerita

Jaegermeister / Dry Curacao

Herbavore

Strega / Green Chile Vodka

Oaxacan Ed

Grapefruit / Mezcal

Wine - Bota Box

Pinot Noir/Rose/Cab/Chardonnay- 7



Jim's

ICE COLD CANS

Coors Banquet	4
Boulevard '89 Lager	5
Hamm's	3.5
Old Style	4

MORE CANS AND BOTTLES

Miller High Life	5
Coors Light	5
PBR	3.5
Cold Snacks	4
Quirk	5
Wheat	5
Ultra	5
Stag	3.5
City Barrel Lager*	5
Rolling Rock	3.5
Dogfish Head Sea Quench	6
Busch Light	4
Bell's	6

Draft Beer

City Barrel RAD AF	7
Alma Mader Lager*	7
Alma Mader IPA*	8

*ask bartender for variant

'Jim' (James) is a family name. My father's first name is Jim, his Dad's name is Jim, my brother's middle name is James, my middle name is James, and my uncle's name is James (Jamie). Their faces are around this bar in pictures or maybe a coaster. But the logo and most of the pictures are of my maternal grandfather, James Pagliocco. He was a WW2 veteran, who fought at the Battle of the Bulge in the 44th Infantry Division. He didn't talk about the war despite my prodding, and I found out years later more about his experience and what he went through.

Jim was anti-war then, and later in life, but did his duty when his country called. He came back to New Jersey and had a job as a mailman, then owned his trash route with his brother in laws, in the 70s, in Jersey. There are plenty of stories to tell, but most importantly, my grandpa taught our family what true work ethic is and that family was the most important thing on earth. He was our rock. I like to think those things have trickled down from my parents to my young family and will continue. This bar is dedicated to him and my family, immediate and extended. I hope you have, or had, a 'Jim' in your life whether friend or family. If not, I hope you become one for others. Cheers. - Eric